

# Organic Poultry Production

## Kingbird Farm





















**Pork  
Certified Organic  
Eggs**

Kingbird Farm  
Berkshire, NY

**Kingbird  
Farm**  
Berkshire, NY

**Herbs**





NOFA-NY Certified Organic, LLC  
840 Upper Front Street - Binghamton, NY 13905  
(607) 724-9851

## ORGANIC CERTIFICATE

NOFA-NY Certified Organic, LLC Recognizes:

**Michael & Karma Glos**

**Kingbird Farm**

**9398 West Creek Rd  
Berkshire, NY 13736-2611**

**Producer #: 980027**

As Certified Organic for the Following Items:

**Crops: Vegetables, Herbs, Hay, Pasture**

**Livestock: Chickens - Broilers, Layers; Ducks - Broilers, Layers; Pigs; Pork -  
Retail Cuts; Turkeys - Broilers**

**Handling: Dried Herbs, Processing Of Poultry**

*Please see attached addendum(s) for specific crops and /or products*

*It has been determined that the production practices are in compliance with the USDA's  
National Organic Program's National Organic Standards- 7 CFR PART 205.*

*Certification and the right to use the designation "Certified Organic by NOFA-NY Certified Organic, LLC" is not transferable  
to other producers, processors, manufacturers or packagers.*

**THIS CERTIFICATE IS VALID UNTIL SURRENDERED, SUSPENDED OR REVOKED.**

*An updated organic management plan and on-site inspection visit are required annually.  
Please direct any questions regarding this certificate to NOFA-NY Certified Organic, LLC.*

**Current Certificate Effective Date: 12/2/2008**

**National Organic Program Certification Effective: 2002**



*Carol King*  
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Carol King,  
Certification Director  
NOFA-NY Certified Organic, LLC

12/5/2008

Organic agriculture is a holistic system of production designed to optimize the productivity and fitness of diverse communities within the agroecosystem.



# Organic Principles

- Protect the environment
- Replenish and maintain soil fertility
- Maintain biological diversity
- Recycle materials and resources
- Provide for the health and behavioural needs of livestock
- Maintain the integrity of organic food

# Requirements of Certification

## Land Base

- Maintain and improve soil
- Manage crop nutrients
- Manage animal grazing
- Use organic seeds
- Maintain buffers



# Origin of Livestock

- Poultry must be under continuous management beginning no later than the second day of life
- Day old chicks may be purchased from anywhere



# Livestock Feed

- Total feed ration must be composed of agricultural products organically produced and handled
- Feed may not contain drugs, urea, manure, slaughter by-products, or prohibited additives



# Preventative health care practices

- Select suitable breeds
- Provide good nutrition
- Establish appropriate housing & pasture
- Allow for freedom of movement
- Reduce physical alterations
- Judiciously administer vaccines & biologics



# Prohibited practices

- Admin. Drugs in the absence of illness
- Admin. Hormones
- Admin. Routine synthetic parasitides
- *Withholding medical treatment in an effort to preserve organic status*



# Living Conditions

- Access to the outdoors, shade, shelter, exercise, fresh air, and direct sunlight
- Clean, dry, organic bedding
- Shelter designed for natural maintenance & comfort behaviors



# Temporary Confinement Rules

*ie loopholes to drive a truck through*

- Inclement weather
- Stage of production
- When health, safety, or wellbeing could be jeopardized
- Risk to soil or water



# Organic Handling Requirements

- Poultry processing must be done by a certified organic handler
- Site map and product flow chart required
- Products labeling requirements



# NOFA-NY Certified Organic, LLC

## Guidance to the National Organic Standards

- Good husbandry
- No overcrowding
- Daily outdoor exercise
- Clean water
- Clean bedding
- Avoid painful, disruptive procedures
- Pasture rotation



# NOFA-NY guidelines specific to poultry

- Must have meaningful outdoor access
- Access must include pecking on ground, fresh air, & direct sunlight weather permitting at the earliest age suitable for the type of bird.



# NOFA-NY guidelines specific to poultry

- Poultry house should provide 1.5 square feet of floor space for chickens & 3 square feet for turkeys for use in inclement weather
- Outdoor access should provide the same square footage.
- Cages prohibited



# NOFA-NY guidelines specific to poultry

- Trimming of the beaks of poultry should be limited to a dime's width.
- The documented need for beak trimming must be submitted



# Certification Standards are minimal & we can do better

The Standards Allow:

- Chicks from conventional sources
- Major loopholes for confinement
- Beak trimming
- Poultry to be raised without pasture



# Taking it One Step Further

- Using standard breeds
- Breeding and hatching organic poultry
- Growing & marketing egg breed cockerels
- Raising all birds on forage pasture
- Using only local organic grains



