

Food Sale Regulations – Sitka Farmers Market 2010

Vegetables and Fruits – raw whole produce

Selling or packaging raw, whole vegetables/fruit at a farmer's market does NOT require a permit if the produce is in its natural state. The produce can be rinsed and the greens and roots cut off. A permit is required to sell produce that has been cut, peeled or made into some other food or be a part of another food for sale.

Seafood

Home smoked or home canned products and raw seafood processed in an un-permitted facility are NOT allowed. Only **COMMERCIALY CAUGHT** fish is allowed. No sport caught fish can be sold as per ADF&G regulations. The seafood **MUST** be in the form in which it would normally be delivered to a processor (gilled and gutted salmon, live crab. Unless you have a processor permit from ADEC you may not head, steak, or fillet the fish or butcher the crab. If a person without the proper seafood permits wants to sell at the market, they can only take orders and then make delivery of the item directly from their boat on the dock.

Baked Goods

For 2010 all baked goods must be prepared in an approved (by DEC Food Safety) kitchen. The Sitka Farmers Market will be renting the kitchen at ANB hall for the event and this facility may be used by anyone wishing to bake items to sell at the event. The kitchen will be available at 7:30 am the morning of the market. However, you must reserve the oven as there will be limited availability.

Homemade jams, jellies, syrup, herb vinegar, dried herbs or dried tea leaves

Selling homemade jams, jellies, syrup, herb vinegar, dried herbs or dried tea leaves is allowed without a permit, however, it **MUST** be sold by the individual who prepared the food.

Canned Foods

No canned foods are allowed unless they were prepared by a certified commercial processor. This is for safety reasons. The **ONLY EXCEPTION** is jams and jellies which are allowed.

Prepared Foods

Anyone not already possessing the necessary permits to sell prepared foods, please contact Greg Johnstone, Food Safety & Sanitation, 747-8614 for a permit application and guidelines. You may qualify for a Temporary Food Services Permit if you will only be operating at the Farmer's Market.

Eggs

Fresh, whole eggs can be sold at the market. Only one carton at a time should be left out for display. Other cartons should be refrigerated. A permit is not needed.

Nuts

Glazing or Roasting of shelled nuts at an event for sale directly to the consumer is an exempt activity. Nuts processed in bulk and brought to the event would need a processing permit.

Flowers

No permit required.

Mushrooms

Wild, edible mushrooms can be sold as long as there is a sign present giving their common name, and including the statement "Wild mushrooms; not an inspected product" Any processing such as cutting, drying, or packaging needs to be done in a permitted, approved facility.

Seaweed & Beach Asparagus

FRESH ONLY – NO CANNED. Follow the same rules as for vegetables and fruits.

Wild Game

NOT PERMITTED - NO Sales allowed

If you have questions or need a permit please contact: The Department of Environmental Conservation
Sitka - Food Safety & Sanitation - 901 Halibut Point Road, #C - Sitka, AK 99835 Phone: 747-8614