



OVERVIEW OF STATE LICENSING REQUIREMENTS FOR POULTRY PROCESSING

In early 2016, Senate Bill 16-058 established a new state licensing program that allows small and mid-sized poultry processors exempt from federal inspections to sell processed poultry directly to individuals at venues such as farmers' markets. Through this legislation, the Colorado Department of Agriculture ("CDA") now provides the regulatory oversight to allow local processors to sell their poultry to individuals.

Currently, poultry processors that process less than 20,000 birds cannot sell their poultry to retail establishments such as restaurants and grocery stores.

The CDA licensing requirements and sale locations are listed in the chart below:

Type of Poultry Processors	CDA License Requirement	Sale Restrictions
Processors that process no more than 1,000 of their own birds per calendar year	Exempt from CDA License Requirement	Direct sales to individuals such as On-Farm Sales or Farmers' Markets
Processors that process more than 1,000 and less than 20,000 of their own birds per calendar year	CDA Meat Processor License	Direct sales to individuals such as On-Farm Sales or Farmers' Markets

Poultry producers that sell less than 1,000 birds are exempt from obtaining a state license if:

- They comply with recordkeeping and labeling requirements (*see below*)
- The producer does not buy or sell poultry products other than those produced from poultry raised on the producer's own farm
- The poultry do not move in interstate commerce
- The poultry are properly labeled
- The poultry are healthy when slaughtered and the slaughter and processing are conducted under sanitary standards, practices, and procedures that produce poultry products that are sound, clean and fit for food as human food when distributed by the producer

If you are selling 1,000 or more birds and you would like to apply for a license to sell poultry or have any further questions about this program, please contact the Program Manager, Steve Blunt, at (303) 867-9237.



State Program Requirements: Effective January 1, 2017

Recordkeeping for ALL poultry processors:

- Date of slaughter
- Date of sale
- Name and address of the buyer
- Description of the meat or meat products processed, including species and quantity
- Name and address of the owner

Labeling requirements for UNLICENSED poultry processors that sell less than 1,000 birds:

- The statement “EXEMPT P.L. 90-492”
- Description of the meat or meat products, including species and quantity
- The statement “THIS POULTRY WAS PRODUCED IN A FACILITY THAT IS NOT SUBJECT TO LICENSURE OR INSPECTION. THIS PRODUCT IS NOT INTENDED FOR RESALE”
- Safe handling instructions (*see below*)
- Pack or processing date
- Name and address of the processor

Labeling requirements for LICENSED poultry processors that sell 1,000-20,000 birds:

- The statement “EXEMPT P.L. 90-492”
- Description of the meat or meat products, including species and quantity
- The statement “THIS POULTRY IS EXEMPT FROM USDA INSPECTION AND IS NOT INTENDED FOR RESALE. IT WAS PRODUCED IN A FACILITY THAT IS LICENSED BY THE COLORADO DEPARTMENT OF AGRICULTURE.”
- Safe handling instructions (*see below*)
- Pack or processing date
- Name and address of the processor

Additional labeling requirement for ALL poultry processors:

In addition to the labeling requirements above, ALL poultry producers must provide the following safe handling instructions on their label:

SAFE HANDLING INSTRUCTIONS:

SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

- KEEP REFRIGERATED OR FROZEN.
- THAW IN REFRIGERATOR OR MICROWAVE.
- KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.
- WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.
- COOK THOROUGHLY TO 165° F INTERNAL TEMPERATURE.
- KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.



COLORADO

Department of Agriculture

Inspection & Consumer Services Division

Please contact the Program Manager, Steve Blunt, at (303) 867-9237 if you would like a complete copy of the Colorado regulations or if you have any additional questions.

Please Note: The requirements stated above apply specifically to poultry processors located in the state of Colorado and governed by the CDA Meat Program. Depending on the size and type of operation, a poultry producer may be subject to additional regulatory requirements and restrictions under the US Department of Agriculture. Further guidance on USDA requirements can be found on the USDA website.