

AgNews



DELAWARE DEPARTMENT OF AGRICULTURE
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To: Newsroom Directors and Assignment Editors

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Food safety training offered to potential on-farm food entrepreneurs **“On-Farm Home Processing of Non-Potentially Hazardous Foods” regulations are in place**

Dr. Sue Snider, University of Delaware Cooperative Extension, will provide food safety training for potential **on-farm** food entrepreneurs during the following scheduled workshop, scheduled for two four hour evening sessions.

February 15 & 22, 2007
Time: 6 PM – 10 PM
Location: Washington Extension Center
Delaware State University
1200 Dupont Highway
Dover, Delaware 19901

Participants must complete both sessions and pass a written test on the materials presented in order to receive a certificate.

As a result of training in food safety, participants will be able to:

- Identify potentially and non-potentially hazardous foods,
- Appreciate foodborne pathogens and understand ways to control them,
- Apply the basic principles to reduce the risk of foodborne illness
- Evaluate your plan for controlling potential microbial problems in your operation, and
- Understand requirements of the new regulations for farm produced food items.

In January 2006, Delaware’s new regulations governing **“On-Farm Home Processing of Non-Potentially Hazardous Foods”** were adopted. **Farmers** who wish to process non-potentially hazardous foods in their home kitchens for sale to the public at farmers’ markets, on-farm markets, or roadside stands must abide by these regulations. These regulations established standards of practice for on-farm home food processing operations that safeguard public health and provide consumers with food that is safe, unadulterated, and honestly presented.

The regulations provide definitions, define operator qualifications, establish operation food safety and physical facility requirements. Non-potentially hazardous foods include:

- Baked breads, cakes, muffins, or cookies with a water activity of .85 or less;
- Candy (non-chocolate);
- Containerized fruit preparations consisting of jellies, jams, preserves, marmalades, and fruit butters with an equilibrated pH of 4.6 or less or a water activity of 0.85 or less;
- Fruit pies with an equilibrated pH of 4.6 or less;
- Herbs in vinegar with an equilibrated pH of 4.6 or less;
- Honey and herb mixtures;

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- Dried fruit and vegetables;
- Spices or herbs
- Maple syrup and sorghum
- Snack items such as popcorn, caramel corn, and peanut brittle
- Roasted nuts

Under the regulations, potential on-farm food entrepreneurs will be required to have eight hours of food safety training and have their farm kitchens inspected.

Copies of these regulations are available on the Delaware Department of Agriculture website:
<http://www.state.de.us/deptagri/>.

On-farm kitchens will be inspected by appointment.

For more information, to register for a workshop, or to receive a copy of the regulations, please call or e-mail Sheree Nichols at the Delaware Department of Agriculture:

Phone: (800) 282-8685 (DE only) or (302) 698-4521

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