

	West Virginia Department of Health and Human Resources				
	MANUAL OF ENVIRONMENTAL HEALTH PROCEDURES				
Section	Food	Date	May 25, 1993	Procedure #	F-7
Subject	Home Canned and Prepared Foods at Fairs and Farmers' Markets			Page	1 of 2

This department has no objection to home canned and prepared foods being offered for sale at fairs, farmers' markets, and similar exhibitions which are operated on a temporary basis or are sponsored by the Department of Agriculture, **PROVIDED:**

1. Food items are limited to:

- Non-dietary Jams, Jellies, and Preserves
- Applebutter, Molasses, and Sorghum
- Undiluted Honey and Undiluted Maple Syrup
(The sale of diluted honey or syrup or dietary products where artificial sweeteners have been used in place or sugar is prohibited.)
- Dehydrated Fruits and Vegetables (excludes dehydrated meats which are under the surveillance of the Department of Agriculture)
- Vinegar - Plain, Herb, or Flavored
(does not include acidified or pickled foods)
- Cakes and Cookies (Cream filled products are prohibited.)
- Fruit Pies (Cream, custard and meringue pies are prohibited.)
- Yeast breads, Nut and Fruit Breads

2. Persons wishing to offer these food products for sale must [register](#) with their local health department. Registration shall include a list of the foods to be offered, the name, address and telephone number of the person who prepared the food, and any other information deemed necessary by the local health department.

While these food products do not present a hazard from a bacteriological standpoint, the food may be contaminated with filth or other extraneous matter. Therefore, the health department reserves the right to inspect the home kitchens if conditions warrant.

No item may be sold that meets the definition of “potentially hazardous food” as stated in the [FDA Food Code](#), as adopted in the WV [Food Establishments Rule](#), 64 CSR 17. Any food that consists in whole or part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacean, or other ingredients, in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms is considered a potentially hazardous food. The term does not include foods which have a pH level of 4.6 or below or a water activity (aw) value of 0.85 or less.

Any food products sold in commercial retail establishments must be processed in a facility inspected and approved by the health department. Also, any food products shipped interstate must meet the requirements of the U.S. Food and Drug Administration.

Product labels must be approved by the WV Department of Agriculture.

<u>References</u>	64 CSR 17, Food Establishments Rule FDA Food Code
<u>History</u>	Supersedes FOOD 8-'78 dated April 20, 1978 Supersedes F-45 dated January 6, 1992 Old procedure number F-45
<u>Attachments</u>	Registration Form for Home Canned and Prepared Foods