

Pastured Poultry Workshop

October 27, 2015
Nicasio Druid's Hall

Vince Trotter
UCCE Marin County
Agriculture Ombudsman

Karen Giovannini
UCCE Sonoma County
Agriculture Ombudsman

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Permits, Licenses & Regulations depend on...

Where you farm...

city, county, state

Which zone you're in...

ag zone, coastal zone, residential zone

How you want to farm...

organic or conventional

What you produce...

Fresh produce, processed produce, eggs, meat, fluid milk, processed dairy products

Where you want to sell...

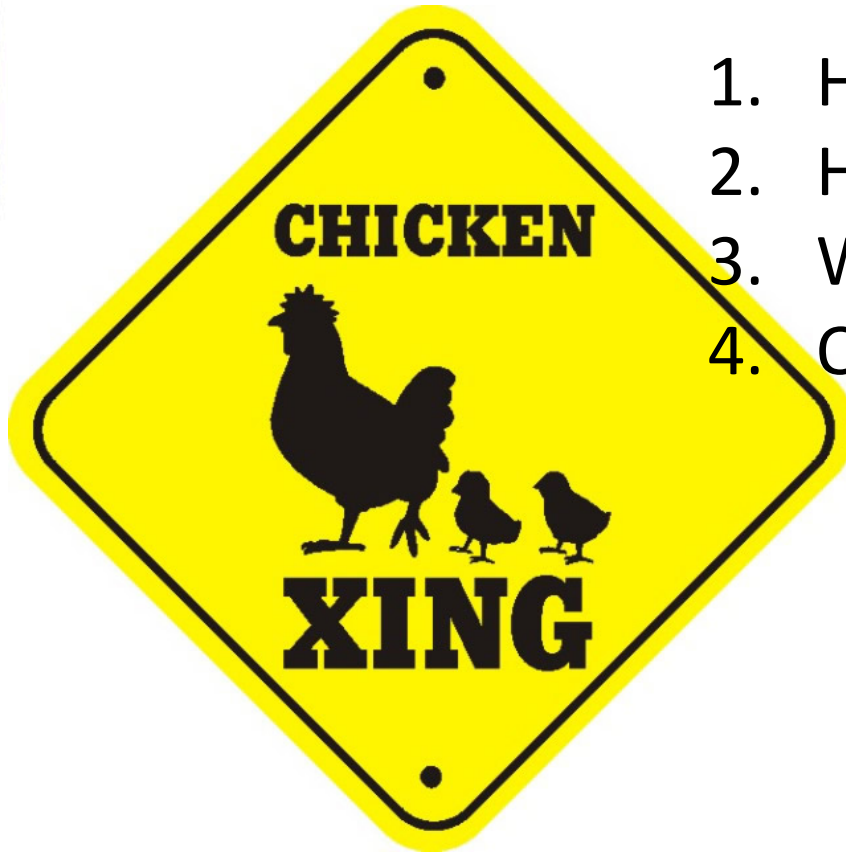
Direct: farm stand, CSA, farmers market

Indirect: wholesale to restaurants, institutions, grocery stores

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There's a rule for everything...



1. How you raise your hens
2. How you label your eggs
3. Where you sell your eggs
4. Other considerations

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But one rule applies to everyone...

Egg Handler Registration

- Allows you to sell eggs within the state of California.
- Register with California Dept of Food & Agriculture (CDFA)
 - Registration fee: \$75, Annual renewal: \$50

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How you **RAISE YOUR HENS**



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How you raise your hens

1. Organic vs. Conventional
2. State Rules on Poultry Management
3. Poultry Management Claims

Organic Registration vs Certification

Registered Organic:



- All farms using “organic” claim must be registered
- Up to \$5000 in annual sales of organic produce
- Self reporting; subject to annual inspection

Certified Organic:



