Selling Farm-Slaughtered Poultry and Rabbits

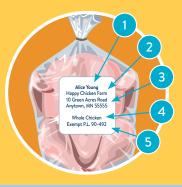
Small-scale producers in Minnesota can slaughter their own poultry and rabbits and sell them to customers for personal or household use. There are some limitations, and certain conditions must be met.



The producer must slaughter their own poultry or rabbits. Off-farm help (e.g., from a mobile processor) is permitted, but the slaughter must occur on the property where the animals were raised, and the producer must participate.



Beyond slaughter, no further processing is permitted except cutting. Farm-slaughtered poultry and rabbits may not be sold as cooked, smoked, or cured, or with any added ingredients.



Products must be labeled with required information.

- 1. Producer's name
- 2. Farm name
- 3. Address
- 4. Product name
- 5. "Exempt P.L. 90-492" (for poultry only)



All sales must be made directly from the producer to the end consumers who come to the producer's premises. If a producer would like to sell at farmers' markets, their facilities for on-farm slaughter must be enclosed and meet sanitation requirements outlined in the Code of Federal Regulations (9 C.F.R. 416.2-416.5).

Producers selling farm-slaughtered poultry or rabbits are asked to register with the MDA and maintain a sanitary operation. Additional rules may apply; for more information, contact the MDA Dairy and Meat Inspection Division at 651-201-6300.



In accordance with the Americans with Disabilities Act, this information is available in alternative forms of communication upon request by calling 651-201-6000. TTY users can call the Minnesota Relay Service at 711. The MDA is an equal opportunity employer and provider. 03.12.2021