# Standard Breeds













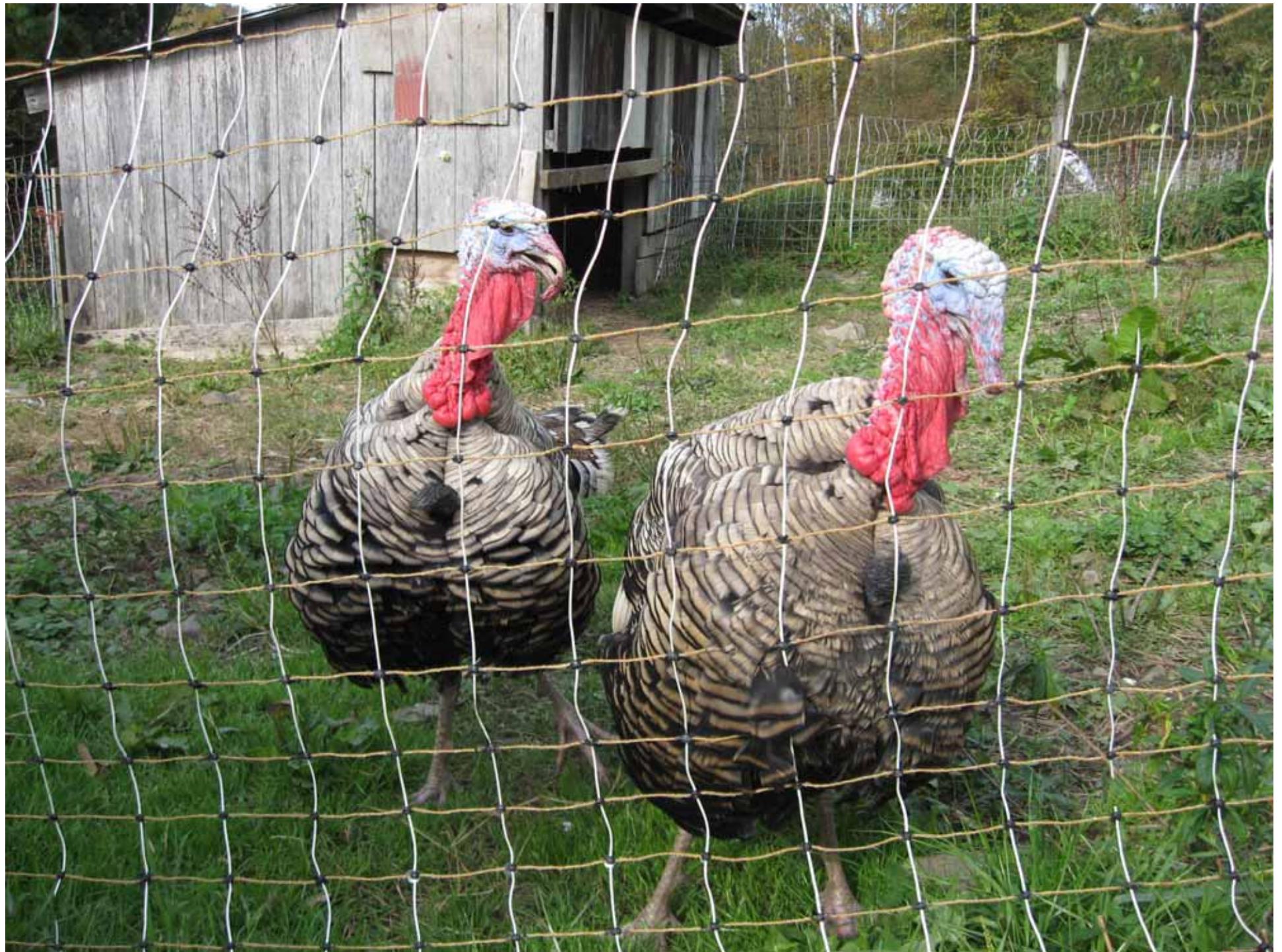




# Breeding and Hatching

























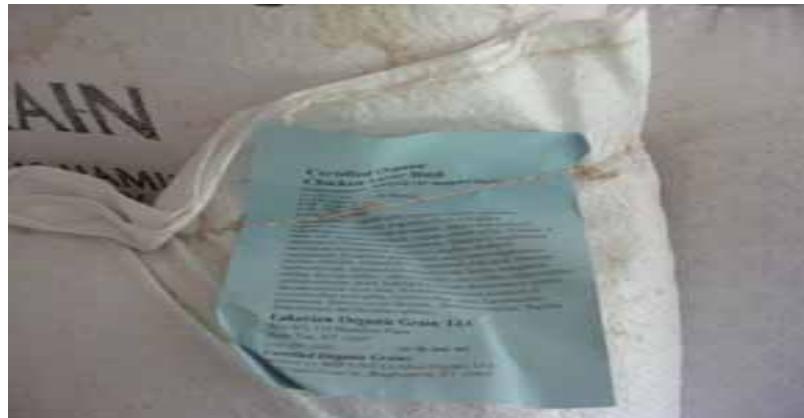








# Local Organic Grains



ORGANIC MEATS  
PORK  
CHICKEN

EGGS

TURKEYS

BEEF

SELF-SERVE  
EGGS

DUCK EGGS