- Sales over \$5000 annually
 - Third party certified
- E.g. California Certified Organic Farmers (CCOF)
Marin Organic Certified Ag (MOCA)
- Can use USDA “Certified Organic” seal

Transitioning to Organic

- Transition period: 36 months
- Must use and document organic practices (farm diary)
- Record keeping required of ALL organic farms (5 years)
 - Both animal –related and product-related

Develop annual Organic System Plans (OSP):

- ✧ Practices
- ✧ Substances
- ✧ Monitoring systems
- ✧ Recordkeeping systems
- ✧ Systems to prevent contamination

Organic protocol says all hens must be free to roam with access to the outdoors ...and pasture must be certified Organic



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State Rules on Poultry Management

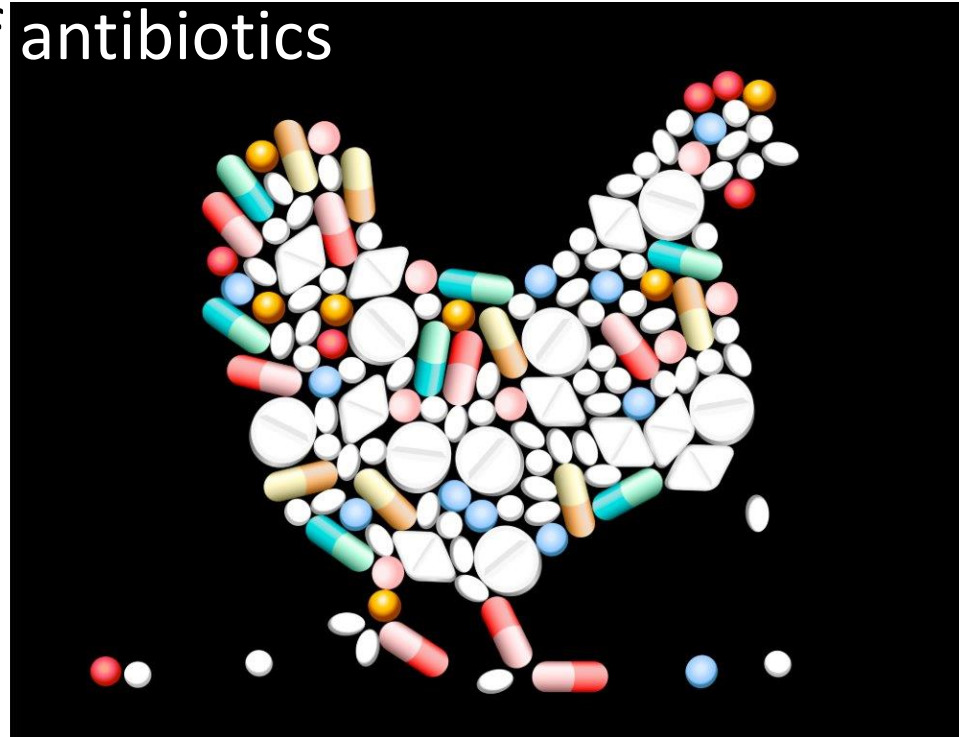
- No animal shall be confined in such a way that prevents it from lying down, standing up, turning around or fully extending its limbs (CA Health & Safety § 25990)
- Laying hens must have a minimum of 116 square inches per bird (CA Code of Reg's § 1350)

# of Hens	1	2	3	4	5	6	7	8	≥9
Square Inches/Hen	322	205	166	146	135	127	121	117	116

- **NOTE:** If you have over 3,000 laying hens you must also comply with California Shell Egg Food Safety Rules (3CCR § 1350).

