

LIMITED POULTRY AND EGG OPERATION REQUIREMENTS

A Limited Poultry and Egg Farm Operation is defined as a farm-based food establishment which directly produces and offers dressed poultry or whole shell eggs for sale. No additional processing or food preparation of such poultry or shell eggs is allowed under this permit category. These small farm operations are limited to up to 1,000 laying hens annually for production and sale of shell eggs and/or up to 20,000 poultry annually for the production and sale of dressed poultry.

- An FDACS food permit is required.
- An application and request for an inspection for permitting can be completed at <https://foodpermit.fdacs.gov> and select the Division of Food Safety. A request can also be made by calling (850) 245-5520.
- Operation is limited to sell up to 30 dozen eggs and/or up to 384 dressed poultry in any one week.
- Egg and/or poultry products must be sold within the state of Florida.
- Egg and/or poultry products can be sold at a roadside stand, farmers market, and other similar open-air market locations or by direct delivery to the purchaser. No internet sales are permitted.
- Egg and/or poultry products can be sold directly to hotels, restaurants and similar institutions for the preparation of meals sold directly to the customer but not for retail sale.
- For the purposes of this permit, a whole shell egg product or dressed poultry product includes chicken, turkey, duck, goose, guinea, fowl or quail.
- Processing facility must have equipment to properly wash and air dry the eggs including an egg washing machine or a three-compartment sink of sufficient size.
- Processor must use a USDA approved shell egg cleaner and sanitizer and have the appropriate sanitizer test kit. A list of [Approved Cleaners and Sanitizers](#) is available from USDA/FSIS.
- Eggs shall be sold in flats or in bulk with a placard displayed at the point of sale stating: “*These eggs have not been graded as to quality and weight*”. The placard must be at least 7 inches by 7 inches in size.
- Eggs shall be maintained at 45° F or less ambient air temperature.
- Poultry shall be packaged and labeled with the processor’s name, the farm address, the statement “Exempt P.L. 90-492”, and required [Safe Handling Instructions](#).
- Poultry shall be maintained at 41° F or less.
- Before obtaining a Limited Poultry and Egg Farm Operation Permit you should verify that you comply with all applicable county and municipal laws and ordinances regulating the preparation, processing, storage and sale of poultry and egg products.

1-800-HELP-FLA
www.FDACS.gov

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