

Food Safety Guidelines and Regulations

The following is only a guideline for selected regulatory requirements. You must be in compliance with all applicable regulations. Contact your local health department for specific requirements and guidance in conforming to the applicable regulations of the Connecticut Public Health Code, section 19-13-B42.

All farmers/vendors at farmers' markets should contact their local health department for specific requirements and guidance in conforming to the applicable regulations of the Connecticut Public Health Codes (including those listed at the end of this chapter).

Depending on the food items offered and how they are prepared, some or all of the following may be required.

The Basics

This manual cannot cover all situations and food items, but in most situations you must provide equipment and maintain practices that provide for:

- use of potable water
- all produce washed prior to use
- approved sources for food items
- handwashing
- clean utensils
- maintaining proper temperature, if applicable
- delivering samples and prepared foods to the customers in such a manner to prevent anyone from touching any sample or product other than the one they will consume
- food protection
- ensuring that food workers are not working while ill or while experiencing ill symptoms, recent vomiting and/or diarrhea, or have exposed infected boils or lesions

Potable water

All water must be potable. That is, the water shall be drinking quality. Municipal water fits this category perfectly. If you have a private well for a water source, then the water must have been tested and found to be free of contaminants before you use it in the preparation of samples. The local health department can assist you with this task. Approved, commercially-bottled water is readily available and can be used for food preparation.

All water used at the market to wash produce, utensils, and for clean up must be disposed of properly and not poured out on the ground.

Produce used for sampling must be washed prior to cutting

All raw produce must be washed thoroughly with running potable water prior to cutting, combining with other ingredients, cooking, or serving in a ready-to-eat form for samples. The water has to be running to carry away any dirt or contaminants that may be on the outside of the product (ie: you cannot wash your tomatoes in a bucket of clean water). Produce with rinds pose a special problem. Cantaloupes and muskmelons with netting need a good scrubbing to remove all dirt and contaminants from deep in the netting, prior to cutting.

Approved sources for food items

All food ingredients used for the preparation of foods, demonstrations, and for sampling must come from an approved source. This means all meats must be USDA approved and stamped, all milk and milk products must be pasteurized (except for properly aged and licensed raw milk cheeses), all fish and seafood must have been harvested by commercial means under the proper licenses and permits, and all foods offered for individual portion must have been produced in commercial establishments under a regulatory inspection program.

Handwashing and toilet facilities

An adequate number of approved handwashing and toilet facilities must be provided for food service workers as required. The toilet facilities should be conveniently located to the food preparation areas (within 500 feet). Toilets may consist of properly designed, operated and maintained portable toilets.

There must also be a way for food service workers to properly wash their hands. Though a good addition to hand washing, hand sanitizers do not substitute for proper hand washing. Hand sanitizer does not remove soil or eliminate all contaminants. Gloves can be used but you must be careful to keep them uncontaminated and they must be put on after washing hands first.

You should wash your hands or change your gloves anytime either is exposed to potential contamination, including:

- After touching bare human body parts
- After coughing, sneezing, using a tissue, using tobacco, eating, or drinking
- After handling money, unwashed produce, baskets, and anything not clean and sanitized
- Prior to beginning any food preparation including cutting raw fruits or vegetables for samples
- Any time you leave your stand, return, and handle food items in any way (except raw fruit and vegetables)
- After using the bathroom and upon returning to your stand
- After touching animals
- When switching between working with raw foods and ready-to-eat foods