Federal Rules on Poultry Mgmt

- Antimicrobial Resistance: FDA regulations on use of antibiotics



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Poultry Management Claims

- “cage free”
- “free range”

Both have USDA definitions

- Certified Humane
- Animal Welfare Approved
- American Humane Certified
- United Egg Producers Certified

All require certification from the respective organizations

- Pasture-Raised
- Natural
- Farm fresh

None of these have definitions or enforcement

How you **LABEL YOUR EGGS**

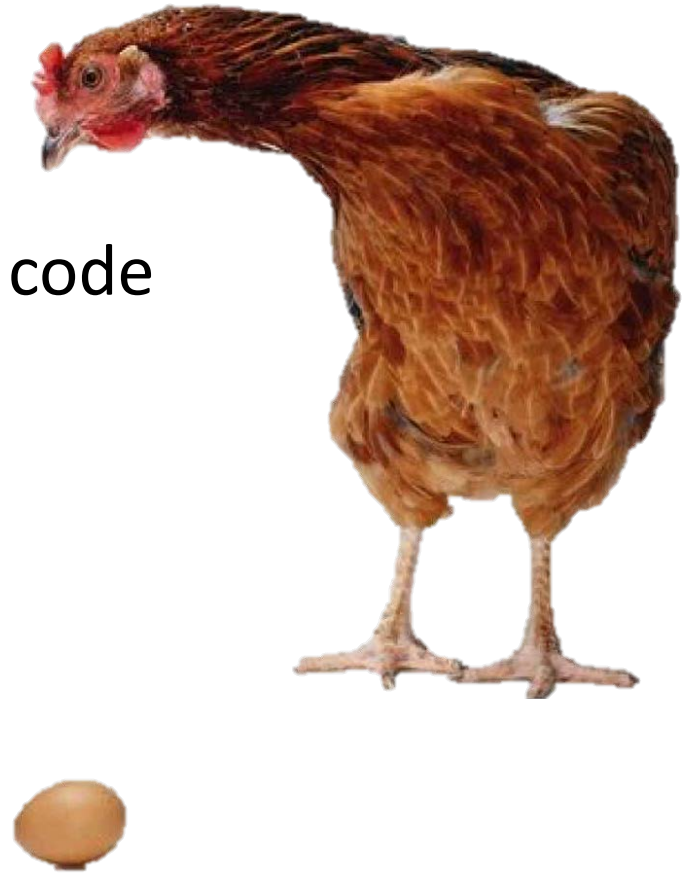


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Carton label basics

1. Size
2. Grade
3. Farm name, address, zip code
4. “Sell by: (date)”
5. Julian pack date
6. Egg handler code
7. “Keep refrigerated”
8. “CA SEFS Compliant”



Egg Size Standards

No more than 4% of any given sample can weigh less than size on label

Size or Weight Class	Min weight Per egg
Jumbo	2.42 ounces
Extra Large	2.17 ounces
Large	1.92 ounces
Medium	1.67 ounces
Small	1.42 ounces
Peewee	(no min)

NOTE: If you have variation in sizes, label according to smallest size. It is acceptable to have larger eggs in the carton than the label suggests

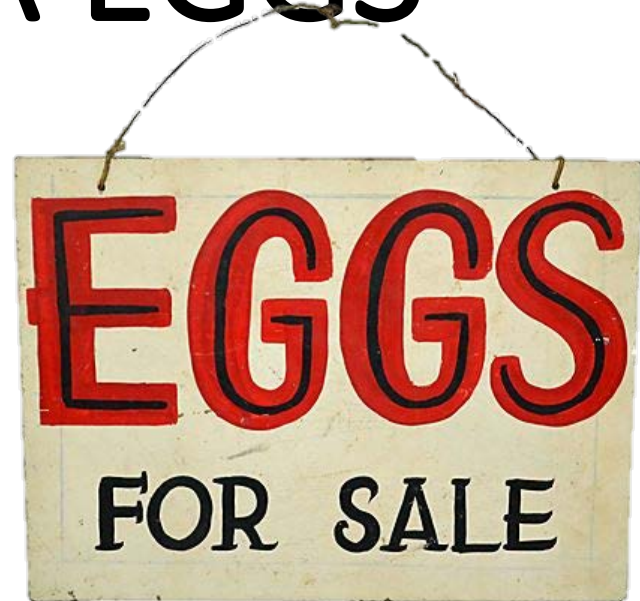
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Grade and other considerations

- “AA” and “A” must have clean shells (free from adhering material or visible stains, discoloration). “B” may have slight stains
- The REAL distinction is inside the egg
- Candling is not required but advised
- If reusing cartons, all previous information must be “completely obliterated”

Where to SELL YOUR EGGS



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WHERE TO SELL THE EGGS...



