

County/Local Farmer's Market Guidelines

Revised 2010

SCDA, Food Safety and Compliance Program

2010 (add your name) Farmers Market: Vendors' Requirement for Selling Items
To sell any items listed, follow guidelines and send required documentation with Farmers Market application.

Corn Meal and Grits

Corn checked for aflatoxins by SCDA Lab 803-737-9700

Grist Mill Inspection by SCDA 803-737-9690

___ Provide copy of current SCDA Inspection Report/Registration Number.

___ Proper labeling with name of product, ingredient list, name and address of manufacturer and net weight that has been reviewed by SCDA for compliance.

Dairy

SC DHEC Dairy Division handles all regulations and requirements regarding fluid milk products.
803-896-0644

SCDA handles cheese and cheese products. 803-737-9690

All products crossing the state line will be under the jurisdiction of the Food and Drug Administration and/or US Dept of Agriculture/Food Safety Inspection Service.

Keep at 45 degrees or lower at market. Label samples, "Display only".

___ Provide copy of current liability insurance.

___ Provide copy of _____

___ Provide copy of _____

Eggs

___ Provide copy of SCDA current wholesale license

___ Provide copy of current liability insurance

___ Keep eggs at 45 degrees or lower at market.

___ Label your *sample* carton, "Display only-Not for Sale".

___ Eggs must be washed, properly labeled, inspected and graded according to USDA Standards. 803-737-9690

___ A "*packed on*" or *expiration* date must be printed on all cartons/labels.

*This process may be done at farm by the grower and is not difficult.

Fish and Seafood

Whole and unprocessed fish and seafood are under the Dept. of Natural Resources (DNR).
803-734-3886

Commercial Fisherman License and/or a Wholesaler's License required to sell to public, including Farmers Market (call 843-953-9036 to apply).

Processed, dressed, gutted, scaled Fish

- ___ Complete a seafood HACCP course provided by FDA and have a HACCP plan.
- ___ Provide copy evidence of completion of HACCP course/plan
- ___ Use of an inspected and registered facility(fish house) by SCDA.
- ___ Provide inspection report for your DHEC or SCDA approved facility or letter giving you permission to use another facility and copy of inspection report.
- ___ Provide copy of commercial fisherman's license.
- ___ Provide copy of current liability insurance.

Honey

- ___ Honey is a processed food and must be cut, extracted and packaged in an SCDA approved (inspected) and registered Honey House.
- ___ Provide copy of current Inspection Report for your facility and letter from shared honey house verifying use
- ___ Honey must be properly labeled with Name of product, name and address of manufacturer, and net weight. Label must be in compliance with SCDA laws.

Meat

Poultry, beef, pork and lamb is regulated by SC Meat and Poultry Inspection Division, Clemson Livestock, Poultry and Health, 900 Clemson Road, Columbia, SC. All products crossing the state line will be under the jurisdiction of the Food and Drug Administration and/or US Dept of Agriculture/Food Safety Inspection Service.

- ___ Must become a Registered Meat Handler to sell meat at farmers market (no cost)Door-to-door Meat firms must comply with SC Weights and Measure Laws. 803-737-9690
- ___ Inspection mark on meat(either SCMPID establishment # or USDA #) 803-788-8747
- Meat must be kept frozen at 0* F or less.
- ___ Provide copy of current liability insurance.
- ___ Provide copy of _____

Peanuts

Boiled peanuts must be boiled, kept hot and bagged on site. No label required. (See exception)
Other types of peanuts and nuts that are prepackaged must be prepared in an **inspected and registered off site facility by SCDA**. Approved kitchen and labeled with name of product, ingredient list, name and address of manufacturer and net weight.

___ Provide inspection report for your DHEC or SCDA approved facility or letter giving you permission to use another facility and copy of inspection report.

Baked Goods, Candy, Covered nuts

Baked goods, candy, covered nuts must be prepared in an inspected facility.

___ Provide inspection report for your DHEC or SCDA approved and registered facility and letter giving you permission to use another facility and copy of inspection report.

___ Use an approved label! (State and federal law). Derek Underwood, 803-737-9690, SCDA will work with you.

___ Vendors who are **owner operators** of a DHEC approved bakery or restaurant can sell at the farmers market under their catering license or retail food license issued by SCDHEC 803-896-0640. Must post or provide retail Grade "A" permit at point of sale.

___ Provide current Inspection report for bakery or restaurant

Beverages

Must prepare in DHEC or SCDA approved kitchen

___ Provide inspection report for your DHEC or SCDA approved facility or letter giving you permission to use another facility and copy of inspection report.

___ Juices prepared off site are subject to HACCP regulations and must come from a SCDA registered and inspected facility.

Canned/jarred/bottled Foods

___ Canned/jarred/bottled Foods (jams, jellies, sauces, chow-chow and pickled foods) must be sent to Clemson University or NC State Univ. for analysis. ___ Attendance required at Better Process Control School, FDA and SCDA registration, etc, for pickled foods.

___ **Illegal home canned foods are hazardous and cannot be sold.** DHEC or SCDA approved facility must be used. Derek Underwood will work with you on how to manufacture canned foods.

___ Provide documentation from SCDA that foods are approved for market

Foods Prepared on site (eg. BBQ, burgers)

____Foods sold are subject to (add your name) Farmers Market Rules and approval DHEC Approved Mobile Kitchen and permanent approved facility.

____Provide inspection certificates for both facilities.

____Provide copy of current liability insurance.

Contact DHEC in county of residence.

Samples of processed foods

Must prepare in DHEC or SCDA approved kitchen

____Provide inspection report for your DHEC or SCDA approved and registered facility or letter giving you permission to use another facility and copy of inspection report.

Organic Products

Organic Certification is required to advertise that you are selling organic products. Certificate should be displayed.

____Provide copy of certificate

Clemson University's Department of Plant Industry is a USDA approved Accredited Certifying Agent. This accreditation allows DPI (Department of Plant Industry) to certify organic operations in the three major categories of certification. Those three categories are crops, livestock and processing. For more information concerning organic certification please send an email Kyle Stephens, rstphns@clermson.edu or call 864-646-2140.

Certified SC Grown

Membership in the Certified South Carolina Program is made by application to and acceptance by the South Carolina Department of Agriculture. All farm producers, food manufacturers, specialty food producers, packing facilities and others engaged in the production or manufacture of agricultural products in South Carolina are eligible to apply. Applications are on the web <http://agriculture.sc.gov> or call Ansley Rast at arast@scda.sc.gov or call 803-734-2210. Members should display Certified **South Carolina Grown logo**

Derek Underwood, 803-737-9690, SCDA will work with you on any requirements where SC Department of Agriculture must give approval. SCDA regulates farmers markets in South Carolina.