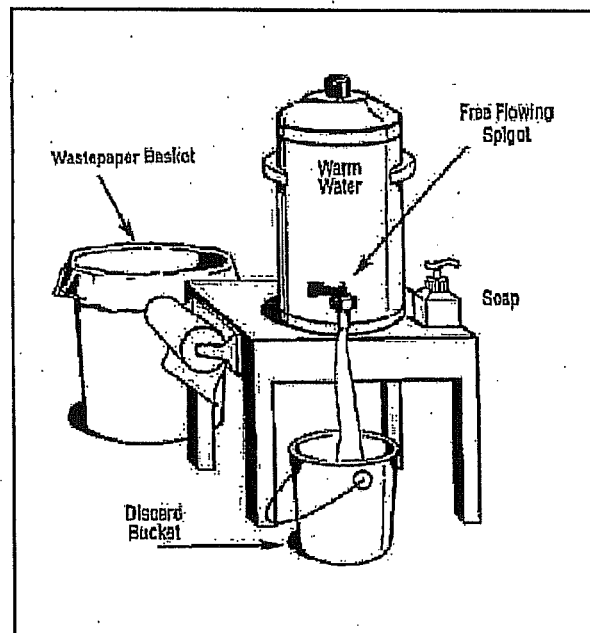
Depending on the market setup, providing for hand washing may mean each vendor must have his or her own station. A station may be shared if it is easily accessible with no

Ch. 11: Food Safety Guidelines and Regulations

physical impediments between the vendor and the station and has been approved by the local health department.

The basic items required for a proper hand washing station are:

- A container of potable water of sufficient size to provide enough water for the entire time the market is open. This container should be fitted with a free-flowing dispensing valve and should be raised off the ground to allow a catch basin under the spigot.
- One catch bucket for wastewater that fits under the container of water's spigot.
- Paper towels
- Liquid hand washing soap in a pump or squeeze bottle.



Proper handwashing procedure:

- Wet your hands
- Apply liquid soap
- Briskly rub your hands together – including fingernails and backs of hands for a minimum of 20 seconds (a long time!)
- Rinse your hands under free flowing water
- Dry your hands with a disposable paper towel

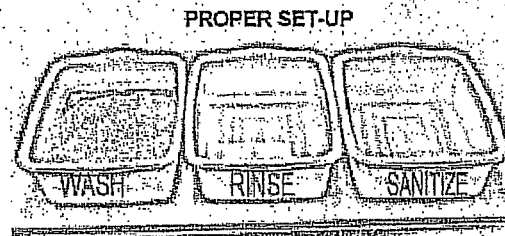
Clean utensils

All utensils utilized for preparing food items or samples must be washed in a detergent, rinsed in clean, potable water, and soaked for 60 seconds in a sanitizing solution. Depending on how involved your food preparation or sampling system is, you may need to set up a wash, rinse, and sanitize station for utensils and cutting boards being utilized in the booth.

- If providing a wash, rinse, and sanitize station, sanitizing solution must be approximately 50 parts per million of bleach (approved for use on a food-contact surface) contained in a water solution or another comparable, approved sanitizer. This is approximately one capful of bleach to one gallon of water. The sanitizing container should be of sufficient size to completely immerse the largest utensil in use.
- Allow all cleaned and sanitized utensils to air dry on a clean non-porous surface or dish rack. Do not dry with a towel.
- The “washing, rinsing, and sanitizing station” and the “hand washing station” must be set up before preparing any samples.

If you are only using a few utensils, you may choose to bring a number of clean and sanitized backup utensils with you to the market. Having an adequate supply of clean and sanitized utensils available may be adequate for the food items in your booth.

- If samples of both meat and vegetables are going to be cooked and offered, there should be 3 separate sets of utensils. The first is for raw meat, the second for cooked meat and the third for vegetables and fruits.
- If one of the utensils you use is a knife then you must have a proper cutting board that must be handled like any other utensil – wash, rinse, sanitized. Use only plastic (nonabsorbent) or approved hardwood cutting boards for cutting produce for sampling.



Proper temperature

If you bring cold potentially hazardous foods to the market for sampling you must maintain them at 45°F or below (per DCP meat must be kept at 41°F or below). That means you will need to ice the food items above and below, or provide a refrigerated unit if electrical power is offered to the market. If using ice, you need to make provisions for melted ice to drain away from the product. All ice used for cooling must be made from an approved source. Any potentially hazardous foods you reheat at the market must be heated to 165°F or above within 2 hours. You must have a way to attain this temperature. If you are serving potentially hazardous foods, an accurate and appropriate temperature-measuring device will be required and must be available and used to monitor food temperatures. All potentially hazardous foods need to be cooked to the required temperatures (see the temperature chart provided on the next page). If hot holding these foods at the market, all potentially hazardous foods must be held at 140°F or above.

