

	2023 Virginia Farmers Market Food Safety Report	3/17/23 16:41		
#	Question	Asker Name	Answer	Answer Name
1	What are requirements for having a home kitchen inspected?	Dianne Cheek	You would need to complete a home kitchen permit application: <a href="https://www.vdacs.virginia.gov/pdf/homefdapplication.pdf">https://www.vdacs.virginia.gov/pdf/homefdapplication.pdf</a> We also have a how to document that walks you through the application, as well as what to expect during inspection: <a href="https://www.vdacs.virginia.gov/pdf/howtohome.pdf">https://www.vdacs.virginia.gov/pdf/howtohome.pdf</a>	Meagan Musick
2	I'm hoping to learn how to start a "Friends of the Market" program to support our farmers market.	Sarah Melendy	I'm hoping to learn how to start a "Friends of the Market" program to support our farmers market.	Sarah Melendy
2	I'm hoping to learn how to start a "Friends of the Market" program to support our farmers market.	Sarah Melendy	Hi Sarah - Today's program is focused on Food Safety. We'll contact you separately about this question. Thank you!	Kim Hutchinson
3	LINK: Historic Boxwood Inn's General Store page	Karen Lloyd		
4	Sorry - hold on.	Karen Lloyd		
5	How long does it take to get Dept Of AG approval for a "home kitchen"?	Karen Lloyd	usually about 4-6 weeks after you submit the application	Jessica Swearingen
6	How will the recording be available and when?	PAMELA BROWN	The recording will be shared next week via our website and YouTube channel. We will send an email to all registrants with the links.	Kim Hutchinson
7	Clarification on Tinctures vdacs said need ABC.	David McLeish JR	live answered	Kim Hutchinson
7	Clarification on Tinctures vdacs said need ABC.	David McLeish JR	check wiht ABC on % of alcohol and purchase of alcohol used	Kim Hutchinson

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8	R4L has been building our "home kitchen" separate from the rest of the house (no animal access). I am just wondering if there is an estimate on how long it will take to get the Dept of AG approval (ie: site visit, review of app, etc.).	Karen Lloyd	It is usually 4-6 weeks after your application has been submitted.	Jessica Swearingen
9	Could someone talk about the new requirements for tinctures? We have MD vendors so I need to get them on board.	Lisa DiConsiglio	live answered	Kim Hutchinson
10	What forms do vendors have to fill out and where can they be located for the sale of beef, chicken, turkey and pork?	Amanda Holland	If you are selling inspected meat or poultry, then you would need a Meat and Poultry Handlers permit. Here is a link describing the requirements. <a href="https://www.vdacs.virginia.gov/pdf/meat-poultry-handlers-permits.pdf">https://www.vdacs.virginia.gov/pdf/meat-poultry-handlers-permits.pdf</a>	Peyton Lee
11	I need certification for my VDACS inspector.	Nancy Maurelli	I need certification for my VDACS inspector.	Nancy Maurelli
11	I need certification for my VDACS inspector.	Nancy Maurelli	Are you a new business or an established business with new products?	Jessica Swearingen
12	Good morning, everyone. Jennifer from West End Farmers Market	West End Market		
13	If we have to resell our spice blend ( dry spices) what is the procedure? Do we have to get approval from VDACS?	Nav Swatch	You can sell dry spice blend without an inspection, however you are limited where these can be sold. Under the kitchen exemption you can sell these dry spices direct to the consumer and at the farmer's market. You can come under inspection of VDACS if you wish to sell the dry spices.	Jessica Swearingen
13	If we have to resell our spice blend ( dry spices) what is the procedure? Do we have to get approval from VDACS?	Nav Swatch	Jessica, what are the circumstances that dry spices come under inspection?	Kim Hutchinson

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13	If we have to resell our spice blend ( dry spices) what is the procedure? Do we have to get approval from VDACS?	Nav Swatch	If they are operating outside of the parameters outlined in the cottage law/home kitchen exemption, then they would need to obtain an inspection from the VDACS Food Safety Program. Examples would include selling online, wholesaling, etc.	Meagan Musick
14	Is it okay for us to hop in and out today for sessions appropriate to our context?	Erin Worrall	Absolutely! Just reuse the same link.	Kim Hutchinson
15	Is a hood required for a Mobile Bakery with convection oven?	Anonymous Attendee	I recommend contacting the local fire marshal. VDH requires a hood "If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided." <a href="https://law.lis.virginia.gov/admincode/title12/agency5/chapter421/section3090/">https://law.lis.virginia.gov/admincode/title12/agency5/chapter421/section3090/</a>	Peri Pearson
16	We rent a place so we can open a sweet shop we have the front almost done we hope that we can sale our sweets there until we can get the whole shop open so we can make it and sale it there but for now we make it at our home . I would like to know what we need in our kitchen so we can get it up and running all together	Deborah Maitland	Our home based business application also comes along with a "how to" document that explains what is needed and what to expect during and inspection. Check with city zoning to make sure that they allow home operations in your city /county	Jessica Swearingen
17	I will need proof. I am working so I am in and out.	Angela Jones	live answered	Kim Hutchinson
17	I will need proof. I am working so I am in and out.	Angela Jones	You will have the opportunity to watch the videos afterwards if you cant watch them today	Kim Hutchinson

