Labeling Requirements under Oregon’s 1000 Bird Exemption

If you are processing and selling poultry under Oregon’s 1000 bird exemption, you are required to attach a label to each package with the information listed below. These requirements come from the U.S. Department of Agriculture (which has ultimate jurisdiction over poultry processing, even done under exemption) and the Oregon Department of Agriculture.

The label must include:

- Net weight
- Product description (including species and type of cut)
- Farm name
- Farm address or zip code
- Safe handling instructions
- “THIS PRODUCT MAY NOT LEAVE THE STATE OF OREGON” in type that is at least ¼-inch tall.

**NOTE:** you may not list a price per pound on your label unless you use a state-licensed scale.

**Safe handling instructions**

USDA requires that you use the following text:

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.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.

For more information about Oregon’s 1000 Bird Exemption, see this handout from the Oregon Department of Agriculture: