



## Manistique Farmers' Market Product Requirements - 2020

From the Michigan Department of Agriculture and Rural Development ([Michigan.gov/MDARD](http://Michigan.gov/MDARD))

### Farmers:

#### Produce:

There are **no licensing requirements for farmers selling fresh, whole, uncut fruits and vegetables at a farmers market in Michigan**. However, fresh fruits and vegetables must be handled safely and protected from contamination. Although consumers are responsible for washing produce prior to use, MDARD recommends that a sign be placed at the point of sale to remind customers to wash produce before eating. **Fruits and vegetables which are cut, washed, and bagged, become a processed food and require licensing (this cannot be done in a home kitchen)**. For the 2020 Market season, only produce grown and harvested by you can be sold.

#### Honey and Maple Syrup:

Under the Michigan Food Law of 2000, honey or maple syrup retail outlets and processing facilities operated by the producer are exempt from licensure, if gross sales are \$15,000 or less. Honey and maple syrup producers who meet licensing exemptions must follow labeling requirements for their honey and maple syrup and must meet all requirements of the Michigan Food Law, including sanitation, building construct and design, processing requirements, employee hygiene, etc. ***(Please see Cottage Foods for additional labeling guidelines for Honey and Maple Syrup)***.

#### Eggs:

There are no specific requirements for egg producers selling directly to a consumer or a first receiver. Maintaining eggs at 45°F for safety, cleaning eggs and packing eggs in clean, properly labeled containers is recommended.

#### Meat and Poultry:

The U.S. Department of Agriculture (USDA) requires that persons slaughtering and selling beef, pork, lamb, or more than 20,000 poultry per year operate under continuous, federal inspection. A USDA seal of inspection must appear on all packages of meat originating at such a plant.

Farmers may sell the meat from their animals at a farmers market if it was processed at a USDA inspected facility. Small poultry producers may have their birds processed either at a USDA inspected plant or an MDARD inspected plant. If the product originates at an MDARD-inspected facility, it is necessary to have a copy of the MDARD license on hand at the farmers market for the reference of the Market Manager or local food inspector. If the vendor isn't the producer of the animals from which the meat is derived, the vendor is required to hold a food establishment license at the farmers market.

Selling packaged meat at the farmers market requires sanitary handling and temperature control. Packaged meats may be sold frozen, or refrigerated at 41°F or below. Handling of exposed, unpackaged meat or poultry is not permitted at a typical farmers market.



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### **Fish:**

Fish sold at farmers markets must come from a commercial fisherman or a licensed distributor. Fish must be eviscerated before sale and must be held at 41°F or below. If frozen, fish must remain in a frozen state (no on-site thawing allowed).

### **Mushrooms:**

To be approved to sell wild mushrooms, wild herbs, or other wild plants in Michigan, **the vendor must satisfy all of the following provisions:**

- The seller must be recognized as appropriately trained and competent in the identification of safe botanical and mycological varieties. Alternatively, the seller may employ a recognized expert.
- The seller shall qualify as an approved mushroom identification expert through successful completion of a wild mushroom foraging certification program recognized by the MDARD Food & Dairy Division.
- Each individual wild mushroom shall be inspected and identified by the recognized expert. Only those identified as safe may be sold.
- Each storage container of mushrooms shall be labeled with the scientific and common name of the mycological variety. Packaged mushrooms may be identified by the common name only and shall bear additional labeling in full accordance with current state and federal requirements.
- Written records that indicate the quantity, variety, expert identifier, and buyer of the mushrooms shall be retained by the packer for a period of not less than two years. These records shall be made available for MDARD examination, upon request.
- Wild mushrooms shall be handled and protected from contamination in accordance with all current state and federal regulations associated with the handling and processing of foods intended for human consumption.
- The vendor is not presently required to hold a license from MDARD for any given farmers market; however, slicing or other processing or warehousing of wild mushrooms must take place in an approved food establishment licensed by MDARD or a local health department.

### **Garlic or Herbs in Oil:**

In Michigan, flavored oils offered for sale must be manufactured in approved, licensed establishments. If this requirement is met, and the vendor owns the licensed plant, no additional license is required at the farmers market to sell those products. If the vendor buys the products on the open market for resale at the farmers market, a food establishment license is required.