

Oregon Department of Agriculture, Food Safety Program

Meat: Laws and Regulations

Most food establishments that slaughter, process, or sell raw meat need some type of meat license.

[Oregon Revised Statute \(ORS\) 619](#) covers Labeling and Inspection of Meat and Meat Food Products

[Oregon Revised Statute \(ORS\) 603](#) covers Meat Sellers and Slaughterers

[Oregon Administrative Rule \(OAR\) 603 Division 28](#) covers Meat Products and Establishments

[Oregon Administrative Rule \(OAR\) 603 Division 29](#) covers State Meat Inspection Program

[USDA Federal Meat Inspection Act](#)

[USDA Poultry Process Inspection Act](#)

[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 [ODA retail food code](#) is part of OAR 603 Division 25 and is used to regulate retail grocery stores, retail meat and bakeries