

## Selling Foods: Farm Direct to Consumer



#### Objectives

- Retail, or wholesale?
- TCS food define, describe
- Selling food with no permit
- Selling TCS foods at retail
- Labeling retail foods
- Process variances specialized processes





#### Retail vs Wholesale

- Retail: selling direct from your business to the end consumer
- Wholesale: selling, or consigning, your product to other businesses for resale



# TCS food ("Potentially Hazardous")

- SC Reg. 61-25, <u>Section 1-201.10(B)(127)</u>
- Time and/or Temperature Control required for Safety
- Raw or heat-treated animal food
- Heat-treated plant foods
- Cut greens, tomatoes, melons, sprouts
- Water activity (Aw), pH, & other factors



#### Retailing food with no permit

- "Cottage food" <u>SC Law 44-1-143 (5/23/2022)</u>:
  - Only non-TCS foods
  - What was/is covered
  - Guidance forthcoming
  - No permit, no exemption







### Retailing food with no permit

- <u>SC Reg. 61-25, Section 8-301.12(A)(19-21)</u> Examples:
  - Dry herb or spice blends
  - Jams and jellies of acidic fruit, sugar & pectin
  - Fruit smoothies, prepared to order by the cup
  - Boiled peanuts, candied apples, soft drinks
  - Beverages from powdered commercial mix, prepared to order, served by the cup



### Selling TCS Foods at Retail

- Non-exempt foods require an RFE permit
- SC Reg. 61-25, <u>Section 8-301.11</u>
  - Commercial kitchen required (GMP Guide)
  - New Small Business Checklist
  - Certified Food Protection Manager\* required
  - Employee Health Policy required

<sup>\*</sup>The Always Food Safe Company, LLC recently added to approved list



### Selling TCS Foods at Retail

- Apply for <u>RFE permit</u> at nearest <u>EA office</u>
  - Form D1769 "Application & Permit Document"
- Follow SC Regulation 61-25
  - Common meal items
  - Specialized processes





### Selling TCS Foods at Retail

- Shared kitchen may be an option
- Requires agreement with owner
  - Your hours of operation
  - Space & equipment used
- Copy of agreement part of permit application



#### Labeling Retail Foods

- "Cottage food" products
  - SC Law 44-1-143 (5/23/2022)
- All foods produced under RFE permit
  - SC Reg. 61-25, Section <u>3-602.11</u>



## Specialized Process Variances

#### Specific process approval required

- Smoking/curing preservation of meats
- Fermenting or direct acidification, canning of foods for preservation
- Reduced oxygen packaging
- Extracting & bottling juices
- Use of additives
- Certain other processes <u>3-502.11</u>, <u>3-502.12</u>



## Specialized Process Variances

- Canning or bottling 3 process options
  - Refrigerate ≤ 41°F, date mark ≤7 days (procedure only, with recipes)
  - Refrigerate ≤ 41°F, pH ≤ 4.1 (procedure & recipes, product assessment; self-test each batch)
  - Shelf stable: pH must be ≤4.6 (process letter/product assessment; procedure/recipes; BPCS certification; self-test each batch)



### Specialized Process Variances

#### Applying for a variance

- Submit Special Process Request, Form D1845
- Or call to discuss, at 803-896-0535
- Guidance provided based on process details
- Submit requested procedures or HACCP plan, other required documentation
- Work with us through review process
- Approval letter



#### Questions?

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