

## Poultry Bill Guidance

The [Poultry Bill](#), rules adopted under [OAR 603-028-0710 thru 603-028-0740](#), creates an exemption from ODA licensing requirements for a person who raises and slaughters no more than 1,000 domesticated poultry per year and meets other conditions.

### Point of Sale:

Poultry processed under The Poultry Bill must be sold directly to the end consumer and cannot be sold to restaurants or grocery stores. The poultry bill allows for two modes of sale, on-farm direct sales and off-farm direct sales.

### On-Farm Direct Sales:

1. On-Farm Direct Sales are sales made directly to the end consumer who comes to the slaughtering location to purchase poultry.
2. When conducting On-Farm Direct Sales, poultry processing can be conducted with minimal building and facilities and a poultry processing building is not explicitly required. However, poultry must still be reasonably protected, which can be accomplished outdoors with a combination of a canopy, tarps, and floor mats.
3. Limiting sales to occur only at the place of slaughter gives consumers some capacity to assess sanitation, building and facilities themselves when they purchase poultry.

### Off-Farm Direct Sales:

1. Off-Farm Direct Sales are sales made directly to the end user, but are not limited to the slaughtering location. Off-Farm Direct Sales includes farmers market sales and community supported agriculture (CSA) meeting point sales.
2. In order to qualify under the Off-Farm Sale Exemption, an individual must provide a poultry processing building in compliance with [ODA poultry processing building and facilities requirements](#) (ORS 619.026 and OAR 603-028-0100). These are the same building and facilities requirements an ODA licensed firm is required to comply with.

### Further Processing:

Poultry processed under the Poultry Bill must be sold as a whole carcass and cannot be cut up or further processed. Carcasses can be sold frozen or fresh.

### Interstate Commerce:

Poultry processed under the *Poultry Bill* may not enter interstate commerce. This includes selling poultry to residents of another state who intend to return to their state with poultry processed under the *Poultry Bill*

## Record Keeping:

The person claiming the exemption must maintain clear and understandable records documenting the following:

1. The person raised the poultry since it was two weeks of age or younger.
2. The year-to-date cumulative total of each species and total quantity of poultry slaughtered.
3. Date of Slaughter.
4. Sales records (species, quantity and date of sale).
5. Address of the poultry business.
6. Sanitation, cleaning, warewashing, and chemical use.

These records must be made available to ODA inspectors on request.

## Labeling:

Poultry processed under the Poultry Bill must meet standard labeling requirements outlined in [OAR 603-028-0300\(5\)](#). Additionally, poultry must be labeled with legible typed lettering a minimum of 1/4-inch in height stating, "THIS PRODUCT MAY NOT LEAVE THE STATE OF OREGON". Safe handling instructions must also be provided:

# Safe Handling Instructions

Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen.  
Thaw in refrigerator or microwave.



Keep raw meat and poultry separate from other foods.  
Wash working surfaces (including cutting boards),  
utensils, and hands after touching raw meat or poultry.



Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers  
immediately or discard.