

Selling Agricultural Products at Farmer's Markets

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MARYLAND EGG REGULATIONS

- APPLY TO ALL PRODUCER/PACKERS REGARDLESS OF NUMBER OF CHICKENS
- PRODUCER/PACKERS MUST REGISTER ANNUALLY WITH THE SECRETARY OF AGRICULTURE – NO FEE FOR LESS THAN 3,000 CHICKENS
- REGISTERED PRODUCER/PACKERS ARE CONSIDERED AN APPROVED SOURCE BY DHMH
 - EGGS CAN BE SOLD ON AND OFF FARM TO RETAILERS, RESTAURANTS, AT FARMER'S MARKETS
 - EGG PRODUCERS SELLING THEIR OWN PRODUCT AT A FARMER'S MARKET ARE NOT REQUIRED TO GET A LICENSE FROM THE LOCAL HEALTH DEPARMENT or the MOBILE FARMER'S MARKET LICENSE FROM DHMH



MARYLAND EGG REGULATIONS REGISTRATION REQUIREMENTS

- FLOCKS ARE SUBJECT TO RANDOM TESTING FOR SALMONELLA ENTERITIDIS
- REGISTRANTS MUST COMPLY WITH ALL OTHER REQUIREMENTS OF THE MARYLAND EGG LAW
- PENALTIES FOR NON COMPLIANCE STOP SALE ORDERS, CIVIL PENALTIES, REVOCATION OF REGISTRATION
- PRODUCER/PACKER'S REGISTERED TO SELL EGGS ARE AUTOMATICALLY REGISTERED IN MDA's MANDATORY POULTRY PREMISE REGISTRATION PROGRAM

MARYLAND EGG REGULATIONS GRADE/QUALITY/WEIGHT STANDARDS

- STANDARDS INCLUDE FACTORS THAT ARE IMPORTANT TO FOOD SAFETY – FRESH, CLEAN, UNBROKEN
- SALE OF GRADE B EGGS IS PROHIBITED BY MARYLAND EGG LAW – ONLY GRADE AA OR A
- NO INEDIBLE EGGS LARGE BLOOD SPOTS, MIXED ROTS, BLACK ROTS
- NO ADULTERATED EGGS CONTAMINATED WITH BACTERIA, PESTICIDES, FILTH
- MUST MEET WEIGHT REQUIREMENTS FOR LABELED SIZE – JUMBO – 30 OZ PER DOZEN; EXTRA LARGE - 27 OZ PER DOZEN; LARGE – 24 OZ PER DOZEN; MEDIUM – 21 OZ PER DOZEN

MARYLAND EGG REGULATIONS LABELING REQUIREMENTS

- GRADE AND SIZE
- NET QUANTITY WEIGHT OR COUNT
- IDENTITY OF PRODUCT EGGS
- PACKER or DISTRIBUTOR NAME & ADDRESS
- MDA REGISTRATION NUMBER
- LOT NUMBER TO DESIGNATE FLOCK (SMALL PRODUCERS CAN USE LOT 1)
- SAFE HANDLING STATEMENT
- CARTONS CAN BE REUSED BUT MUST BE CLEAN AND ALL INFORMATION ACCURATE
 - NO REFERENCES TO OTHER DISTRIBUTORS OR PACKERS; PARTICIPATION IN PROGRAMS (USDA GRADE SHIELD, UNITED EGG PRODUCERS ANIMAL WELFARE, PA CERTIFIED, ETC.)
- CAN BE HAND WRITTEN, COMPUTER LABEL, OR RUBBER STAMP (ABOUT \$15 AT LOCAL OFFICE SUPPLY STORES)

MARYLAND EGG REGULATIONS INVOICES

- GRADE AND SIZE
- DATE OF DELIVERY
- QUANTITY
- NAME AND ADDRESS FOR SELLER AND BUYER
- KEPT ON PREMISES BY RETAILER OR RESTAURANT FOR 90 DAYS
- PRODUCER/PACKERS SELLING OWN PRODUCT ARE NOT REQUIRED TO HAVE INVOICES AT FARMER'S MARKETS
- PRODUCER/PACKERS MUST MAINTAIN RECORDS ON FARM OF AMOUNT SOLD

MARYLAND EGG REGULATIONS REFRIGERATION

- MARYLAND EGG LAW REQUIRES SHELL EGGS TO BE HELD AT AN AMBIENT TEMPERATURE OF 45 F AFTER PACKING AND DURING TRANSPORT
- MDA ALLOWS COOLERS TO BE USED AS LONG AS EGGS ARE **NEVER** SUBMERGED IN ICE
- PRODUCERS MAY DISPLAY A CARTON OF EGGS AS LONG AS THEY IDENTIFY AS NOT FOR HUMAN CONSUMPTION

