

Can I sell meat at farmers markets?

Answer: Yes, but you must follow a few rules.

Documentation: Oklahoma Meat Inspection Act and OAC 310:257 **Highlights:** Meat must be processed in a state- or federally-inspected facility - this includes a registered mobile unit, must be stored and labeled properly

Cost: \$425 one-time plan review fee, \$425 credentials fee, \$325

annual renewal fee

Credentials: Certificate of Registration for Distributors, Meat Brokers and Public Warehousemen from ODAFF and Mobile

Retail Food Establishment Credential from OSDH

Link: bit.ly/2G9gxex Link: bit.ly/2HaOgW8 Link: bit.ly/2EXRmfz -Link: bit.ly/2o2oj2q



Can I sell meat from my farm?

Answer: Yes, however this answer is a bit complicated. Poultry that has been processed on the farm can be sold if it meets certain requirements.

Documentation: Oklahoma Poultry Products Inspection Act **Highlights:** Annual slaughter of less than 250 turkeys or the equivalent (1,000 chickens), can only be sold to individuals – no restaurants

Cost: None

Credentials: Certificate of Registration for Farm Poultry

Slaughter Operations **Link:** bit.ly/2EXRmfz **Link:** bit.ly/2EUXcy9

Answer: Meat and poultry that has been processed in a state- or federally-inspected facility can be sold.

Documentation: Oklahoma Meat Inspections Act **Highlights:** Must be stored and labeled properly.

Cost: None

Credentials: Certificate of Registration for Distributors, Meat Brokers and Public Warehousemen from ODAFF

Link: bit.ly/2HaOgW8 Link: bit.ly/2BS6OeF