What permits, licenses, or regulations apply?

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WHERE TO SELL THE EGGS...



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WHERE TO SELL...

- On-farm farm stand/honor stand
- Farmers Markets
- CSA
- Wholesale:
 - restaurants
 - institutions
 - stores



TEMPERATURE REQUIREMENTS

**Raw shell eggs
should be held
at or below 45° F**



TEMPERATURE REQUIREMENTS

Raw Shell Eggs *MAY* be stored/displayed

without refrigeration if ALL of the following conditions are met:

- Seller owns layers and eggs collected on seller controlled land
- No direct sunlight
- Labeled "refrigerate after purchase"
- Cleaned and sanitized
- Not checked, cracked, or broken
- $\leq 90^{\circ}$ F after 4 days = 45° F or below, pasteurization, or destroyed
- $> 90^{\circ}$ F after 4 days = pasteurization or destroyed

FARM/HONOR STANDS

Farm Stand Sales on Ag Zoned land:

Type	Health Permit
Farmstand (raw, whole produce, eggs & flowers only)	None
Farmstand with $\leq 50'$ of non-potentially hazardous foods <i>and/or</i> sampling	Retail Food Facility Sonoma: level 1 from DHS ~\$100/year

Non-potentially hazardous foods = shelf stable products such as:

- Bottled water and sodas
- Packaged snack food
- Cottage Food products

Marin Coastal zone = use permit & coastal permit

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CERTIFIED PRODUCER CERTIFICATE (CPC)

Required to sell at Certified Farmers Markets; issued by your county Department of Agriculture

- List fresh shell eggs as a commodity along with any other commodities you sell at farm markets
- Subject to annual inspection
- Marin: \$20 plus \$15 for new cert site inspection
Sonoma: \$67 at office or \$33.50 online
- Work with Market Manager



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SELLING BULK

You can sell eggs in bulk/loose:

- Label on the box/container – all required info
- Price visible

Consumers
can
bring
their
own
cartons



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COMMUNITY SUPPORTED AGRICULTURE (CSA)

[Register](#) with California Department of Food & Agriculture

- Annual fee: \$75
- [California Small Farm Food Safety Guidelines](#) is recommended as a resource for farmers

California
SMALL FARM
Food Safety
Guidelines



CALIFORNIA DEPARTMENT OF
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WHOLESALE

Grocery stores will require documentation and proof of food safety controls.

- Planning, documenting and implementing effective product safety and quality programs
- Staffing, training, financial, equipment, etc. for managing product safety and quality
- Internal audit program to assess the adequacy of processes controlling safety and quality programs

They may also require participation in a quality assurance program (i.e. certified organic, Animal Welfare Approved, etc)

OTHER CONSIDERATIONS...



More?!?!

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SUCH AS...

- Business license
- Tax ID Number
- Fictitious Name
- Insurance Agent
- Building permits



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What
QUESTIONS
do you have?



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Thank you

Vince Trotter
UCCE Marin County
Agriculture Ombudsman
marinagombudsman@gmail.com

Karen Giovannini
UCCE Sonoma County
Agriculture Ombudsman
klgiov@ucanr.edu

Adria Arko
San Mateo County RCD
Agriculture Ombudsman
adria@sanmateorcd.org

Michelle Stephens
Solano & Yolo Counties
Farmbudsman
michellelinstephens@gmail.com

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