

ON-FARM FOOD SAFETY LAW for URBAN FARMERS

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Processed versus Unprocessed Foods



Today we'll just
talk about non-
processed
agricultural
products



California Small Farm Food Safety Guidelines - fruits, vegetables

Who must follow?

- “Community food producers”
 - Agricultural producers who grow food on land that is not zoned as agricultural land
- “Certified Producers”
 - sell at farmers’ markets
- CSA Farms



California Small Farm Food Safety Guidelines - fruits, vegetables

What do they require?

- Record keeping
- Water testing
- Thorough handwashing
- Keep animals out of fields
- Proper use of manure as fertilizer



California Small Farm Food Safety Guidelines - fruits, vegetables

What do they require?

- Clean and sanitize equipment, containers, and other materials at least daily during use
- Separate storage for personal items
- Remove contaminated materials
- Use disinfectants to wash produce



California Small Farm Food Safety Guidelines - fruits, vegetables

What do they require?

- Cover bins of produce and materials to avoid contamination
- Use properly working refrigeration
- Do not wear field clothes when packing
- Make sure to clean any vehicles used



Permits needed for selling or donating fruits, vegetables, nuts

“Community food producers”

- Agricultural producers who grow food on land that is not zoned as agricultural land
- No permit needed! Just follow SFFSG



Permits needed for selling or donating fruits, vegetables, nuts

“Certified Producers”

- Enables you to sell at farmers’ markets
- Must apply for certified producers’ certificate from California Department of Food and Agriculture
- County Agricultural Commissioner will follow up and inspect your farm



Permits needed for selling or donating fruits, vegetables, nuts

Community Supported Agriculture (CSA)

- A farmer or group of farmers who grow food for a group of consumer shareholders or subscribers who pledge or contract to buy a portion of the future production
- Must register with CDFA



Selling Eggs

- Register with CDFA as an egg handler (\$75)
- Must keep refrigerated unless selling at a farm stand or farmers' market (4 day limit)
- Labeling: name of farm, address, date, registration #, "CA SEFS Compliant," "refrigerate after purchase," others

Small Farm Food Safety Guidelines

- Poultry and Rabbits

Intended for CSA and other small farms using the 1,000 / 250 bird exemption from bird by bird slaughter inspection.

Exemption applies to up to 1,000 chickens or 250 turkeys per year.

Direct to consumer sales only.



Small Farm Food Safety Guidelines

- Poultry and Rabbits

- Must keep records of sales to prove you are staying within limits.
- All slaughter and processing must be done on farm.

New law coming soon? AB 2909

Small Poultry Producer Protection Act



New Resource!

theselc.org/food_resources



California Urban Agriculture Food Safety Guide:

**Laws and Standard Operating Procedures for
Farming Safely in the City**

Produced by UC Berkeley, UC Cooperative Extension, and
the Sustainable Economies Law Center

Released January 2018

Is my farm subject to FSMA?

Exemptions from FSMA:

- No more than \$25,000 annual sales avg over 3 years
- Produce grown for personal or on-farm consumption
- Produce rarely consumed raw



Produce rarely consumed raw

- asparagus
- beans: black, great northern, kidney, lima, navy, pinto
- beets, garden (roots and tops)
- beets, sugar
- cashews
- cherries, sour
- chickpeas
- cocoa beans
- coffee beans
- collards
- corn, sweet
- cranberries
- dates
- dill (seeds and weed)
- eggplants
- figs
- ginger
- hazelnuts
- horseradish
- lentils
- okra
- peanuts
- pecans
- peppermint
- potatoes
- pumpkins
- squash, winter
- sweet potatoes
- water chestnuts



“Qualified Exempt” Farms

- Farm has \$500,000 or less annual sales and
- a majority of sales are to “qualified end-users” (e.g. consumers, restaurants, grocery stores within state or within 275 miles)

Record Keeping for “Qualified Exempt” Farms

Records should be **created at the time of the activity** recorded and include:

- (i) The name and location of your farm;
- (ii) Actual values and observations obtained during monitoring;
- (iii) A description of produce applicable to the record;
- (iv) The location of a growing area (for example, a specific field) or other area (for example, a specific packing shed) applicable to the record; and
- (v) The date and time of the activity documented.

Retain records for 3 years.

Labeling Requirements for “Qualified Exempt” Farms

- name
- business address of the farm where the produce was grown

Resilient Communities Legal Cafe

<http://theselc.org/cafe>

Food Resources Online:

http://theselc.org/food_resources



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