As new agriculture entrepreneurs consider producing and marketing food products and current producers seek new markets, they need to conduct preliminary research to determine if there are rules, regulations, certifications, or licenses required for their product or selected market. This series of publications will help determine the requirements for licensing and for processing and selling various food products based on business size, sales volume, the level of processing, and market. The flowchart will guide Iowa producers and processors to the appropriate state agencies or departments. Agency and department contact information, as well as additional resources, are on the reverse side of this publication.

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Do you plan to sell livestock for slaughter or sell red meat/meat products from livestock you raise?

- **YES**

Do you plan to sell meat or meat products to retailers, restaurants, or directly to home consumers via farmers markets, internet sales, or other means?

- **YES**
  - **YES**
    - No license required if you are raising livestock for only yourself and your family. You may slaughter and process the livestock yourself on your own property, or transport them to a licensed custom slaughter facility (locker plant). See IDALS MPI website to search for facilities in your area.

- **NO**
  - No license required if you are raising livestock for only yourself and your family. You may slaughter and process the livestock yourself on your own property, or transport them to a licensed custom slaughter facility (locker plant). See IDALS MPI website to search for facilities in your area.

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Do you plan to sell live animals for slaughter, either in groups to a slaughter plant or auction, or privately to one or more individuals?

- **YES**
  - **YES**
    - No license required to sell a live animal to one or more buyers. The new owner may elect to slaughter and process the animal themselves on their property, or have the animal transported to a licensed custom-slaughter facility (locker plant; see IDALS MPI website to search facilities). Note that the animals must arrive at the locker and be slaughtered under the new owner’s name, NOT the producer’s name. Meat from custom-slaughtered animals may NOT be sold after the fact – this constitutes sale of uninspected meat and is a crime. If you have not sold all quarters or halves of an animal, the animal should be processed under inspection. This will allow you to legally sell the remainder of the meat at a later date.

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To sell meat from your livestock to home consumers or businesses, the animals must be slaughtered and processed under inspection by the state or federal Department of Agriculture. You may need a license from the DIA to store and transport meat (warehouse license) or to sell meat at a farmers market. See additional information on the reverse side.

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Prepared by Dr. Kathryn Polking, DVM, bureau chief, Iowa Department of Agriculture and Land Stewardship and Meat and Poultry Inspection Bureau.
Additional information

Inspected Slaughter:
State or federal Department of Agriculture inspectors examine each animal both before and after slaughter to ensure it is healthy and free of diseases which might be harmful to humans. They also verify that the plant is clean and sanitary, and keeping appropriate food-safety records. **Meat from animals which pass inspection is branded or labeled with a mark of inspection and may be sold freely within the state (if Iowa inspected) or the United States (if federally inspected).** Contact the Iowa Department of Agriculture and Land Stewardship Meat and Poultry Inspection Bureau to find inspected facilities near you.

Warehouse and farmers market licenses:
These licenses allow you to store red meat at your facility and sell it at a particular farmers market, respectively. Contact Iowa Department of Inspections and Appeals to discuss obtaining a license.

Resources

**IOWA DEPARTMENT OF INSPECTIONS AND APPEALS**
515-281-6538
www.dia.iowa.gov

**IOWA DEPARTMENT OF AGRICULTURE AND LAND STEWARDSHIP MEAT AND POULTRY INSPECTION BUREAU**
www.iowaagriculture.gov/meatandpoultryinspection.asp
515-281-3338
meatandpoultry@iowaagriculture.gov

**IOWA DEPARTMENT OF AGRICULTURE HORTICULTURE AND FARMERS MARKET PROGRAM**
www.iowaagriculture.gov/horticultureandFarmersMarket.asp

**U.S. DEPARTMENT OF AGRICULTURE, FOOD SAFETY AND INSPECTION SERVICE**
Des Moines District Office
515-727-8960
https://www.fsis.usda.gov/wps/portal/fsis/home

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This and other related publications can be accessed through the ISU Extension Store at [https://store.extension.iastate.edu](https://store.extension.iastate.edu).

Iowa Food Hub Meat to School Series (LF 16A-16C)
[https://store.extension.iastate.edu/ProductList?Keyword=food+hub](https://store.extension.iastate.edu/ProductList?Keyword=food+hub)

This publication is part of a series. Additional copies can be downloaded as PDF files at [https://store.extension.iastate.edu](https://store.extension.iastate.edu). Other titles in the series include:

- FS0016 Poultry
- FS0017 Dairy
- FS0018 Seafood
- FS0019 Eggs
- FS0020 Low Acid and Fermented Foods
- FS0021 Jams, Jellies, and Preserves
- FS0022 Fruit and Vegetable Juice
- FS0023 Fruits and Vegetables (Cut)
- FS0024 Fruits and Vegetables (Whole)
- FS0025 Honey and Maple Syrup

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