

# 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 baked goods must be prepared in an Alaska Department of Environmental Conservation (DEC) approved kitchen **OR** in a home kitchen following the *2010 Home Baker Guidelines* (download attachment at [www.sitkalocalfoodsnetwork.org](http://www.sitkalocalfoodsnetwork.org)). Home bakers need to obtain an *Alaska Food Worker* card from the Alaska DEC (<http://www.dec.state.ak.us/eh/fss/training/training.html>). You'll need to have this card with you at each market and be prepared to show it to the DEC inspector. In addition, home bakers need to complete the *2010 home baking application* and give it to the Farmers Market manager as well as the *home baking inventory* which is required for each market. Additionally, 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. Contact the market manager if you are interested in using the ANB Hall kitchen to bake.

## *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