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What does the Poultry Bill do?

House Bill 2872, commonly referred to as the *Poultry Bill*, creates an exemption from ODA food establishment licensing requirements for a person who raises and slaughters no more than 1,000 poultry per year and meets other conditions.

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When was the Poultry Bill effective?

The law was effective on May 19, 2011. Administrative Rules are currently being developed.

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What species of poultry can be processed under the Poultry Bill?

Domesticated species including chickens, turkeys, ducks, geese, or guinea fowl. Poultry does NOT include ratites, endangered or protected species, wild game birds, non-game wild birds, or pet birds.

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How many poultry can be processed under the Poultry Bill?

No more than 1,000 poultry per year of all species combined.

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Can I purchase live poultry to process under the Poultry Bill?

No, the person performing the slaughter must raise the poultry since they are two weeks of age or younger.

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Are there other restrictions on the type of poultry I process?

Yes, poultry must be wholesome, unadulterated and free from disease.

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Do I have to keep records?

Yes, 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 Logs documenting slaughter, cleaning, warewashing, chemical use and any other records required by the ODA.

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

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Can poultry be sold to restaurants or institutions?

No, poultry processed under the *Poultry Bill* must be sold directly to the end consumer.

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Can I cut up, grind or further process poultry?

No, poultry processed under the *Poultry Bill* must be sold as a whole carcass.

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Can poultry under the Poultry Bill enter interstate commerce?

No, 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*

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Are there any labeling requirements?

Yes, any poultry processed under the *Poultry Bill* must meet standard labeling requirements outlined in ORS 616.325 and must be labeled with legible typed lettering a minimum of ¼" in height stating "THIS PRODUCT MAY NOT LEAVE THE STATE OR OREGON".

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Can I freeze poultry after slaughter, to hold for a customer?

Yes.

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Are firms processing under the Poultry Bill inspected by the

Firms processing under the *Poultry Bill* are not placed on a routine inspection schedule by the ODA. However, at the department's discretion, the ODA may conduct an unscheduled inspection of an exempt poultry slaughtering facility and its records. Failure to conduct activities in accordance with the *Poultry Bill* will make a person or poultry business subject to the licensing provisions of ORS 603.025 and 616.706 and all applicable regulations and penalties.

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Do I need to comply with waste disposal requirements?

Yes. A producer may compost up to 20,000 lbs. of solid and liquid waste (blood, offal, feathers) without a permit from any agency of the State of Oregon. A producer who composts greater than the 20,000 pound limit or who wants to apply solid and/or liquid waste (blood, offal, feathers) directly to the surface of the land can contact Wym Matthews at the ODA's Natural Resources Division at 503-986-4700 for further information and permit requirements that may apply to their specific situation.

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Am I required to construct a poultry processing building?

The Oregon Administrative Rules distinguish between two different types of exemption under the *Poultry Bill*, **Farmers Market Exemption** and **On-Farm Sale Exemption**.

Farmers Market Exemption:

1. This exemption allows an individual to sell poultry away from the farm directly to the end consumer (i.e. farmers market sales).
2. In order to qualify under the Farmers Market Exemption, an individual must provide a poultry processing building in compliance with ODA poultry processing buildings and facilities requirements (ORS 619.026 and OAR 603-028-0100).

On-Farm Sale Exemption:

1. This exemption restricts an individual to on-farm sales only, meaning direct sales to the end consumer who comes to the processing location to purchase poultry.
2. Under the On-Farm Sale Exemption, poultry processing can be conducted with minimal building and facilities and a poultry processing building is not required. Poultry must be "reasonably" protected, which can be accomplished with a combination of a canopy, tarps, and floor mats.
3. Limiting sales of poultry processed under minimal building and facilities gives consumers some capacity to assess sanitation, building and facilities themselves when they purchase poultry.

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