

Food Safety at Farmer's Markets



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STATE OF ALASKA – FOOD SAFETY AND SANITATION PROGRAM

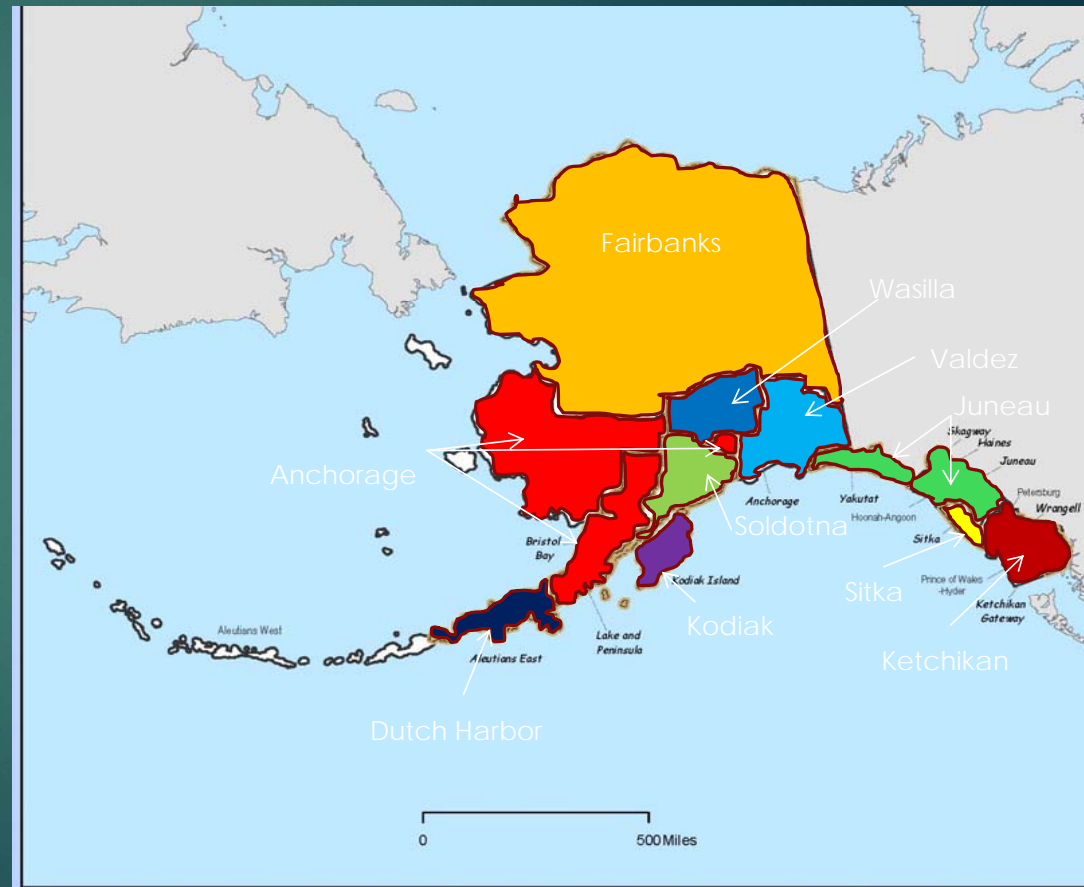
Overview

- ▶ About the Food Safety and Sanitation Program
- ▶ Exemptions
- ▶ Cottage Foods
- ▶ Temporary Food Permits
- ▶ Food Safety and Sanitation Permits
- ▶ Special Permits
- ▶ Egg Regulations
- ▶ Additional Resources
- ▶ Questions



About the Food Safety and Sanitation Program

- ▶ Permit food processors statewide
- ▶ Permit retail food facilities, and temporary events everywhere outside of the Municipality of Anchorage.
- ▶ Office locations:
 - ▶ Anchorage
 - ▶ Wasilla
 - ▶ Juneau
 - ▶ Fairbanks
 - ▶ Soldotna
 - ▶ Ketchikan
 - ▶ Sitka
 - ▶ Kodiak
 - ▶ Valdez
 - ▶ Dutch Harbor



Exempt without Rules

- ▶ Raw Honey
- ▶ Herbs
- ▶ Micro-Greens
- ▶ Raw Agricultural Produce
- ▶ Popcorn
- ▶ Cotton Candy



Cottage Food Exemptions

What does this mean?

