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

<table>
<thead>
<tr>
<th>Baked Goods</th>
<th>Candies/Confections</th>
<th>Fermented Products</th>
<th>Other Products</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Breads (or similar baked goods)</td>
<td>- Fudge</td>
<td>- Kombucha</td>
<td>- Baked product mixes (e.g. pancake, cake, or cookie mix)</td>
</tr>
<tr>
<td>- Cakes (including celebration cakes)</td>
<td>- Truffles</td>
<td>- Fermented fruit and vegetable products</td>
<td>- Dried soup or dip mixes</td>
</tr>
<tr>
<td>- Sweet breads and muffins that contain fruits or vegetables (e.g. pumpkin or zucchini bread)</td>
<td>- Brittles</td>
<td>- (e.g. sauerkraut and kimchee)</td>
<td>- Dehydrated vegetables or fruit</td>
</tr>
<tr>
<td>- Cooked fruit pies</td>
<td>- Chocolate covered pretzels, marshmallows, graham crackers, or fruit</td>
<td>- Popcorn, popcorn balls</td>
<td>- Popcorn, popcorn balls</td>
</tr>
<tr>
<td>- Cookies</td>
<td>- Crackers</td>
<td>- Dry herbs and dry herb mixtures</td>
<td>- Dry herbs and dry herb mixtures</td>
</tr>
<tr>
<td>- Baked goods that contain alcohol (e.g. rum cake)</td>
<td></td>
<td>- Dried pasta made with eggs</td>
<td>- Dried pasta made with eggs</td>
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<tr>
<td></td>
<td></td>
<td>- Nuts: coated or uncoated</td>
<td>- Nuts: coated or uncoated</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- Roasted coffee and dried tea</td>
<td>- Roasted coffee and dried tea</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>- Waffle cones</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>- Tortillas</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>- Flat Breads (including elephant ears)</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>- Fruit Leathers</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>- Juices (berry and rhubarb)</td>
</tr>
</tbody>
</table>
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
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
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.

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

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

PRODUCT SALES

› Product Sale Facts

MORE

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

OVERVIEW

› Alaska Food Code - Summary of Changes
› Cottage Food Brochure
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.

<table>
<thead>
<tr>
<th>TYPE</th>
<th>COST</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Day Event*</td>
<td>$35(^1)</td>
<td>Permits are valid for a single day.</td>
</tr>
<tr>
<td></td>
<td>$70(^2)</td>
<td></td>
</tr>
<tr>
<td>2-3 Events*</td>
<td>$65(^1)</td>
<td>Permits are valid for two to three days. Example: a weekend Holiday Bazaar or festivals.</td>
</tr>
<tr>
<td></td>
<td>$130(^2)</td>
<td></td>
</tr>
<tr>
<td>4-7 Day Events*</td>
<td>$90(^1)</td>
<td>Permits are valid for a four to seven day event.</td>
</tr>
<tr>
<td></td>
<td>$180(^2)</td>
<td></td>
</tr>
<tr>
<td>8-28 Events*</td>
<td>$120(^1)</td>
<td>Permits are valid from eight to 28 days. Example: the Alaska State Fair.</td>
</tr>
<tr>
<td></td>
<td>$240(^2)</td>
<td></td>
</tr>
<tr>
<td>120 Day Event*</td>
<td>$120(^3)</td>
<td>Permits are valid in the same location, no more than two days in any week, for no more than 120 days total. Example: a vendor at a Farmer's Market.</td>
</tr>
<tr>
<td></td>
<td>$240(^4)</td>
<td></td>
</tr>
</tbody>
</table>

\(^1\) 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.

\(^2\) If application is submitted at least 7 days before event

\(^3\) If application is submitted less than 7 days before the event

\(^4\) If the application is submitted at least 15 days before the event.

\(^5\) If the application is submitted less than 15 days before the event.
Temporary Food Service
Operating the Booth

Handwashing

Health

Hygiene

Approved Source
Temporary Food Service
Operating the Booth

Food Preparation

Cooking

Cold/Hot Storage

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.

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: cosweb@alaska.edu

Sea Grant
ALASKA SEA GRANT MARINE ADVISORY PROGRAM

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
Food Safety and Sanitation Program
825 L Street, 3rd Floor
Anchorage, AK 99501-2617
Phone: (907) 343-4200
Questions?

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