

# Sample Poultry Label for Farm-Processed Poultry Sold to a RESTAURANT

Your label **MUST** include your Farm Name, the farmer's name, and your farm's address, including the zip code.

We recommend also including your phone number and website, if you have one.

**Rural Vermont Farm**  
Joe Farmer  
15 Barre Street, Ste 2  
Montpelier, VT 05602  
802-223-7222  
www.ruralvermont.org

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**CHICKEN**  
**Price per Pound:** \_\_\_\_\_  
**Net Weight:** \_\_\_\_\_  
**Total Price:** \_\_\_\_\_

**Exempt per 6 V.S.A §3312(b): NOT INSPECTED**

SAFE HANDLING INSTRUCTIONS:  
Keep refrigerated or frozen. Thaw in refrigerator or microwave. Keep raw poultry separate from other foods. Wash working surfaces, including cutting boards, utensils, and hands after touching raw poultry. Cook thoroughly to an internal temperature of at least 165 degrees Fahrenheit maintained for at least 15 seconds. Keep hot foods hot. Refrigerate leftovers immediately or discard.

**Any menu item that includes this poultry must clearly state that the poultry is from Rural Vermont Farm and must prominently display the words “poultry processed on the farm and not inspected” on the menu in proximity to the menu item.**

You must include the Product Name, the Price per Pound, the Net Weight, and the Total Price on each label.

This line must appear exactly as it does here, in a font and size that is similar to the rest of the label.

These Safe Handling Instructions must appear on the label with this exact language. NOTE - this language is different from the language required on inspected poultry.

Poultry sold to a restaurant must include language alerting the restaurant to the menu labeling requirement.

**Please see back side of this sheet for additional information!**