Food Protection

All food shall be stored off the ground. Keep all food items not wrapped and also all samples covered and protected from dust, insects, customer handling, coughs and sneezes from patrons, and other sources of contamination that may be encountered at the market. Each vendor has the responsibility to protect against contamination of food items from all sources of contamination. If you cannot assure your storage, preparation or sampling methods can meet this standard you will have to consider a new method or even discontinue preparation or sampling all together.

All foods must be protected from unnecessary handling and ready-to-eat foods should not be handled with bare hands. Clean and sanitized utensils should be utilized whenever possible to avoid cross-contamination from handling of food.

Internal Cooking Temperatures:

Whole Roasts, Corned Beef, Pork Roasts:

130°F.	121 minutes
140°F.	12 minutes
145°F.	3 minutes

Shell Eggs, Fish, Meat (Including Pork)

145°F.	15 seconds
--------	------------

Ground or Comminuted Meat and Fish Products:

145°F.	3 minutes
150°F.	1 minute
155°F.	15 seconds
158°F.	Instantaneously

Poultry, Ground or Comminuted Poultry,

Stuffed: Fish, Meat, Pasta, Poultry or Stuffing containing PHF ingredients:

165°F.	15 seconds
--------	------------

Raw animal food cooked in a microwave oven shall be:

rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat; covered to retain surface moisture; heated to a temperature of at least 165° F. in all parts of the food, and allowed to stand covered for 2 min. after cooking.

Cold and Hot Holding Temperatures:

45° F. or less or 140° F. or more for all potentially hazardous foods except **whole beef and pork roasts** which may be held hot at **130°F.** or above

Cooling Requirements:

Cooked Potentially Hazardous Food shall be cooled:

140°F.	⇒	70°F.	within 2 hours
70°F.	⇒	≤45°F.	within an additional 4 hours

Reheating Temperatures:

Potentially Hazardous Food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least **165°F. for 15 seconds within 2 hours** except **remaining unsliced portions of roast beef** which may be reheated to **145°F. for 3 minutes within 2 hours.**

Ready-to-eat food taken from a commercially processed, hermetically sealed container shall be heated to a temperature of at least 140°F. for hot holding. Cooked, cooled, and refrigerated food that is prepared for immediate service in response to an individual consumer order may be served at any temperature.

GENERAL CHECKLIST FOR TEMPORARY FOOD SERVICE OPERATORS:

NOTE: SUBJECT TO ADDITIONS OR DELETIONS BASED ON THE MENU AND VARYING SITUATIONS.

- _____ **Probe-type thermometer** for monitoring proper cooking and holding temperatures (Range of 0°F – 220°F, accurate $\pm 2^\circ\text{F}$)
- _____ **Thermometers for all refrigerators or cooling units** – all units used for keeping foods cold must be maintained at a temperature below 45°F. Meat must be kept at or below 41°F.
- _____ **Coolers packed with ice / Ice packs or refrigeration units** – if applicable
- _____ **Plastic wrap / covers for all containers**
- _____ **Hand washing station with liquid hand soap, paper towels, wastebasket**
- _____ **Extra utensils, cutting board, and/or gloves** - for food preparation, service, sampling, and demos
- _____ **Potable water supply** – for washing and hand washing
- _____ **Utensil wash/rinse/sanitize containers** – where required
- _____ **Soap and water solutions** – for washing equipment and surfaces
- _____ **Sanitizer solutions** – for sanitizing equipment and surfaces, and for storing wiping cloths
- _____ **Wastewater disposal container**
- _____ **Grease disposal container**
- _____ **Garbage containers** - with plastic liners
- _____ **Paper towels / Clean wiping cloths**
- _____ **Aprons**
- _____ **Hair restraints**
- _____ **Shelving / crates** – for off the ground storage of all food products, single service articles and equipment
- _____ **Lights** – with shields and caps or shatter proof bulbs (if lighting is needed)
- _____ **Adequate toilet/handwashing facilities**— for the food workers with exposed foods as required
- _____ **Adequate facilities to maintain hot potentially hazardous foods at 140° F. or higher**

