

Food Safety Requirements for Producers Operating under the Oregon Farm to School Program

Updated January 2020

Farm to School Program

The Farm to School Program works to connect Oregon farmers, ranchers, seafood harvesters, and food processors with school cafeterias, early child care centers, and summer meal sites. This enables more Oregon agricultural products to be served in the lunch line. It also helps connect youth to food production through school gardens, field trips to farms and ranches, and grower visits to the classroom. For more information on the Farm to School Program see

<https://www.oregon.gov/ODA/programs/MarketAccess/Pages/FarmtoSchool.aspx>

Fruits and Vegetables

Farms that grow fresh, whole fruits and vegetables can sell directly without the need of licensing or permit. These farms are approved sources for fruits and vegetables that they produce on their own farms.

Reselling Produce: If a farm or vendor is selling product from another farm, they need to obtain an ODA Food Safety license if they plan to store produce from other farms overnight. A producer may distribute other farmers produce within the same day direct to consumers without a license. For example, if a farmer has a produce stand on their farm and sell produce they grow as well as a neighboring farms produce at that stand, this would require the farm stand owner to obtain an ODA Food Safety license.

Farms that participate in the growing, harvesting, packing or holding of produce may be covered under the Produce Safety Rule. More information on the requirements of the rule can be found at ODA's Produce Safety Program [oregon.gov/ODA/programs/MarketAccess/PSR/Pages/AboutProduceSafety.aspx](https://www.oregon.gov/ODA/programs/MarketAccess/PSR/Pages/AboutProduceSafety.aspx).

Produce that has been further processed (such as cut, peeled, sliced, diced, pureed, freezing, drying) must be processed in an Oregon State Department of Agriculture licensed food-processing facility. Examples include: sliced apples, chopped broccoli, salad mix, dried fruit, etc. Products that have been merely washed and trimmed (field cut – what happens on the farm) do not need to be prepared in a licensed facility.



Dairy Products

All milk and milk products sold to institutions, restaurants, hospitals, and retailers must come from a licensed dairy facility. Without a dairy license, farmers owning no more than 3 dairy cows or nine goats or nine sheep (that have lactated at least once) may only sell their raw milk:

1. Directly to consumer on the farm/ premises where the milk was produced; and
2. No more than two producing dairy cows, nine producing sheep or nine producing goats are located on the premises where the milk is produced.

Eggs

All eggs sold to retailers, cafes, bakeries, hospitals, schools, boarding houses or institutions must be graded by an ODA licensed egg handler. This may or may not be the producer.

A producer is not required to have an egg handler license when the following applies:

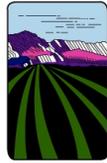
- Producer is selling and delivering their own eggs direct to an individual consumer (including farmers' market), but labeling is required.
- Producer sells only ungraded eggs to a dealer.

Meats and Poultry

Generally, all slaughtered and processed meat and poultry sold in Oregon must be inspected by the ODA or the US Department of Agriculture (USDA) and slaughtered in ODA or USDA-inspected plants. The ODA licenses both custom slaughter houses and USDA slaughter houses. Both types of licensed slaughtering establishments have particular requirements and limitations. Prospective meat sellers and slaughterers should contact the ODA for clarification on permitted activities. Some poultry producers may be able to sell poultry to retailers, schools, hospitals, wholesalers, etc. without continuous USDA inspection under the 20,000-bird exemption. For a list of ODA licensed facilities, contact the Food Safety Program at the Oregon Department of Agriculture, 503-986-4720.

Grains and legumes

Uncooked whole, hulled, crushed or ground grain, legumes and seeds are allowed to be sold without a license. Any other form (processed) will need a food safety processing license.



Insurance, other licenses, permits, and regulations

Insurance: Institutions may require vendors to hold substantial liability insurance policies. Check with your local school district to identify their liability insurance requirements.

Scales used commercially (i.e., direct buying, selling, or packaging of commodities) must be licensed with the Oregon Department of Agriculture Weights and Measures. <https://www.oregon.gov/ODA/programs/ISCP/WeightsMeasures/Pages/LicenseScaleMeter.aspx>

The Oregon Department of Agriculture encourages all farmers, food processors, food transportation businesses, importers, and food safety professionals to educate themselves about the federal Food Safety Modernization Act (FSMA). FSMA will affect produce, processed food for people and animals, food transportation, and imported food. <https://www.oregon.gov/ODA/agriculture/Pages/FSMA.aspx>

Good Agricultural Practices/Good Handling Practices GAP/GHP is a voluntary certification using a systems-based approach to minimizing risk of microbial contamination of fresh fruits and vegetables on the farm. The practices are a set of parameters that growers can implement during growing, harvesting, sorting, packaging, and storing to reduce the possibility of microbial contamination to fresh fruits and vegetables. For more information including a list of farms with certification see <https://www.oregon.gov/ODA/programs/MarketAccess/MACertification/Pages/GAPGHP.aspx>

The Oregon Department of Agriculture Food Safety Program is responsible for regulating production, processing, and distribution of many types of food products. For more information on the types of licenses for diverse types of food establishments see <https://www.oregon.gov/ODA/programs/FoodSafety/FSlicensing/Pages/AboutLicenses.aspx>

Cottage Food Law

Cottage Food laws/rules are generally considered to be like Farm Direct Marketing for Producer Products (i.e. pickles, jams/jellies). Oregon's Farm Direct Law permits certain foods made by farm/producers to be exempt from licensing provided certain requirements are met.

More questions about ODA Food Safety licenses? To contact your local inspector see http://oda.state.or.us/dbs/sanitarian_list/search.lasso or call 503-986-4720.