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18	What are the official regulations on how baked goods should be displayed at markets? Covered, uncovered, partially covered (behind a sneeze guard, for example)?	Tra My Anderson	You should only use food-grade containers that are easy to clean/sanitize. Food items and containers should be kept off of the ground. It's best to keep them covered and when possible they should be packaged in single servings.	Meagan Musick
19	What are the rules regarding bringing in cooked foods to use as samples at markets? How about uncooked foods like vegetables? Thanks!	Wayne Bradby	live answered	Kim Hutchinson
20	I would like to submit a request for my hot sauces in order to sell outside of a farmer's market. DO I submit the paperwork first and then obtain a commercial kitchen space? and how long does the process take?	Jonelle Brito-McLeod	I would like to submit a request for my hot sauces in order to sell outside of a farmer's market. DO I submit the paperwork first and then obtain a commercial kitchen space? and how long does the process take?	Jonelle Brito-McLeod
20	I would like to submit a request for my hot sauces in order to sell outside of a farmer's market. DO I submit the paperwork first and then obtain a commercial kitchen space? and how long does the process take?	Jonelle Brito-McLeod	Yes, you should start by submitting the applicable permit application: <a href="https://www.vdacs.virginia.gov/dairy-kitchen-food-services-businesses.shtml">https://www.vdacs.virginia.gov/dairy-kitchen-food-services-businesses.shtml</a>  Our application review process typically takes 4-6 weeks. After that time, a pre-opening inspection will be conducted. Once your inspection is complete and you have been issued a permit, you will be able to sell your hot sauces.	Meagan Musick
21	Thank you, do you know where they can apply for the poultry exemption?	Amanda Holland	Thank you for your question. The poultry exemption application can be found under the meat and poultry forms page on our website. I will include the link below. <a href="https://www.vdacs.virginia.gov/pdf/poultrypermit.pdf">https://www.vdacs.virginia.gov/pdf/poultrypermit.pdf</a>	Peyton Lee

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22	Our products are packaged. Are you saying we are exempt?	Karen Lloyd	What types of products are you making? Where are they made and how are they packaged?	Meagan Musick
23	General question: I'm seeking to see if hatching eggs can be sold at Va Farmer's Markets. If so, what are the packaging requirements	Amanda Yarnell	live answered	Kim Hutchinson
24	Does that exemption (35.1-14) require registration or is it intrinsic to all farmers only offering samples of their own produce?	Erin Worrall	live answered	Kim Hutchinson
24	Does that exemption (35.1-14) require registration or is it intrinsic to all farmers only offering samples of their own produce?	Erin Worrall	Highly recommend letting local health district know that a vendor is operating under this exemption. When inspector sees someone serving food (even samples) and doesn't know the permit/inspection/exemption status of that vendor they will need to investigate.	Peri Pearson
25	To clarify, our monthly cooking lessons at the Market need a food establishment permit	Michelle Pridgen	live answered	Kim Hutchinson
25	To clarify, our monthly cooking lessons at the Market need a food establishment permit	Michelle Pridgen	If you are serving the food prepared as part of the cooking lesson to the public a VDH permit is required.	Peri Pearson
26	Regarding VDH regulated samples? Farm vendors can offer samples sliced on site without VDH inspection. Whether its cooked or not? Does this apply to a meet vendor cooking sausage samples on site as long as its just a sample?	Lisa DiConsiglio	live answered	Kim Hutchinson