Food Service (Individual Portions), Sampling and Cooking Demonstrations

The following is only a guideline for selected regulatory requirements. You must be in compliance with all applicable regulations. Contact your local health department for specific requirements and guidance in conforming to the applicable regulations of the Connecticut Public Health Code, Section 19-13-B42.

Farmers Providing Foodservice and Individual Portions at the Market

Cooking, providing samples, or preparing food items at a farmers' market by any individual, even those not considered to be farmers, will be classified and regulated as a temporary food service establishment. Farmers who wish to cook or prepare food such as sandwiches, grilled meat, cider or other types of fresh juices, etc. at a farmers' market or who will be providing individual portions of food prepared on-site or that were previously prepared at an off-site location different than the market location, must contact their local health department for guidance regarding permit applications, food safety rules and regulations, and inspections. Cooking or preparing food at a farmers' market will generally require some form of local health department permit and inspection. Particular food safety concerns include employee hygiene (including hand washing), protecting food products from human (sneezing, coughing, etc.) and environmental (dust, insects, etc.) contamination, cooking potentially hazardous foods at temperatures high enough to destroy harmful pathogens, maintaining safe hot and cold holding temperatures, and keeping utensils clean and free of contamination. This type of food service is subject to Section 19-13-B42 of the Public Health Code.

If you plan to cook or prepare individual portion food items at your market or within your booth, you must contact the local health department that has jurisdiction over foodservice establishments in the town where the farmers' market is located.

Be advised that your local health department reserves the right to restrict items prepared at a temporary food service setting based upon degree of food safety risk. The local director of health may augment such requirements when needed to assure the service of safe food, may prohibit the sale of potentially hazardous food or drink consisting in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, or other ingredients capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms, or may modify specific requirements for physical facilities when in his/her opinion no health hazard will result.

Food Vendors (other than farmers)

The selling, cooking, providing samples, or preparing food items at the farmers' market by anyone will be classified and regulated as a "temporary foodservice establishment" and must operate in accordance with the CT PHC 19-13-B42 and all local ordinances including but not limited to application, permit and licensing, fees, and inspection. These types of vendors include, but are not limited to value-added vendors, bakeries, restaurants, hot dog vendors, itinerant vendors, ice cream vendors, etc.

A "temporary food service establishment" is defined as a food service establishment that operates at a fixed location for a temporary period of time, in connection with a carnival, circus, public exhibition, festival, celebration, or similar transitory gathering. Vendors seeking to obtain a "temporary food service establishment" permit will need to contact the local health department in the particular town or district in which they intend to operate. Permit fees for temporary food service establishments are determined by each individual local health department.

Any food service vendor at the market who is preparing foods, providing samples, or conducting a cooking demonstration needs to contact the appropriate local health department prior to setting up at the market.

Cooking Demonstrations

One of the most successful events at farmers' markets is hiring a chef to come to the market to cook seasonal produce, meats and other products, and offer samples to the customers of the market. In order to promote uniformity and farmers' market food safety across the state, all farmers' markets that intend to conduct cooking demonstrations are required to operate in accordance with section 19-13-B42 of the Connecticut Public Health Code as well as the guidelines and procedures discussed in the following sections.

1. Samples must have been prepared from approved source foods only.
2. In all instances the person cooking, whether they are a farmer, hired chef, or other individual, shall comply with section 19-13-B42 of the Connecticut Public Health Code for temporary food-service establishments and requirements for sampling at the market.