FEDERAL POULTRY REGULATIONS

- PRODUCERS SLAUGHTERING LESS THAN 20,000 CHICKENS PER YEAR ARE EXEMPT FROM FEDERAL INSPECTION
- NOT EXEMPT FROM COMPLYING WITH FEDERAL LAW
- SLAUGHTER MORE THAN 1,000 BUT LESS THAN 20,000 MUST BE LABELED AS EXEMPT FROM PUBLIC LAW 90-492
- PRODUCER CANNOT ENGAGE IN SLAUGHTER, BUYING OR SELLING OF POULTRY PRODUCTS OTHER THAN FROM OWN PRODUCTION

POULTRY AND MEAT

- TO BE SOLD AT A FARMER'S MARKET MUST BE FROM A SOURCE CONSIDERED APPROVED BY DHMH
- POULTRY USDA INSPECTED OR MDA INSPECTED
 - Producer's Mobile Farmer's Market License Required
- RABBITS AND BISON USDA INSPECTED OR MDA INSPECTED
 - Producer's Mobile Farmer's Market License Required
- USDA INSPECTED (Beef, Pork, Lamb, Goat, Poultry, Rabbit, Bison) or MDA CERTIFIED (Poultry, Rabbit, Bison) AND STORED ON FARM
 - Storage Covered by MDA Poultry and Rabbit Certification
 - On Farm Home Processing License if not MDA certified
 - Producer's Mobile Farmer's Market License Required

MDA POULTRY AND RABBIT PROGRAM

- VOLUNTARY PROGRAM FOR POULTRY EXEMPT FROM FEDERAL INSPECTION AND EXEMPT SPECIES (BISON, RABBITS) TO BE SLAUGHTERED AND PROCESSED ON THE FARM
- REQUIRESTRAINING IN ANIMAL DISEASES AND SANITATION
- ANNUAL INSPECTION TO ENSURE FOLLOWING THE REQUIREMENTS
- PARTICIPANTS ARE ACCEPTED AS AN APPROVED SOURCE BY DHMH – CAN SELL AT FARMER'S MARKETS, TO RESTAURANTS, RETAILERS (Intrastate Only)

BASIC REQUIREMENTS FOR POULTRY

- POTABLE WATER USED IN PROCESSING
- DISPOSAL SYSTEM FOR OFFAL AND OTHER WASTE
- CLEAN AND SANITIZE ALL FOOD CONTACT SURFACES TO PREVENT INSANITARY CONDITIONS AND ADULTERATION OF PRODUCT
- SLAUGHTER CONDUCTED IN AN AREA PROTECTED FROM ACCESS BY ANIMALS AND INSECTS
- PESTICIDE USE PREVENT ADULTERATION OR CONTAMINATION OF PRODUCT
- LABELING NAME AND ADDRESS, MD NUMBER
- STORAGE REFRIGERATION CAPABLE OF MAINTAINING POULTRY AT 40°F OR LESS
- RECORDKEEPING
 - NUMBER AND TYPE OF POULTRY SLAUGHTERED BY DATE

ORGANIC REGULATIONS

LESS THAN \$5,000.00 IN ANNUAL SALES

- PRODUCERS WITH LESS THAN \$5,000.00 IN ANNUAL SALES ARE EXEMPT FROM REQUIREMENT TO BE CERTIFIED
- CAN LABEL PRODUCT AS ORGANIC AS LONG AS THEY ARE FOLLOWING THE REQUIREMENTS OF THE NATIONAL ORGANIC PROGRAM
- MDA OFFERS A REGISTERED EXEMPT PROGRAM – PARTICIPANTS ARE LISTED IN MDA ORGANIC BROCHURE

ORGANIC REGULATIONS

MORE THAN \$5,000.00 IN ANNUAL SALES

- REQUIRED TO BE CERTIFIED BY A USDA ACCREDITED CERTIFIER
- PACKAGED PRODUCTS MUST INCLUDE THE NAME AND ADDRESS OF THE PRODUCER AND THE NAME OF THE CERTIFIER
- MDA IS AN ACCREDITED CERTIFIER AND COMPLETE INFORMATION ON CERTIFICATION IS AVAILABLE ON THE MDA WEBSITE

Good Agricultural Practices for Fruit and Vegetable Production

MDA Program for Direct Marketers

- Voluntary
- Participants receive a Certificate of Compliance

Requirements

- Worker Health and Hygiene
- Manure Use
- Water Quality
- Wildlife, Domestic Animals, Livestock
- Training by MDA/UMD and Inspection by MDA

Assistance

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MDA Programs for Selling Agricultural Products at Farmer's Markets

QUESTIONS:

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