

Harvesting and Selling Wild Mushrooms in Minnesota

~ Workshop ~

(in Accordance with Minnesota Food Code)

Minnesotans can sell wild foraged mushrooms at farmers' markets (and other commercial establishments) as long as they follow the stipulations set forth in the Minnesota Food Code 4626.0155. That requires:

The successful completion of a wild mushroom identification course provided by either an accredited college or university or a mycological society.

Filing with the regulatory authority (Minnesota Department of Agriculture Dairy and Food Inspection Division) a letter or certificate from an accredited college or university certifying successful completion of a wild mushroom identification course.

Additionally, a food handler license may be required from the MDA:

- Those who **do** require an MDA food handler license: They are selling wild picked mushrooms – any or all of which were foraged on property other than their own.
- Those who **do not** require an MDA food handler license: They are selling wild picked mushrooms – all were foraged on their own property.

Fortunately, the University of Minnesota Extension is offering a wild mushroom identification course in April! Please see below for details and register directly with the UME.

Who should attend

Mushroom Foragers wishing to sell their wild mushrooms to Commercial establishments must have taken a course in mushroom identification, traceability and safe handling of the product. This course qualifies.

Restaurant/Grocery/Food Personnel who purchase wild mushrooms from foragers.

Dates

(You only need to sign up for 1 of the classes to receive your certificate of attendance.)

April 13th (Mon): 9 a.m. to 12 p.m. (Registration starts at 8:30)

April 14th (Tues): 9 a.m. to 12 p.m. (Registration starts at 8:30)

April 15th (Wed): 12 to 3 p.m. (Registration starts at 11:30)

Where

Room 23, Food Science and Nutrition Building 1334 Eckles Avenue, St. Paul Campus - University of Minnesota

Cost

\$75.00 per /person checks made payable to: University of Minnesota ***Bring payment to the class***

Pre-register – space is limited to 30 per class

To register indicate date you wish to attend (1st and 2nd choice and I will confirm with your session)

Email: jfeirtag@umn.edu to register. Include the following information in your email: Name; Company/Business (if applicable); Address; phone; email address

Course will cover

- 1) Minnesota Food Code Regulations on Harvesting and Selling Wild Mushrooms
- 2) Foragers Responsibilities and steps to become an “Approved Source”
- 3) Food Facility Responsibilities
- 4) Identification of Edible Mushrooms
- 5) Safe Handling of Mushrooms
- 6) Traceability of mushrooms sold to commercial establishments
- 7) Summary and Review

Suzanne Driessen, MA, MCHES
University of Minnesota Extension
Extension Educator, Food Safety