Summary of cooking demonstration requirements

- If the cooking and prep areas of the demonstration are not under cover, some sort of overhead protection needs to be provided. A tent, canopy, or umbrellas are examples of overhead protection. The product needs to be protected at all times.
- Food products shall not be exposed to insects or other environmental contaminants such as dust, as well as any unnecessary handling as seen with bare hand contact of food. If electricity is available, a fan may be used to keep a gentle breeze going to keep insects off the product. (The chef may appreciate the fan as well.) Covering product in some manner at all times will also deter insects
- During the event, the person cooking will need a way to wash his/her hands. A simple, health department-approved set up could consist of an elevated container of potable water that is equipped with a turn-spout dispenser or drain, with a catch bucket placed below the container. Liquid soap and disposable towels must also be provided at the hand wash station. The section on "Food Safety Guidelines and Regulations" discusses hand wash stations and includes a picture of the simple setup.
- Facilities to wash and sanitize all utensils used throughout the day may be required, depending on the type of cooking demonstration and the food items involved. A three-compartment sanitizing wash station can be easily constructed with three tubs, potable water, soap, and an approved sanitizer. A temporary event 3-bay setup is pictured in the "Food Safety Guidelines and Regulations" section. You will find that this set up is convenient for cleaning up after the event. You will need more water than you think so bring an adequate supply. Remember, utensils must also be protected from insects, dust and other forms of contamination. An extra measure of protection for clean utensils, food, and food-related items can be accomplished by storing the items in a plastic container with a tight-fitting lid.
- All potentially hazardous foods must be maintained at safe hot and cold temperatures throughout the entire event. Hot potentially hazardous foods must be maintained at an internal temperature of 140°F or greater. Cold potentially hazardous foods must be maintained at 45°F or less. Coolers and plenty of ice packs must be available. Coolers cannot be made of Styrofoam, as these coolers

Ch. 12: Food Service (Individual Portions), Sampling and Cooking Demonstrations

are impossible to sanitize. At no time should any product sit in water. You will need to have provisions for melted ice to drain away from the product.

Serving the cooking demonstration samples to your customers

The samples need to be adequately protected from all forms of contamination. The easiest way to accomplish this is to serve each sample individually. Examples are to serve each sample in an individual cup or plate or served with individual toothpicks. (You should provide plenty of waste containers to dispose of these items.) This will help to avoid customers touching any sample that is not theirs. This works best if you have a helper that controls the samples and will reduce the chance of any cross contamination. Helpers should be careful to avoid touching the product and avoid contamination of any utensils used to portion out the samples.

Farmers who plan to conduct cooking demonstrations of products being sold within their booth, must contact the local health department that has jurisdiction over foodservice establishments in the town where the farmers' market is located.