- ▶ Non-potentially hazardous foods
 - ▶ Documentation: water activity test, pH, or recipe
- ▶ Sold directly to the consumer
 - ▶ Absolutely **NO** wholesale!!
- ▶ Maximum gross sales from all your products under this exemption – must not exceed \$25,000/year
- ▶ Properly labeled
 - ▶ Product label must include an Alaska business license or name/address.
 - ▶ "These products are not subject to state inspection."



Cottage Food Exemptions

Allowed products



Baked Goods

- Breads (or similar baked goods)³
- Cakes (including celebration cakes)³
- Sweet breads and muffins that contain fruits or vegetables (e.g. pumpkin or zucchini bread)³
- Cooked fruit pies³
- Cookies³
- Baked goods that contain alcohol (e.g. rum cake)
- Crackers³

Bottled/Jarred Items

- Jams and jellies in glass jars that can be stored at room temperature³
- Vinegars (including flavored vinegars)³
- Mustards²
- Extracts – including vanilla and lemon extract³
- Pickles²
- BBQ Sauces²
- Salsas²
- Relishes²
- Ketchup²
- Bottled carbonated beverages³
- Juices (berry and rhubarb)²



Candies/Confections

- Fudge³
- Truffles³
- Brittles³
- Chocolate covered pretzels, marshmallows, graham crackers, or fruit.³

Fermented Products

- Kombucha^{2 or 3}
- Fermented fruit and vegetable products (e.g. sauerkraut and kimchee)²

Other Products

- Baked product mixes (e.g. pancake, cake, or cookie mix)³
- Dried soup or dip mixes³
- Dehydrated vegetables or fruit³
- Popcorn, popcorn balls³
- Dry herbs and dry herb mixtures³
- Dried pasta made with eggs¹
- Nuts: coated or uncoated³
- Roasted coffee and dried tea
- Waffle cones³
- Tortillas³
- Flat Breads (including elephant ears)³
- Fruit Leathers³



Cottage Food Exemptions

NOT Allowed

- Meat and meat products including fresh and dried meats (jerky)
- Fish and fish products (e.g. smoke salmon, canned salmon, etc.)
- Raw seed sprouts
- Garlic in oil mixtures
- Baked products that require refrigeration (e.g. cheesecake, custards, lemon meringue)
- Cheeses
- Dairy products (including ice cream)
- Non-acidic canned foods (i.e. canned vegetables that are not pickled or fermented)
- Pesto
- Fresh vegetable juices
- Food products made with cooked vegetable products that are not acidified
- Bottled Water



Cottage Food Exemptions

Product Testing

- ▶ Type of testing needed depends on the product
 - ▶ Salsas, pickled products, fermented foods, etc.: pH test of **4.6** or below is required.
 - ▶ Dehydrated foods: water activity test of **0.88** or below is required.
 - ▶ Baked goods: Recipe formulation
- ▶ Cost of product testing per sample:
pH = \$20, water activity = \$10

Substance	pH	
Acid mine runoff	-3.6 - -1	acid
Battery acid	-0.5	
Gastric acid	1.5 - 2	
Lemon juice	2.4	
Cola	2.5	
Vinegar	2.9	
Orange or apple juice	3.5	
Wine	4	
Beer	4.5	
Acid Rain	<5.0	
Coffee	5	neutral
Tea or healthy skin	5.5	
Club soda	6	
Milk	6.5	
Pure water	7	
Healthy human saliva	6.5 - 7.4	
Blood	7.36 - 7.44	
Sea water	8	alkaline
Intestinal juice	8.3	
Hand soap	9 - 10	
Household ammonia	11.5	
Bleach	12.5	
Household lye	13.5	

Source: Wikipedia

Cottage Food Exemptions

Product Sales

- ▶ Gross sales cannot exceed \$25,000/calendar year.
- ▶ Must include an AK business license # or name/address
- ▶ Must be labeled "These products are not subject to state inspection."
- ▶ Must be sold directly to the ultimate consumer.
 - ▶ No wholesale
 - ▶ No internet sales





Division of Environmental Health

Food Safety & Sanitation Program

 search☐ DEC ☒ State of Alaska

HOME

HOW DO I

FOR BUSINESSES

FOR CONSUMERS

FOR FOOD WORKERS

FORMS

RESOURCES

State of Alaska > DEC > EH > Food Safety and Sanitation > Food Establishments > Cottage Foods Exemption

HOME BASED FOOD BUSINESS

Alaska Food Code allows the sale of non-potentially hazardous foods sold directly to the consumer without a permit as long as certain conditions are met. Food that falls under this exemption is commonly referred to as a "Cottage Foods." More information about selling these products can be found below. If you do not find information you are looking for, please contact your local [Environmental Health Officer](#). If you plan on selling your products within the [Municipality of Anchorage](#), these exemptions may not apply.