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26	Regarding VDH regulated samples? Farm vendors can offer samples sliced on site without VDH inspection. Whether its cooked or not? Does this apply to a meet vendor cooking sausage samples on site as long as its just a sample?	Lisa DiConsiglio	Farmers who serve(or offer samples) of their own farm-produced products directly to consumers for their personal use are not regulated under the VDH Food Regulations. The exepmtion doesn't allow adding other ingredients or using their food as an ingredient in or on other foods.	Peri Pearson
27	TFE stands for?	Lisa DiConsiglio	Temporary Food Establishment <a href="https://www.vdh.virginia.gov/environmental-health/food-safety-in-virginia/tfe/">https://www.vdh.virginia.gov/environmental-health/food-safety-in-virginia/tfe/</a>	Kim Hutchinson
28	To clarify- Are vendors with a VDACS certification covered and do not need addtional permitting from VDH?	Devon Lang	live answered	Kim Hutchinson
29	We have asked our local VDH office about what mobile vendors only offering beverages (no food) need and we were told they only need to make sure they have a hand sink. No other permit. But you are saying those with just beverages also need inspection and the yellow decal?	Michele Ascher	live answered	Kim Hutchinson
29	We have asked our local VDH office about what mobile vendors only offering beverages (no food) need and we were told they only need to make sure they have a hand sink. No other permit. But you are saying those with just beverages also need inspection and the yellow decal?	Michele Ascher	yes	Kim Hutchinson

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29	We have asked our local VDH office about what mobile vendors only offering beverages (no food) need and we were told they only need to make sure they have a hand sink. No other permit. But you are saying those with just beverages also need inspection and the yellow decal?	Michele Ascher	Beverages are food and preparation and serving food to the public requires a permit. Where are you located and what are you serving? You can email me at peri.pearson@vdh.virginia.gov.	Peri Pearson
30	We are a bakery selling bread and pastries at the market. My question is around pre-packaging before arriving at the market vs. packaging per order. Is it true that as long as a customer walks up to our table (POS) at the market and "places an order" then we can keep baked goods covered behind the table ?	Anonymous Attendee	Yes. You should have a method of handling the breads and pastries upon order to prevent barehand contact (gloves, tongs, deli tissue) when placing the product into a container upon order for the customer.	Meagan Musick
31	Can a TFE vendor prepare food at home_	Frauke Bruns	live answered	Kim Hutchinson
31	Can a TFE vendor prepare food at home_	Frauke Bruns	no	Kim Hutchinson
32	Can we get a summary sheet of what type of vendor needs what type of permit? How do we know if food trucks in our area also need local permits?	West End Market	live answered	Kim Hutchinson
32	Can we get a summary sheet of what type of vendor needs what type of permit? How do we know if food trucks in our area also need local permits?	West End Market	VDH link will be provided	Kim Hutchinson

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32	Can we get a summary sheet of what type of vendor needs what type of permit? How do we know if food trucks in our area also need local permits?	West End Market	Link to local health district with additional local requirements (not all apply to farmers market!): <a href="https://www.vdh.virginia.gov/content/uploads/sites/20/2021/07/Local-Food-Regulations.pdf">https://www.vdh.virginia.gov/content/uploads/sites/20/2021/07/Local-Food-Regulations.pdf</a> You can contact local health district: <a href="https://www.vdh.virginia.gov/health-department-locator/">https://www.vdh.virginia.gov/health-department-locator/</a>	Peri Pearson
33	is process 1 including pressuring and or vaccuming of jars	Frauke Bruns	live answered	Kim Hutchinson
34	What does abbreviation TCS mean? Peri's presentation	Nancy Maurelli	What does abbreviation TCS mean? Peri's presentation	Nancy Maurelli
34	What does abbreviation TCS mean? Peri's presentation	Nancy Maurelli	Time /Temperature Control Food Safety	Kim Hutchinson
35	If food is prepared off-site (permits have been granted), but reheated onsite (soup), does the VDH permit need to be visible to the public?	Deborah Edwards	live answered	Kim Hutchinson
35	If food is prepared off-site (permits have been granted), but reheated onsite (soup), does the VDH permit need to be visible to the public?	Deborah Edwards	yes	Kim Hutchinson
36	is Kettle corn covered by vdacs?	David McLeish JR	If kettle corn is made and packaged in advance and then brought to the market, it would be inspected by VDACS Food Safety.	Meagan Musick
36	is Kettle corn covered by vdacs?	David McLeish JR	And if prepared and served at the market a VDH temporary establishment permit is needed.	Peri Pearson



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36	is Kettle corn covered by vdacs?	David McLeish JR	This type of operation, if under VDH, is low risk - non-TCS food, no wares to wash. We would expect you to protect product from contamination and have a basic TFE handwash set up. You may need a temporary 3 basin wash, rinse, sanitize set up if you have utensils or wares that need to be washed. Let me know if you have further questions. peri.pearson@vdh.virginia.gov	Peri Pearson
37	How about cake and candy what do we need for that	Deborah Maitland	If you are making cakes that do not require refrigeration and candy in your home kitchen, you may be able to operate in compliance with the cottage law, without inspection: <a href="https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf">https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf</a>	Meagan Musick
37	How about cake and candy what do we need for that	Deborah Maitland	We just rented a shop so we can there	Deborah Maitland
37	How about cake and candy what do we need for that	Deborah Maitland	We have a retail license where do I look to find out what we need to open our shop up up front first so we can sale front the front until we can get our business up and going	Deborah Maitland
37	How about cake and candy what do we need for that	Deborah Maitland	Where do I go to get information about opening up a sweet shop	Deborah Maitland
37	How about cake and candy what do we need for that	Deborah Maitland	NPIP (or AI clean) for 1k and under or over? (Quail or Chicken).	Valeda Finney-Stewart
37	How about cake and candy what do we need for that	Deborah Maitland	Do you have to have 3 sink in your kitchen in a shop(business)	Deborah Maitland