	APPROVED FOR		SPECIAL CONSIDERATIONS	
	CONSUMER SALES	FOR CONSUMER SALES	FSE SALES	FOR FSE SALES
RAW MILK	✓	labeling, temp requirements	✗	unable to be used in FSE
RAW MILK CHEESES	✓	must be aged for 60 days, minimum. Proper labeling, DOA license required. Samples ok	✓	must be aged for 60 days, minimum. Proper labeling, DOA license required. Samples ok
LARGE WHEEL HARD CHEESE	✓	product stored at proper temperature once cut. Temp control samples source approved by DCP	✓	product stored at proper temperature once cut. Temp control samples must be source approved by DCP
HONEY	✓	exempt from inspection and regulation. labeling requirements apply	✗	must be commercial source
JAMS/JELLIES/PRESERVES	✓	labeling requirements apply	✗	commercial source, inspected, graded
EGGS	✓	commercial kitchen needed, license	✓	licensed, inspected by DCP, LHD
BAKERY PRODUCTS	✓	licensed, inspected by DCP, LHD	✓	licensed, inspected by DCP, LHD
SALSA	✓	commercial kitchen required	✓	commercial kitchen required
PICKLES	✓	licensed, inspected by DCP, LHD	✓	licensed, inspected by DCP, LHD
MEATS	✓	commercial kitchen required	✓	commercial kitchen required
SHELLFISH	✓	USDA stamped, inspected, slaughter & packaged under USDA inspection	✓	USDA stamped, inspected, slaughter & packaged under USDA inspection
MAPLE SYRUP	✓	Must be properly licensed by DOA Bureau of Aquaculture	✗	tags avail., must be licensed by DOA Bureau of Aquaculture
RAW, FRESH PRODUCE	✓	exempt from inspection regulation, labeling requirements apply	✓	Must be commercial source, inspected
SEAFOOD (NOT SHELLFISH)	✓	no special considerations	✓	Can be used if source acceptable to DCP
DOG BISCUITS	✓	proper licenses from DEP, temperature controlled, commercial sources	✗	Must ask for receipt indicating source, date of purchase, farm/FSE name
YOGURT FROM FARM MILK (made in CT from CT milk)	✓	must be permitted by DOA Agriculture Commodities. Approved source issues, crude analysis, etc	✓	proper license from DEP, temperature controlled, commercial sources not for human consumption
JERKY	✓	requires license from DOA	✓	can be used if licensed and inspected by DOA
CUSTOM SLAUGHTERED POULTRY	✓	exempted from USDA inspection, must use USDA meats, proper labeling if packaged, commercial facility. Wholesaling requires inspection by USDA.	✗	not approved for FSE, based on lack of inspection and regulation by enforcement agency
VEGETABLE/MEAT BREADS	✓	customer can purchase live bird and have farmer slaughter for later pickup	✓	not approved for FSE, based on lack of inspection and regulation
	✓	temperature controlled, commercial facility or licensed bakery, inspection	✓	temperature controlled, commercial facility or licensed bakery, inspection

✓ Ok for use
✗ Not approved for use

Farmers Providing Food Samples

Providing food samples at farmers' markets allows consumers to try a product before purchasing it. This is especially important when the farmer is offering a new or different product that the customer has never tried before. Unsafe sampling methods can contaminate food and result in foodborne illness. Good marketing practices require that basic sanitation practices be followed when samples are offered at farmers' markets. Following the basic food safety practices mentioned in Chapter 11 can reduce your risk. The farmer offering samples should look carefully at every step of their sampling process to make the samples as safe as possible. The regulations of the Connecticut Public Health Code 19-13-B42 apply to all food samples offered at the farmers' market, including cut produce, fresh squeezed juices of all types, grilled meats, dips, spreads, etc.

Sample delivery

It is a good practice to use disposable single-use utensils for distribution of samples to customers. These include toothpicks, cups, etc. or you can use tongs if you control them. Customers should never reach into a plate or bowl containing exposed samples. You should have a wastebasket lined with a plastic bag available for customers to dispose of their sample waste. Follow the handwashing protocols discussed in the chapter titled "Food Safety Guidelines and Regulations" to prevent contamination of the food. Use toothpicks, wax paper, paper sampling cups or another appropriate means to distribute samples. In this way each farmer and his workers can prevent the hands of customers from touching and contaminating the food. Each farmer's dispensing method must prevent contamination by the customer, additional workers, and the farmer.

If you plan to offer samples at your market or within your booth, you must contact the local health department that has jurisdiction over foodservice establishments in the town where the farmers' market is located.

**IN ADDITION TO THE REQUIREMENTS AND RECOMMENDATIONS NOTED ABOVE,
THE EASTERN HIGHLANDS HEALTH DISTRICT REQUIRES THE FOLLOWING FOOD SAMPLING
PROCEDURES:**

- FOOD AND BEVERAGE SAMPLES MUST BE SERVED TO CUSTOMERS IN INDIVIDUAL PORTIONS USING DISPOSABLE SINGLE-USE UTENSILS SUCH AS PORTION CUPS, PLATES, NAPKINS, CUPS OR TOOTHPICKS.
- A WASTE BASKET MUST BE PROVIDED IN THE CUSTOMER AREA
- NO COMMON FOOD BOWLS OR PLATTERS FOR GRAB SAMPLING OR "DIPPING"
- CUSTOMERS CAN NOT BE PERMITTED TO TOUCH OTHER PEOPLES' SAMPLES
- SAMPLES SHOULD BE SERVED TO THE CUSTOMER BY THE VENDOR OR THE NUMBER OF SAMPLES KEPT OUT FOR CUSTOMER SAMPLING MUST BE LIMITED TO PROTECT THE FOOD SAMPLES FROM CONTAMINATION AND IMPROPER TEMPERATURES

