



Poultry Grower Guidelines

Draft, April 2, 2008

Weaver Street Market wishes to purchase locally raised chickens and turkey for retail and for food service production. Currently, our operation needs farmers and processing for about 1300 chickens per week. We anticipate that our needs will ramp up through the calendar year to be approximately 1800 birds per week by year end. Additionally, we sell upwards of 1000 turkeys during the Thanksgiving season, and wish to buy them locally. Weaver Street Market believes in locally produced food and works to build long term, productive relationships with farmers. We pay attractive prices for products that meet our exacting standards. Farmers who grow poultry for Weaver Street Market can expect that we will work hard to see that all stakeholders in the food production system are sustainable and profitable.

Growers who are interested in growing for Weaver Street Market should contact

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The following draft guidelines should serve as the starting point of what Weaver Street Market will need from farmers who'd like to grow birds for our stores. **We will expect participating farmers to certify, in advance, that they will abide by our growing standards.** Please note that these guidelines are under development and will likely be amended through the coming months.

1. We request that growers will be active members of Growers Choice Cooperative in order to gain the benefits of pricing advantages on feed, supplies, services, etc.
2. Grown without any added antibiotics. Weaver Street Market certifies all meat products that it sells are grown without antibiotic or growth hormones.
3. Birds must eat all vegetable feed, free of animal byproducts. Please note that this refers to grower provided feed. Any pastured birds are expected to forage as is normal.
4. Birds must be humanely housed in low density conditions with adequate access to feed and water.
5. Birds must be transported to processing plant in a way that ensures their well being. This requires careful catching, crating, and a secure storage environment during transportation, as well as providing shade and air flow as the birds await processing at the processing facility.
6. Growing houses will be expected to be vermin and pathogen free, and it is expected that farmers will have a rigorous program in place to prepare a clean and safe environment for birds. "Between flock" litter management, cleaning and inspection is required of farmers growing for Weaver Street Market.
7. Weaver Street Market personnel, or their agents will inspect farms periodically to ensure that these standards are being followed and that its customers are purchasing the best poultry available.

It should be noted that Weaver Street Market desires air chilling during processing to minimize bacterial growth and cross contamination. Growers should use processors with the ability to air chill all poultry products.