



## SELLING SPECIFIC PRODUCTS

# ANIMAL PRODUCTS

In Idaho, there are a variety of rules and regulations that apply to the production and sale of animal products. Below, you will find a brief overview of requirements for selling specific animal products, the agency, or agencies, with regulatory oversight for each type of product, and links to agency websites where you can find more detailed information. Rules and regulations undergo continuous review and are revised from time to time. All agencies, descriptions, and links provided below were current at the time of publication. It is your responsibility to ensure the rules you are complying with are the most current. Please visit the websites provided and contact the overseeing agencies to assure you are aware of, understand and are operating within the most current regulatory framework for each product you produce and sell.

### BEES, HONEY, & OTHER APIARY PRODUCTS

Beekeeping is regulated by the Idaho State Department of Agriculture (ISDA) under the Plant Industries division. Permits are required to move bees into Idaho, licensing is required for commercial beekeeping, registration of colonies is required for beekeepers with over 50 colonies, and colonies may be subject to inspection. Contact ISDA to learn more.

#### *Related Websites:*

<https://agri.idaho.gov/main/plants/bees-apiary-inspection/>  
<https://agri.idaho.gov/main/licenses/>

### DAIRY PRODUCTS

The ISDA Dairy Bureau oversees dairy industries in Idaho. The Dairy Bureau enforces regulations set by the Idaho Legislature. For up-to-date information

on state regulations on the production, processing, or sale of dairy products, (pasteurized or raw), contact ISDA.

#### *Related Websites:*

<https://agri.idaho.gov/main/animals/dairy-bureau/>  
<https://agri.idaho.gov/main/licenses/>

### EGGS

The Idaho State Department of Agriculture oversees the production and sale of eggs. Operations with more than 300 hens are subject to licensing and egg grading requirements from the Idaho State Department of Agriculture, as well as inspections and fees. For all operations, regardless of size, handling and labeling must be in accordance with the Idaho Food Code and the Idaho State Department of Agriculture's labeling requirements. It is your responsibility to know and understand the rules and regulations that apply to you. Contact your local health district and the Idaho State Department of Agriculture Animals Division, for information on how Idaho's rules and regulations apply to you!

#### *Related Websites:*

<https://healthandwelfare.idaho.gov/health-wellness/community-health/food-safety>  
<https://agri.idaho.gov/main/animals/avian-species/eggs/>  
<https://healthandwelfare.idaho.gov/health-wellness/community-health/public-health-districts>  
<https://agri.idaho.gov/main/licenses/>

### FISH FARMS

Commercial fish farms are regulated by both ISDA and the Idaho Department of Fish and Game. Commercial fish farms must receive a license and

undergo an inspection through ISDA. Contact the regulatory agencies to learn more.

*Related Websites:*

<https://agri.idaho.gov/main/licenses/>  
<https://idfg.idaho.gov/rules/fish>

## MEAT

All meat processing in the United States, including from cattle, sheep, swine, and goats, is regulated by the Federal Meat Inspection Act (FMIA). Part of this act mandates that animals are processed at plants inspected by the USDA Food Safety and Inspection Service (FSIS). Accessing these facilities can be difficult for small producers, so many choose to sell their cattle, sheep, swine, or goats as live animals. The purchaser of the live animal may then have the animals slaughtered and processed for their own consumption by a custom meat business or butcher.

There may be additional permits required by your local health district to sell meat directly to consumers, such as at a farmers market. For wild game meat regulations, including yak and bison, contact the Idaho Department of Fish and Game. Contact your local health district for more information on meat processing and sales.

*Related Websites:*

<https://www.fsis.usda.gov/policy/food-safety-acts/federal-meat-inspection-act>  
<https://www.fsis.usda.gov/inspection/inspection-programs/inspection-meat-products>  
<https://agri.idaho.gov/main/i-need-to-see-lawsrules/idaho-code-title-25-animals/>  
<https://healthandwelfare.idaho.gov/health-wellness/community-health/food-safety>  
<https://idfg.idaho.gov/>

## POULTRY

Poultry is a classification of domestic birds including chickens, turkeys, ducks, geese, guineas, ratites, and squabs. The Poultry Product Inspection Act (PPIA) is intended to ensure poultry are processed

under sanitary conditions and that no misbranded or adulterated poultry may be sold as human food. PPIA established standard sanitary practices, labeling and container standards, and requires the USDA's Food Safety and Inspection Service (FSIS) to inspect all domesticated bird products sold for human consumption, unless the operation falls under certain exemptions. Most small direct marketing farms and ranches will qualify for an exemption from the inspections outlined in this rule. Visit the USDA's website to learn more about exemptions.

A poultry farm or poultry processing business that slaughters less than 20,000 small birds or less than 5,000 turkeys per calendar year can become licensed as a food processor by their local public health district. This license allows the farm to sell their poultry and poultry products from the farm, at farmers markets, on the Internet, to hotels, restaurants, food service institutions, grocery stores, or through wholesale food distribution within the State of Idaho. Idaho does not have a state poultry inspection program.

All food establishments, including processors, are inspected by the Idaho Department of Health and Welfare's designated regulatory authorities, which are the state's seven Public Health Districts. Each Health District is a separate, autonomous agency (not a division of Health and Welfare). Your local District Health Department can offer assistance with the licensing process, new facility design, assessing processing equipment needs, cooling procedures, water source notes, wastewater disposal, and food science techniques for preventing cross-contamination of your poultry products.

*Related Websites:*

<https://www.fsis.usda.gov/policy/food-safety-acts/poultry-products-inspection-act>  
<https://www.fsis.usda.gov/guidelines/2010-0006>  
<https://healthandwelfare.idaho.gov/health-wellness/community-health/public-health-districts>  
<https://agri.idaho.gov/main/animals/avian-species/>  
<https://agri.idaho.gov/main/licenses/>