Requirements For Items Exempt From Inspection

It is important to note, that generally, no food products may be made in a facility that is also used for residential use. However, in Connecticut, jams, jellies, preserves and maple syrup are exempt from a sanitation inspection of the processing facility when preparation and sale of these items occurs on a residential farm. These products still need to be labeled with the following in ten-point type:

- Common or usual name
- Ingredients in descending order by predominance by weight
- Declaration of responsibility (name and address of manufacturer or distributor)
- Net weight or volume expressed in metric and English units
- A content statement if any additional ingredient has been added.

Jams, jellies, preserves and maple syrup labels must also bear the following statement:

“Not prepared in a government inspected kitchen”

Jams, Jellies and Preserves

The following is the current language of Connecticut General Statutes regarding jams, jellies and preserves:

Sec. 21a-24a. Sale of jams, jellies and preserves. (a) As used in this section:

(1) "Jam" means a food, with a pH value of 4.6 or less, made by cooking fruit with sugar to a thick mixture.

(2) "Jelly" means a food, with a pH value of 4.6 or less, made by cooking fruit juice that has been boiled with sugar.

(3) "Preserves" means a food, with a pH value of 4.6 or less, consisting of fruit preserved whole by cooking with sugar.

(4) "Residential farm" means property (A) being utilized as a farm, as defined in subsection (q) of section 1-1, and (B) serving as the primary residence of the owner of such property.

(b) Notwithstanding the provisions of sections 21a-91 to 21a-120, inclusive, and section 19-13-B40 of the regulations of Connecticut state agencies, the preparation and sale of jams, jellies or preserves on a residential farm shall be allowed in a room used as living quarters and exempt from inspection by any state or local agency, provided such jams, jellies or preserves are prepared with fruit grown on such farm. Each container of jam, jelly or preserves offered for sale on such farm shall have on its label, in ten-point type: "Not prepared in a government inspected kitchen".

Maple Syrup

Maple syrup may be produced on a "residential farm" or a maple sugarhouse. This exemption does not include processed foods made with maple syrup. Maple producers and retailers must label maple syrup with the following:

- Common or usual name
- Name and address of manufacturer or distributor
- Net weight or volume expressed in metric and English units.

Ch. 23: Requirements For Items Exempt From Inspection

The label must also contain, in ten-point type, the following:

“Not prepared in a government-inspected kitchen.”

Inspection by the Department of Consumer Protection is conducted on an “upon request” basis.

The following is the current language of Connecticut state law regarding maple syrup:

Sec. 21a-24b. Sale of maple syrup. (a) As used in this section, "residential farm" means property (1) being utilized as a farm, as defined in subsection (q) of section 1-1, and (2) serving as the primary residence of the owner of such property.

(b) Notwithstanding the provisions of sections 21a-91 to 21a-120, inclusive, and any regulations adopted thereunder, the preparation and sale of maple syrup on a residential farm shall be allowed in a room used as living quarters and shall be exempt from inspection by any state or local agency. Each container of maple syrup offered for sale on such farm shall have on its label, in ten-point type: "Not prepared in a government-inspected kitchen."

The above exempted products may only be sold directly to consumers at the residential farm producing the products or at the farmers' market kiosk at a certified farmers' market. The exempted products may not be distributed wholesale or sold to food service establishments including hotels, restaurants and institutions.

Questions regarding the sale of jams, jellies, and preserves, or the sale of maple syrup at retail or wholesale should be directed to:

Frank Greene, Division Director
Connecticut Department of Consumer Protection
Division of Food and Standards
Phone: (860) 713-6160
Fax: (860) 713-7237
Frank.Greene@po.state.ct.us

Last edit 3/20/2009