Food Sale Regulations – Sitka Farmers Market 2013

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 is NOT allowed. Only COMMERCIALLY 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
All baked goods must be either be prepared in an approved (by DEC Food Safety) kitchen, or in a home kitchen by a baker that has applied for home-baker status, possesses a State of Alaska approved food handler card, follows a number of specific rules for home-baking. Request a home-baker application.

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.

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.

Wild Game
NOT PERMITTED - NO Sales allowed

Questions or need a permit please contact: Greg Johnstone @ 747-8614: Department of Environmental Conservation Sitka - Food Safety & Sanitation – 901-C Halibut Point Road, Sitka, AK 99835