

Penn State **Extension**

Marketing Poultry Slaughtered Under USDA Exemption

Producer/ Grower 20,000 Bird Exemption

Producers who raise and slaughter no more than 20,000 poultry on their premises in a calendar year may, under PDA inspection, sell within Pennsylvania to customers through the following venues:

- farmers markets
- farm stands
- CSA members
- buying clubs
- hotels and restaurants
- schools
- hospitals
- wholesale distributors (sales within the state), retail stores

<i>How may my poultry be processed?</i>	Slaughtering Options		
	On-Farm	Custom	USDA
Selling Method			
Farmers Markets	Yes*	Yes***	Yes
On-Farm Sales	Yes*	Yes***	Yes
CSA Operations	Yes*	Yes***	Yes
Buying clubs	Yes*	Yes***	Yes
Restaurants	Yes*	No	Yes
Retail Stores	Yes*	No	Yes
Schools & Hospitals	Yes*	No	Yes
Distributors/Wholesalers	Yes*	No	Yes
Out of State	No**	No	Yes

***Assumes 20,000 or fewer birds sold per year**

****Unless also USDA Inspected**

*****All birds must be pre-sold before slaughter**



<i>What are the regulatory requirements?</i>	PDA Sanitation Inspection	USDA Sanitation Inspection	PDA Warehouse Registration	Specified Labeling
Facilities				
On-Farm Processor	Yes*	Optional	Yes**	Yes
Custom Processor	Yes	No	No	Yes
USDA Processor	No	Yes	Yes**	Yes
Farm (not doing processing)	No	No	Yes**	n/a***

***Unless USDA inspected**

****Assumes product held overnight at farm**

*****Except as required by FDA for marketing purposes**

Note: Farmers selling through farm stands and farmers markets must also maintain the appropriate license for doing so.

Frequently Asked Questions:

“Can I sell poultry that I raised and processed on my farm using a rented mobile processing unit?”

Yes. According to the USDA Food Safety Inspection Service (FSIS), “FSIS has determined that when a grower producing poultry under the Producer/Grower Exemption rents slaughtering or processing equipment and operates such equipment on his or her premises, he or she is NOT disqualified for the Producer/Grower Exemption.” The Producer/Grower must follow basic sanitary standards for on-farm slaughter of poultry and be under inspection by PDA.

“Can I sell poultry that I raised but have processed by a custom butcher?”

Birds that will be processed off farm by a licensed custom processor need to be sold to the end user before the birds are slaughtered. Otherwise, such poultry can only be used for personal consumption by the producer for

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whom the birds were slaughtered, including that individual's family and/or farm workers. After being processed by a custom processor, poultry may not enter into commerce of any kind. Producers may sell poultry (before slaughtering) to individual customers, providing them with a written receipt for the sale of the birds. The producer (the seller) may arrange the service of processing and delivery of finished product to the buyer. These transactions may occur at a farmers market, but both producer and buyer are responsible for maintaining records and receipts sufficient to support the aforementioned arrangements.

“Does the poultry that I raise, slaughter and sell at farmers markets, restaurants, etc., need to be labeled?”

Yes, all exempted poultry must be labeled. The label and/or shipping container must include:

· Producer’s name · Producer’s address · The statement, Exempt P.L. 90-492

“If I am selling my poultry at farmers markets, does it have to be frozen?”

No. Poultry may be sold fresh or frozen. Whether you are selling fresh or frozen poultry, proper temperatures must be maintained and monitored according to PDA requirements. Cold products need to be stored at 41F degrees or lower and frozen products need to be stored frozen to the touch.

“Do I need to have my poultry processing area inspected and registered with PDA?”

Yes. The Pennsylvania Department of Agriculture inspects for sanitation. Contact the PDA, Bureau of Food Safety & Laboratory Services (717) 787-4315 <http://tinyurl.com/cuqgjks>

“Can I sell exempt poultry that I raised and processed on my farm across state lines?”

No. Poultry raised and slaughtered under the USDA FSIS Poultry Exemptions can only be sold intra-state (within state lines). For poultry to be sold out of state, it must be processed under USDA inspection.

Questions? Contact:



Pennsylvania
Association for
Sustainable Agriculture

PO Box 419 • Millheim, PA 16854 • (814) 349-9856

www.pasafarming.org

PDA Bureau of Food Safety & Lab. Services – (717) 787-4315

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Lehigh County Agricultural Center, 610-391-9840

For details on meeting the exemption criteria as well as criteria for all the poultry exemptions, go to:

http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/Poultry_Slaughter_Exemption_0406.pdf

<http://agmarketing.extension.psu.edu/Processing/PDFs/FarmerGuide.pdf>

Guidelines for on-farm poultry processing: <http://smallfarms.cornell.edu/resources/>

Contact info for USDA FSIS: http://www.fsis.usda.gov/contact_us/Office_Locations_&__Phone_Numbers/index.asp#of

extension.psu.edu

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