

Oregon Department of Agriculture, Food Safety Program

Food Processing and Warehousing: Laws and Regulations

Food processing means manufacturing a food or changing the physical characteristics of a food. Food processing includes cooking, baking, heating, drying, mixing, grinding, churning, separating, extracting, cutting, freezing, packaging and canning. Food processing does not include sorting, cleaning or water rinsing food.

Food storage warehouse means any place where food is stored as, in connection with, or part of a commercial venture or business. Food storage warehouse does not include places where food is stored to be used by the owner or served to employees, customers or guests such as a home, restaurant, rooming house or hotel. A food processor that warehouses finished product at the same location where the food is processed does not require a warehouse license.

[Oregon Revised Statute \(ORS\) 616](#) covers Food and Other Commodities: Purity, Sanitation, Grades, Standards, Labels, Weights and Measures

[Oregon Administrative Rule \(OAR\) 603 Division 25](#) covers Food Establishment Standards and Standards for Retail Food Service Activities

The [Code of Federal Regulations, 21 CFR Part 101](#) covers Food Labeling

The [Code of Federal Regulations, 21 CFR Part 117](#), is used to regulate food processors and warehouses

Special requirements for processing

The [Code of Federal Regulations, 21 CFR Part 111](#) covers Current Good Manufacturing Practice in Manufacturing, Packaging, Labeling, or Holding Operations for Dietary Supplements

The [Code of Federal Regulations, 21 CFR Part 113](#) covers Thermally Processed Low-acid Food Packaged in Hermetically Sealed Containers

The [Code of Federal Regulations 21 CFR Part 114](#) covers Acidified Foods

The [Code of Federal Regulations 21 CFR Part 108](#) covers Emergency Permit Control and includes rules that apply to low-acid canned foods and acidified foods

The [Code of Federal Regulations 21 CFR Part 120](#) covers Hazard Analysis and Critical Control Point (HACCP) Systems for juice processing

The [Code of Federal Regulations 21 CFR Part 150](#) covers Fruit Butters, Jellies, Preserves, and Related Products

The [Code of Federal Regulations 21 CFR Part 123](#) covers Fish and Fishery Products (seafood hazard analysis and critical control point (HACCP) requirements)

The [Code of Federal Regulations 21 CFR Part 129](#) covers Processing and Bottling of Bottled Drinking Water

The [Code of Federal Regulations 21 CFR Part 165](#) Beverages that includes requirements for bottled water