

Poultry slaughter FAQ

Many poultry producers or growers are considering slaughtering and processing their poultry on their farms to sell directly to customers at the farms or at farmers' markets. Some growers are considering building processing facilities with the intent of supplying local customers, including retail stores, restaurants, and farmers markets.

At some point, a grower that plans to sell poultry that he or she slaughters or processes will face the question, "Can I sell the poultry that I slaughter or process in Oregon?" **You may find answers to your poultry slaughter/process questions below.**

¿? Do I need a license to slaughter and sell my poultry in Oregon?

Yes. Current Oregon law requires *all* meat sellers to have a license from the Oregon Department of Agriculture (ODA). Based on gross annual sales, license fees range between \$216 and \$704. Search for **ORS 603.025** on the [Legislative website](#).

¿? Do I need a license to slaughter and sell my poultry in Oregon even though I am USDA (federally) exempt?

Yes. Current Oregon law requires *all* meat sellers to have a license from the Oregon Department of Agriculture (ODA). Oregon's laws are different than federal laws in this case.

¿? I've heard that there are some licensing exemptions for poultry processing. Does Oregon have any of those?

No. Current Oregon law does not have any license exemptions for poultry processing. All poultry processing establishments are held to the same standards, regardless of size or number of birds processed.

¿? Why is there a difference between Oregon law and federal law relating to the slaughter of poultry? How can the two become consistent in the future?

The main difference between federal and Oregon law is that USDA (a federal agency) does not require a license for the slaughter of poultry, while Oregon does. In Oregon, a slaughter facility is recognized as a food establishment, and all food establishments are required to be licensed. Search for **ORS 616.706(1)** on the [Legislative website](#).

In Oregon, all licensed food establishments, regardless of size, are inspected to ensure compliance with food safety laws. Search for **ORS 616.716(1)** on the [Legislative website](#).

Regarding the requirements placed on the slaughter of poultry, the USDA (federal) and ODA (state) apply the law in a similar manner, with one difference:

- For slaughterers of 1,000 birds or less, the USDA chooses not to inspect their operations due to the limited potential for foodborne illness.

The state legislature is considering crafting a statute that would mirror USDA's policy exempting slaughterers of 1,000 birds or less.

¿? What is a LUCS (Land Use Compatibility Statement) form? Do I have to fill one out?

LUCS stands for “Land Use Compatibility Statement.” You are required to fill out a LUCS form and provide it to the land use authority where you live (city or county). The land use authority (city or county) will use the information you provide to determine whether it will permit the activities you propose to perform.

[LUCS form](#)

¿? What options do I have for slaughtering my poultry?

- a. Build your own licensed facility. Contact the Food Safety Div. for information: 503-986-4720.
- b. Have the birds slaughtered at another non-custom, licensed Oregon facility.
- c. Have the birds slaughtered at a USDA facility.

¿? Can I “open-air” slaughter in Oregon?

No. The ODA’s administrative rules require the slaughter of poultry to be performed in a slaughter building that has been constructed to meet specific requirements and standards.

¿? May I sell my slaughtered poultry at the farmers market?

Yes. Since Oregon law calls for the same requirements for slaughter operations regardless of size, all poultry slaughtered in Oregon can be sold at a farmers market. (Requirements at individual farmers markets may vary. Please contact the farmers market for its standards/rules.)

¿? 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 call the ODA’s Natural Resources Division, 503-986-4700, for further information and permit requirements that may apply to their specific situation.

¿? Who do I contact if I have questions about poultry slaughter in Oregon?

Contact the ODA’s Food Safety Division by calling 503-986-4720 or visit our [website](#).