



Washington State Department of Agriculture Organic Program

On-Farm Poultry Processing in Organic Production

This fact sheet provides information on the requirements for an organic poultry producer to slaughter on-farm and market their processed birds as organic.

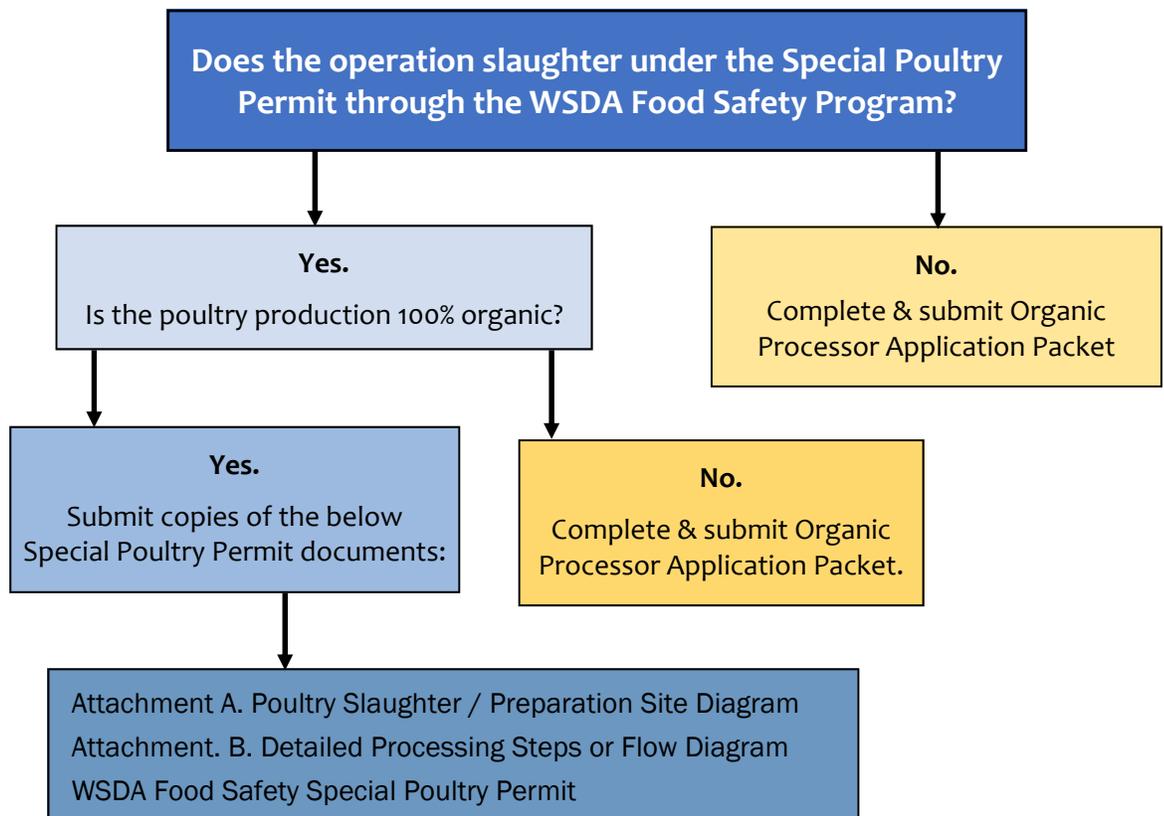
First Steps are with WSDA Food Safety

This fact sheet does not address the general licensing requirements for all poultry processors in Washington State under the Washington Food Processing Act. Contact WSDA Food Safety Program to be sure your operation meets the state licensing or permitting requirements before pursuing organic certification.

Adding Organic Certification for your Poultry

Depending on the scale and type of operation, some certified organic producers may only need to submit copies of documents already prepared for WSDA Food Safety's Special Poultry Permit to apply for organic certification for their slaughtered poultry. Other operations may need to submit an Organic Processor Application Packet (*continued on page 2*).

Decision Tree: Organic Certification of On-Farm Poultry Processing



Certification Fact Sheet



Operations that meet all requirements of WSDA Food Safety's Special Poultry Permit *and* only produce organic poultry are exempt from applying for a separate Organic Processor Certificate for their slaughtered birds. The Special Poultry Permit specifies a 1000 bird per year limit. All poultry slaughtered under this permit must be raised on the farm that holds the permit. Slaughtered poultry must be sold whole, on-farm only, and within 48 hours of slaughter. The complete guidelines and application materials can be found at:

<http://agr.wa.gov/FoodAnimal/TempChickenSlaughter/>

If the above requirements are all met, WSDA Organic Program will evaluate the on-farm slaughter activities under the existing organic livestock producer certification. To do this, we need to review copies of the documents submitted with the Special Poultry Permit and evaluate compliance with USDA organic handling standards. The organic inspector will then verify that all processes are being followed as outlined in the information submitted to our office and that the operation produces and handles all their poultry in compliance with organic requirements. Once compliance is determined, slaughtered poultry will be added to the Organic Producer Certificate.

If the operation is split (raising both organic and non-organic poultry), or if the operation doesn't qualify for the Special Poultry Permit, the operator needs to apply for separate organic processor certification. Application forms and further information can be found at:

<http://agr.wa.gov/FoodAnimal/Organic/FoodHandlers.aspx>

Resources:

WSDA Food Safety Program

Phone: 360-902-1876

<http://agr.wa.gov/FoodAnimal/FSP>

National Organic Program Guide for Livestock Producers

<http://www.ams.usda.gov/publications/content/guide-organic-livestock-producers>

USDA National Organic Program (USDA NOP) and links to the USDA organic regulations

Phone: 202-720-3252

<https://www.ams.usda.gov/about-ams/programs-offices/national-organic-program>

For questions or application forms, see the website or contact us:



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<http://agr.wa.gov/foodanimal/organic>