OVERVIEW

- ▶ Alaska Food Code - Summary of Changes
- ▶ Cottage Food Brochure

REQUIREMENTS

- ▶ Cottage Food Fact Sheet
- ▶ Exempt Product Placard Example

EXEMPT FOODS

- ▶ Cottage Food Exemptions

PRODUCT TESTING

- ▶ Product Testing Facts
- ▶ Environmental Health Laboratory
- ▶ UAF Cooperative Extension

PRODUCT SALES

- ▶ Product Sale Facts

HELPFUL ALASKA LINKS

- ▶ Alaska Department of Agriculture
- ▶ Alcohol Beverage Control Board
- ▶ Business Licensing
- ▶ Establishing a Business in Alaska
- ▶ Harvesting Non-Timber Forest Products
- ▶ Municipality of Anchorage Food Safety
- ▶ Small Business Assistance
- ▶ UAF Cooperative Extension

RESOURCES

- ▶ Cooperative Extension Test Kitchen
- ▶ How to find a Community Kitchen
- ▶ Preserving Alaska's Bounty
- ▶ Safe Egg Handling for Small Operations
- ▶ More

Temporary Food Service

What is it?

- ▶ Food establishment where food is prepared and provided in a ready to eat form to individuals for consumption (with or without charge).
- ▶ Type of food service operation that is kept at one location for no more than:
 - ▶ 21 consecutive days in conjunction with a single event (i.e. State Fair, 4th of July celebrations, etc.).
 - ▶ Operates at the same location no more than two days in any one week for not more than 120 days (i.e. Farmer's Markets).

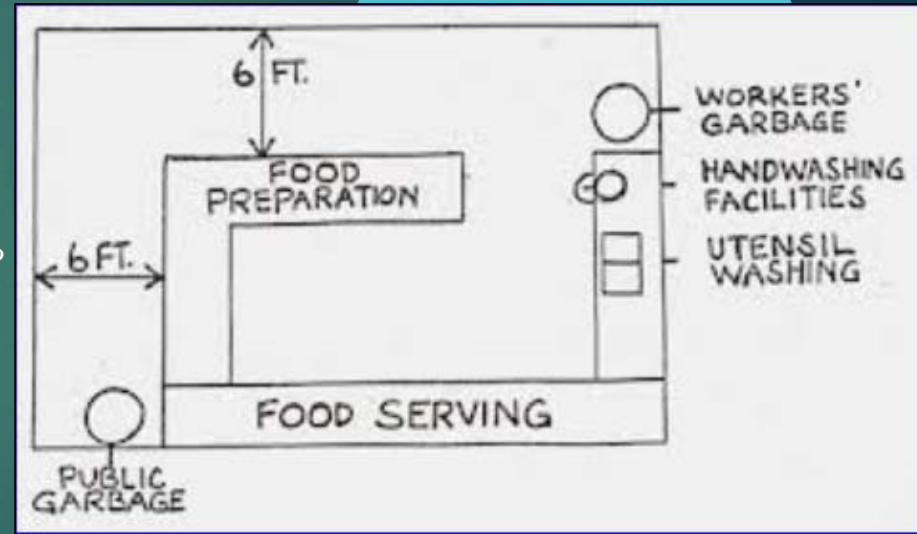


Temporary Food Service

What do I need to do?

PLAN THE LAYOUT

- ▶ We are going to ask you questions:
 - How will you keep your foods hot or cold?
 - Where will your handwash sink be located?



Temporary Food Service

What do I need to do?

FIGURE OUT YOUR MENU

- ▶ We are going to ask you questions:
 - Where did you buy your food?
 - How is the food prepared?
 - How will the food be stored?
 - What will you do with leftovers?



Temporary Food Service

What do I need to do?

EQUIPMENT



Temporary Food Service

What do I need to do?

TRAINING

- ▶ If the event lasts **4 or more** days the operator must have either:
 - ▶ Alaska Food Worker Card; or
 - ▶ Certified Food Protection Manager Certification



Temporary Food Service Permits

How do I get one?

- ▶ Fill out an Application
- ▶ Submit application, menu, and any applicable fees to your local Environmental Health Officer.

