



## **2013 Chester Farmers and Artisan Market Product Guidelines and S.C. Department of Agriculture Food Safety and Compliance Program**

*To sell any items listed, follow guidelines, return the sections which apply and send required documentation (\*starred items) with Market application. Documentation does not grant permission to sell at market or sell any items. Other Chester Market regulations apply.*

Effective January 1st, 2011, pursuant to S.C. Code § 39-25-210, every facility under SCDA jurisdiction is required to register. Each compliant firm will be given a Registration Verification Certificate (RVC) which must be displayed at the Chester Market. Contact Angie Culler, SCDA at 803-737-9690 for more information regarding RVCs.

### **Corn Meal, Grits and Flour**

These products are processed foods and must be prepared in an SCDA registered facility. Contact Angie Culler at 803-737-9690. Call SCDA Laboratory (803-737-9700) to have your corn checked for aflatoxins.

- \_\_\_\_\_ \*Provide a copy of your Registration Verification Certificate (RVC) and use an approved label. Labels must be in compliance with state and federal labeling laws. Your RVC must be displayed at Chester Market.

### **Dairy**

SC DHEC Dairy Division handles all regulations and requirements regarding fluid milk products. Call 803-896-0644. SCDA handles cheese and cheese products (pimento cheese, goat cheese, cow's milk cheese, etc). Call 803-737-9690. All products crossing the state line will be under the jurisdiction of the Food and Drug Administration and/or US Dept. of Agriculture/Food Safety Inspection Service.

- \_\_\_\_\_ Keep at 45 F or lower at all times (including at the market). Label samples, "Display only".
- \_\_\_\_\_ We strongly encourage liability insurance.
- \_\_\_\_\_ \*For cheese products, provide a copy of your Registration Verification Certificate (RVC) and use an approved label. Labels must be in compliance with state and federal labeling laws. Your RVC must be displayed at Chester Market.
- \_\_\_\_\_ \*For all other dairy products, provide copy of SC DHEC Dairy Permit

## Eggs

- \_\_\_\_\_ \*Provide copy of SCDA current egg license.
- \_\_\_\_\_ We strongly encourage liability insurance.
- \_\_\_\_\_ Eggs must be kept at 45 F or lower at market.
- \_\_\_\_\_ Label your *sample* carton, "Display only-Not for Sale".
- \_\_\_\_\_ Eggs must be washed, properly labeled, inspected and graded according to USDA Standards. Call SCDA at 803-737-9690.
- \_\_\_\_\_ A "*packed on*" or *expiration* date must be printed on all cartons/labels. This process must be done at farm by the grower and is not difficult.

## Fish and Seafood

**Whole and unprocessed** fish and seafood are under the Dept. of Natural Resources (DNR). Call 803-734-3886.

**If you want to buy and resell fish and seafood, whether whole and unprocessed or cleaned and processed, you will need either a:**

- \_\_\_\_\_ \*Commercial Fishing License. Provide a copy of commercial license.
- \_\_\_\_\_ \* **or a** wholesaler's License. Provide a copy of wholesaler's License.  
If you do not have a commercial fishing license, then you must have a wholesale license and buy from licensed commercial fishermen or wholesalers.
- \_\_\_\_\_ \*Keep receipts or invoices on hand at all times (including at the market).
- \_\_\_\_\_ Keep fish and seafood refrigerated at 45 F or below or properly iced at all times.
- \_\_\_\_\_ Have your scale approved by SCDA. Call John Stokes at 803-737-9690.

**If you want to clean, process, dress, gut, or scale fish and seafood, yourself**, you will need an approved facility, to register with SCDA, and will be subject to state and federal food safety regulations including completing seafood HACCP training.

- \_\_\_\_\_ \*Complete a seafood HACCP course provided by FDA and have a HACCP plan. Provide a copy of HACCP certificate or HACCP plan.
- \_\_\_\_\_ Use a SCDA registered and approved facility (fish house).
- \_\_\_\_\_ \*Provide a copy of your Registration Verification Certificate (RVC) and display your certificate at Chester Market.
- \_\_\_\_\_ \*Provide copy of commercial fishing license.
- \_\_\_\_\_ \*Provide copy of current liability insurance.
- \_\_\_\_\_ Keep fish and seafood properly iced or refrigerated at 45 F or below at all times.

## Honey

Honey must be extracted, processed and packaged in a registered and inspected honey house or you must have applied for and been granted a "small honey producer exemption".

- \_\_\_\_\_ Honey must be labeled in compliance with state and federal fair packaging laws.
- \_\_\_\_\_ \*Provide a copy of your (RVC) Registration Verification Certificate. Your RVC must be displayed at Chester Market.

\_\_\_\_\_ \* **or provide a copy of your** “small honey producer” certificate of exemption and display at Chester Market.

### **Meat**

Poultry, beef, pork and lamb is regulated by SC Meat and Poultry Inspection Division, Clemson Livestock, Poultry and Health, 500 Clemson Road, Columbia, SC. All products crossing the state line will be under the jurisdiction of the Food and Drug Administration and/or US Dept of Agriculture/Food Safety Inspection Service.

\_\_\_\_\_ Must become a Registered Meat Handler to sell meat at farmers market (no cost).

\_\_\_\_\_ Door-to-door Meat firms must comply with SC Weights and Measure Laws. Call John Stokes at 803-737-9690

\_\_\_\_\_ Inspection mark on meat (either SCMPID establishment # or USDA #) 803-788-8747

\_\_\_\_\_ Meat must be kept frozen at 0\* F or less or 45\*F or less for fresh.

\_\_\_\_\_ We strongly encourage liability insurance.

