

## Food Safety Requirements for Farmers

Product	What is legal?	What do farmers do to ensure food safety?	What is not required?
<b>Produce</b>	<ul style="list-style-type: none"> <li>• Produce bought directly from farmers who grew it</li> <li>• Local produce bought from a licensed aggregator, such as a farmers' market or food hub</li> </ul>	<ul style="list-style-type: none"> <li>• Good Agricultural Practices (GAPs) are on-farm food safety practices that farmers use to protect food safety.<sup>1</sup> Some typical on-farm practices: <ul style="list-style-type: none"> <li>○ Written food safety plan</li> <li>○ Handwashing stations for workers</li> <li>○ Hygiene and illness policy for workers</li> <li>○ Annual water testing for presence of bacteria</li> <li>○ Safe manure and compost management</li> <li>○ Efforts to exclude wildlife and domestic animals from production and produce packing areas</li> <li>○ Cleaning and sanitizing of equipment and work surfaces</li> <li>○ Clean transport of produce</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>• GAP audits are not a legal requirement. They are voluntary, third-party audits that farmers pay for.</li> <li>• Hazard Analysis and Critical Control Points (HACCP) plans are not required for sale of whole, raw vegetables. HACCP is not applicable to vegetable production farms.</li> <li>• A food license is not required for farmers selling their own farm product.<sup>2,3,4,5</sup></li> </ul>
<b>Meat and Poultry</b>	<ul style="list-style-type: none"> <li>• Meat or poultry packages bearing a mark of inspection from a United States Department of Agriculture (USDA) or</li> </ul>	<ul style="list-style-type: none"> <li>• Farmers selling meat to food businesses or food facilities are required to have their animals slaughtered and processed under inspection. Trained inspectors employed by USDA or the Minnesota Department of Agriculture conduct this inspection. It is the same as inspections</li> </ul>	<ul style="list-style-type: none"> <li>• A food license is not required for farmers selling meat from animals they raised with no ingredients added to the meat. (If ingredients such as sausage seasoning were added, the farmer must have a food handler</li> </ul>

	<p>Minnesota (MN) Equal-To processing plant:</p> 	<p>conducted on animals at large-scale meat processors and distributors.</p> <ul style="list-style-type: none"> <li>All farmers or other entities selling meat must follow general USDA guidelines for sanitary storage facilities, sanitary transport equipment, and temperature control of fresh or frozen meat.</li> </ul>	<p>license from the Minnesota Department of Agriculture.<sup>2,3,6,7,8</sup>)</p> <ul style="list-style-type: none"> <li>HACCP plans are not required for the farmer selling inspected packages of meat. The plant that processed the meat under inspection has HACCP plans for each product line.</li> </ul>
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<b>Eggs</b>	<ul style="list-style-type: none"> <li>Candled, graded, packaged and labeled eggs bought from the farmer who raises the hens</li> <li>Local eggs bought from a licensed aggregator such as a farmers' market or food hub</li> </ul>	<ul style="list-style-type: none"> <li>Farmers who sell eggs from their own small flock are encouraged to register with the Minnesota Department of Agriculture<sup>8</sup>. You can ask to see a farmer's certificate of registration as a small flock egg producer.</li> <li>Farmers selling eggs must follow Minnesota state regulations that include candling and grading of eggs, sanitary storage and transport, holding temperature at 45° F or below, and labeling with a pack date and use-by date (30 days out from the pack date<sup>10,11</sup>).</li> </ul>	<ul style="list-style-type: none"> <li>Food license is not required for farmers selling eggs from their own flock of laying birds, which could be chickens, ducks, geese, turkeys, pheasants or quails.<sup>2,10,11</sup></li> <li>HACCP plan is not required for selling whole-shell eggs.</li> </ul>
<b>Grains and Dry Beans</b>	<ul style="list-style-type: none"> <li>Packaged and labeled whole or milled grain, or whole dry beans bought from the farmer who grew them</li> <li>Local grain or dry bean products bought from a licensed aggregator</li> </ul>	<ul style="list-style-type: none"> <li>Farmers must follow general food safety regulations including Current Good Manufacturing Practices (CGMPs)<sup>12</sup> for sanitation of milling and packaging areas.</li> </ul>	<ul style="list-style-type: none"> <li>Food license is not required for producers selling whole or milled grain products from their own production, or whole dry beans.<sup>2,3</sup></li> <li>HACCP plan is not required for grain or dry bean product packaging because these are considered non-potentially hazardous products.</li> </ul>

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<b>Honey and Maple Syrup</b>	<ul style="list-style-type: none"> <li>• Containerized and labeled honey or maple syrup bought from the producer</li> <li>• Local honey or maple syrup bought from a licensed aggregator like a farmers' market or food hub</li> </ul>	<ul style="list-style-type: none"> <li>• Farmers must follow general food safety regulations including CGMPs<sup>12</sup> for sanitation of syrup production or honey extraction areas.</li> </ul>	<ul style="list-style-type: none"> <li>• Food license is not required for producers selling honey from their own hives or maple syrup from their own or leased property.<sup>2,3</sup></li> <li>• HACCP plan is not required for honey or maple syrup production because these are considered non-potentially hazardous products.</li> </ul>

## References

1. Growing Safe Food. University of Minnesota Extension. <https://extension.umn.edu/safety/growing-safe-food>
2. Minnesota Statute 28A.15 Subdivision 2. <https://www.revisor.mn.gov/statutes/cite/28A.15>
3. Approved Sources for Food Products. Minnesota Department of Health. <https://www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefs.pdf>
4. Providing Safe Locally-Grown Produce to Commercial Food Establishments and the General Public. Minnesota Department of Agriculture. <https://www.mda.state.mn.us/providing-safe-locally-grown-produce-commercial-food-establishments-general-public>
5. Selling Minnesota Produce. Local Food Advisory Committee. [http://misadocuments.info/LFAC\\_local\\_produce.pdf](http://misadocuments.info/LFAC_local_produce.pdf)
6. Approved Sources of Meat and Poultry for Food Facilities. Minnesota Department of Agriculture. <https://www.mda.state.mn.us/sites/default/files/2020-02/Approved%20Sources%20of%20Meat%20and%20Poultry%20for%20Food%20Facilities%2002-2020.pdf>
7. Selling Minnesota Meat Products. Local Food Advisory Committee. [http://misadocuments.info/LFAC\\_local\\_meat.pdf](http://misadocuments.info/LFAC_local_meat.pdf)
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9. Registration for Selling Shell Eggs in Minnesota. Minnesota Department of Agriculture. <https://www.mda.state.mn.us/sites/default/files/docs/2021-02/AG04016-Registration-for-Selling-Shell-Eggs-in-Minnesota-2.21.pdf>

10. Safety Selling or Buying Locally Produced Eggs. Minnesota Department of Agriculture. [https://www.mda.state.mn.us/sites/default/files/docs/2021-01/Safely\\_Selling\\_or\\_Buying\\_Locally\\_Produced\\_Eggs\\_1.22.21.pdf](https://www.mda.state.mn.us/sites/default/files/docs/2021-01/Safely_Selling_or_Buying_Locally_Produced_Eggs_1.22.21.pdf)
11. Selling Minnesota Shell Eggs. Local Food Advisory Committee. [http://misadocuments.info/LFAC\\_local\\_eggs.pdf](http://misadocuments.info/LFAC_local_eggs.pdf)
12. Small Entity Compliance Guide: What You Need to Know About Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food. <https://www.fda.gov/regulatory-information/search-fda-guidance-documents/small-entity-compliance-guide-what-you-need-know-about-current-good-manufacturing-practice-hazard>