TYPE	COST	DESCRIPTION
One Day Event*	\$35 ¹ \$70 ²	Permits are valid for a single day.
2-3 Events*	\$65 ¹ \$130 ²	Permits are valid for two to three days. <i>Example: a weekend Holiday Bazaar or festivals.</i>
4-7 Day Events*	\$90 ¹ \$180 ²	Permits are valid for a four to seven day event.
8-28 Events*	\$120 ¹ \$240 ²	Permits are valid from eight to 28 days. <i>Example: the Alaska State Fair.</i>
120 Day Event*	\$120 ³ \$240 ⁴	Permits are valid in the same location, no more than two days in any week, for no more than 120 days total. <i>Example: a vendor at a Farmer's Market.</i>
* Fee exempt status may apply to those organizations that are operated by a 501(c)(3) tax exempt organization. However, if the application is submitted less than the required number of days before the event, late fees may apply.		
1 – If application is submitted at least 7 days before event		
2 – If application is submitted less than 7 days before the event		
3 – If the application is submitted at least 15 days before the event.		
4 – If the application is submitted less than 15 days before the event.		

Temporary Food Service

Operating the Booth

Handwashing



Hygiene



Health



Approved Source



Temporary Food Service

Operating the Booth

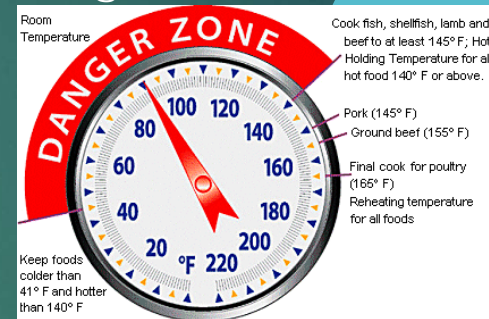
Food Preparation



Cold/Hot Storage



Cooking



Dishwashing



Food Safety and Sanitation Permit

When would I need one?

- ▶ The type of FSS Permit would depend on what you wanted to do (Retail Food Permit vs. Food Processor Permit)
- ▶ If you want to market your product wholesale
- ▶ If the product is potentially hazardous
- ▶ If it does not fall under the cottage food rules.



Food Safety and Sanitation Permit *Requirements & Benefits*

► Requirements:

- Would need to complete a Plan Review packet
- Must meet **ALL** the requirements laid out in the Alaska Food Code
- Food can't be produced out of your home kitchen

► Benefits:

- Can sell your product to anyone including: internet sales, wholesale, and the ultimate consumer (*food processor permit only*)
- No restrictions on gross sales.



Special Permits

Dairy Products



Dairy Products:
ADEC – Office of State Veterinarian, (907) 375- 8215

Special Permits

Meat Products



Raw Meat can be regulated by either:

USDA, (202) 720-2791

ADEC – Office of State Veterinarian, (907) 375- 8215

Special Permits

Seafood Products



Fish/Shellfish:

ADEC – FSS Program, (907) 269-7501

Special Permits

Low Acid Canned Food

- ▶ Examples of LACF Food:
 - ▶ canned green bean
 - ▶ Canned veggies that are not pickled
 - ▶ Canned meat products
 - ▶ Canned seafood.
- ▶ **Strictly** prohibited unless permitted.

Canned Foods:
ADEC – FSS Program, (907) 269-7501
USDA, (202) 720-2791



Special Permits

Reduced Oxygen Packaging

- ▶ Examples of prohibited foods:
 - ▶ Cooked vegetable or fruit products
 - ▶ Seafood products
 - ▶ Meat products
- ▶ **Strictly** prohibited unless permitted.



ROP Foods:
ADEC – FSS Program, (907) 269-7501

Selling Eggs

- ▶ Sold to the end consumer:
 - ▶ No permit required
 - ▶ No regulations
- ▶ Sold to someone who is not the end consumer (restaurant, grocery store):
 - ▶ Regulated by Shell Egg Regulations (DNR) and Alaska Food Code
 - ▶ The eggs must be clean, refrigerated at 45°F or below, must meet the requirements for the US Consumer Grade B, and properly labeled.



Cooperative Extension Service – *Safe Egg Handling for Small Egg-Laying Flocks and Operations.*

Additional Resources



Cooperative Extension Service

308 Tanana Loop, Room 101
P.O. Box 756180
Fairbanks, Alaska 99775-6180

Phone: 907-474-5211
Fax: 907-474-2631
e-mail: cesweb@alaska.edu



Marine Advisory Program main office

1007 West 3rd Ave, Suite 100
Anchorage, AK 99501
Phone: (907) 274-9691
Fax: (907) 277-5242
E-mail: map@sfos.uaf.edu



MUNICIPALITY OF
ANCHORAGE

MUNICIPALITY OF ANCHORAGE Food Safety and Sanitation Program*

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Questions?



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