\_\_\_\_\_ \*Rabbit is regulated by SCDA and must be produced in an approved facility and labeled in accordance with state and federal labeling laws. Provide a copy of your RVC. RVC must be displayed at Chester Market.

### **Peanuts and Other Nuts**

If peanuts are boiled and/or roasted and kept hot on site, then no label or further regulation is required. Boiled, roasted, candied, flavored nuts that are prepared and packaged off site come under the jurisdiction of SCDA, unless you are the owner/operator of a DHEC permitted facility and are permitted by DHEC. If nuts are prepared and packaged off-site, you must either possess a SCDA RVC or SCDHEC permit.

#### **For SCDA registered firms:**

\_\_\_\_\_ \*Provide a copy of your Registration Verification Certificate (RVC) and display your certificate at Chester Market. Labels must be in compliance with state and federal labeling laws.

#### **For DHEC permitted firms:**

\_\_\_\_\_ Vendors who are **owner/operators** of a DHEC approved bakery or restaurant can sell packaged foods at the farmers market under their retail food establishment permit issued by SCDHEC.

\_\_\_\_\_ \*Provide current Inspection report for bakery or restaurant and SCDHEC permit number and display at Chester Market.

### **Baked Goods and Candy (Cottage Foods)**

Baked goods and candy must be prepared in an inspected facility *unless a cottage Food operation exemption is obtained*. Vendors who are owner/operators of a DHEC permitted facility can sell at the farmers market under their catering license or retail food license issued by SCDHEC. Call 803-896-0640.

\_\_\_\_\_ Vendors who are **owner/operators of a DHEC approved** bakery or restaurant can sell packaged foods at the farmers market under their retail food establishment permit issued by SCDHEC.

\_\_\_\_\_ \*Provide current Inspection report for bakery or restaurant and SCDHEC permit number

and display at Chester Market. Vendors **who are not owner/operators of a DHEC permitted facility** fall under the jurisdiction of SCDA.

\_\_\_\_\_ \*Provide a copy of your Registration Verification Certificate (RVC) and display your certificate at Chester Market. Labels must be in compliance with state and federal labeling laws.

\_\_\_\_\_ \*Provide a copy of your cottage food operation exemption (if applicable).  
Call 803-737-9690.

### **Beverages (Processed, canned or bottled juices, etc.)**

Juices prepared off site are subject to HACCP regulations and must come from a SCDA registered and inspected facility. *Processed, canned or bottled juices or cider are considered potentially hazardous and are subject to SCDA and Federal regulations, including Juice HACCP.*

\_\_\_\_\_ \*Provide a copy of your Registration Verification Certificate (RVC) and use an approved label. Labels must be in compliance with state and federal labeling laws. Provide a copy of your RVC and display at Chester Market.

### **Canned/Jarred/Bottled Foods**

Canned, jarred and bottled foods are under the jurisdiction of SCDA and are also subject to FDA regulation. **Home-canned foods are hazardous and illegal and cannot be sold.**

\_\_\_\_\_ Canned/jarred/bottled Foods (jams, jellies, sauces, chow-chow and pickled foods) must be sent to Clemson University, NC State Univ., or another FDA-recognized process authority for analysis.

\_\_\_\_\_ Depending on the results of the product analysis, a Better Process Control School training and FDA registration (filing) may be necessary.

\_\_\_\_\_ \*Provide a copy of your Registration Verification Certificate (RVC) and use an approved label. Labels must be in compliance with state and federal labeling laws. Provide a copy of your RVC and display at Chester Market.

### **Sorghum/Molasses/Cane Syrup**

These products are processed foods and must be prepared in an SCDA registered facility.

\_\_\_\_\_ \*Provide a copy of your Registration Verification Certificate (RVC) and use an approved label. Labels must be in compliance with state and federal labeling laws. Provide a copy of your RVC and display at Chester Market.

### **Foods Prepared on site (eg. BBQ, burgers, etc.)**

\_\_\_\_\_ Foods sold from Mobile Units are subject to DHEC approval of the Mobile Unit and permanent base facility. Contact DHEC in your county of residence.

\_\_\_\_\_ \*Provide inspection certificates for both facilities and display at Chester Farmers Market

\_\_\_\_\_ \* Retail Food Establishments on-site must have a SCDHEC permit and a posted Grade at Chester Farmers Market.

\_\_\_\_\_ We strongly encourage liability insurance.

**Organic Products**

Organic Certification is required to advertise that you are selling organic products. Clemson University's Department of Plant Industry is a USDA approved Accredited Certifying Agent. This accreditation allows DPI (Department of Plant Industry) to certify organic operations in the three major categories of certification. Those three categories are crops, livestock and processing. For more information concerning organic certification please email Sherry Aultman, [saltmn@clemson.edu](mailto:saltmn@clemson.edu) or call 864-646-2140.

\_\_\_\_\_ \*Provide copy of certificate and display at Chester Market.

**Certified SC Grown**

The Chester Market encourages membership in the Certified South Carolina Program which is made by application to and acceptance by the South Carolina Department of Agriculture. All farm producers, food manufacturers, specialty food producers, packing facilities and others engaged in the production or manufacture of agricultural products in South Carolina are eligible to apply. Applications are on the web <http://agriculture.sc.gov> or call Ansley Rast Turnblad at [arast@scca.sc.gov](mailto:arast@scca.sc.gov) or call 803-734-2210. Members should display Certified South Carolina Grown logo.

Angie Culler, 803-737-9690, SCDA will work with you on any requirements where SC Department of Agriculture must give approval. SCDA regulates farmers markets in South Carolina.