



STATE OF CONNECTICUT
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Agriculture Commissioner Reviczky Announces Successful Launch of State Poultry Inspection Program

Look for Connecticut Grown poultry in restaurants over the holidays and beyond

(HARTFORD, CONN.) Connecticut Agriculture Commissioner Steven K. Reviczky announced today that two farms have been approved by the state Department of Agriculture through its new Poultry Slaughter Inspection Program, making more Connecticut Grown poultry available to consumers, restaurants, hotels, and boarding houses this holiday season.

[MarWin Farm](#) in New Hartford and [Ekonk Hill Turkey Farm](#) in Sterling are the first two Connecticut poultry farms to be inspected and approved through the new state program, which resulted from passage of Public Act 10-103, [An Act Concerning Farms, Food, and Jobs](#). MarWin Farm is raising approximately 2,500 chickens, 125 turkeys, and 200 specialty birds such as guinea hens and ducks. Ekonk Hill Turkey Farm has some 3,000 turkeys and 1,200 chickens in production.

“This new inspection program has enormous potential to get more Connecticut Grown poultry onto the plates of local consumers,” said Commissioner Reviczky. “It opens a new door for restaurants looking to serve Connecticut Grown turkey, chicken, and duck on their menus because they are no longer limited to using USDA inspected poultry in order to comply with the public health code.”

State and local health departments, which regulate foodservice establishments, recognize these state-inspected farms as approved food sources for restaurants, hotels, and boarding houses. This is good news to chefs who have been frustrated by limited availability of local poultry.

“I just served my first Connecticut Grown turkey from Ekonk Hill Turkey Farm last week,” said Wayne Kregling, executive chef at Brownson Country Club in Shelton. “The quality and flavor were superb, and I am excited to now be able to offer this delicious poultry to my customers.”

To comply with the state program’s strict sanitation requirements, which are comparable to those of the USDA program, both farms made improvements to their existing facilities and developed written Hazardous Analysis Critical Control Point (HACCP) and recall plans. Ekonk Hill applied and was approved for \$10,000 in matching funds through the Connecticut Department of Agriculture’s [Farm Reinvestment Grant](#) to help pay for the facility upgrades.

Because only one USDA inspected poultry processing facility currently exists in the state, MarWin, Ekonk Hill, and many other local farmers have until now opted to offer custom on-site

processing of customer-owned birds. The new state program allows producers who successfully comply with requirements, pass inspection, and become approved to sell their poultry to an expanded customer base.

“It’s a great service to provide to our state’s farmers,” emphasized Commissioner Reviczky. “I hope more local poultry producers take advantage of the program to increase production and grow their businesses. It will benefit our state’s consumers, agricultural industry, and economy.”

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