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38	Will we have access to the presentation slides so that we can read through at our own pace (in addition to the recording)?	Gianna Stanley	Yes! We will share all presentations and recordings next week. We'll email all registrants when they are available.	Kim Hutchinson
39	Kimchi that has been tested by food innovations at Virginia Tech?	David McLeish JR	Yes, Virginia Tech can provide testing services for fermented food products.	Meagan Musick
40	We need an inspected butcher facility in south eastern va. Are there any plans for increasing these facilities in our area?	Dianne Cheek		
41	If we wanted to sell pre-made sandwiches and or salads here at our farm, as long as they are made by another local vendor who is inspected is that ok?	Kimberly Phelps	live answered	Kim Hutchinson
42	Do vendors offering samples need a handwashing station?	West End Market	live answered	Kim Hutchinson
42	Do vendors offering samples need a handwashing station?	West End Market	If you are processing/making/cutting etc... food product offered for samples, you will need a hand washing station.	Jessica Swearingen
43	how do you provide warm/hot water?	Lisa Linkous	Some vendors use portable water heaters. There are numerous options of portable handwashing sinks commercially available. Depending on the time frame for the event you may be able to heat water and fill a thermos type container that has a spigot that can be opened to allow gravity flow of the warm water into a catch basin. Appropriate capacity depends on what you are doing in your food establishment.	Peri Pearson
44	Can vendors cooking on site prep foods at home?	West End Market	live answered	Kim Hutchinson

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45	I have my closed captioning on but it isn't working this morning. Can someone to check to make sure it is on on your side?	Erin Snyder Dixon	Have you clicked the CC and chosen "Show captions". It is enabled and working on our side. Let me know if they don't show for you.	Kim Hutchinson
46	Can you give some options for keeping food warm at market (reheated, not cooked at market). Crock pots are not okay, correct?	Samantha Provencio	live answered	Kim Hutchinson
47	Yes. I'm hearing impaired and use it all the time but zoom can be flaky. Thanks for checking. I'll make sure to go back after and watch the recording and use my own transcription to see what I missed. Thanks so much!	Erin Snyder Dixon	Sorry Erin! Can you update your Zoom software? That may be the issue.	Kim Hutchinson
48	so it sounds liek the no live animals would mean no dogs at any markets that sell food prepared at the market? Correct?	Lisa DiConsiglio	live answered	Kim Hutchinson
48	so it sounds liek the no live animals would mean no dogs at any markets that sell food prepared at the market? Correct?	Lisa DiConsiglio	No dogs in TFE booths or mobile units. No dogs where food is being prepared. Customer Dog rules at market will be addressed by VDACS	Kim Hutchinson
49	I just talk to zoom and it was unique to the speaker that was just speaking. It is turned on in your main software. I can see them when it is live but not when she uses powerpoint	Erin Snyder Dixon	What about now? Can you see while the current speaker is sharing?	Kim Hutchinson
50	To be more specific with my example..can I purchase commercially prepared/cooked products (let's say meatballs from Sam's Club) reheat on site and sprinkle with my seasoning blend. Would that require a TFE permit?	Wayne Bradby	live answered	Kim Hutchinson

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51	Are detached commercial kitchens allowed on private property anymore?	Jessica Wilkins	You would need to get approval from your local zoning office for this. For a manufacturing operation, VDACS would then work with you for inspection purposes.	Meagan Musick
52	If I am wearing gloves do I need a hand washing station	Allison	live answered	Kim Hutchinson
53	Meat samples must be USDA inspected unless exempt ?	David McLeish JR	live answered	Kim Hutchinson
54	Can a mobile food vendor permitted by VDH offer a sample of a food prepared while onsite?	Monique Pecora	live answered	Kim Hutchinson
55	In terms of a cottage baker, do they need to have all products pre-packaged for farmers markets with the required labeling or can we package on site and affix the labels then?	Jennifer Peng	This is essentially the question I had earlier. A year ago we were allowed to bring baked goods un packaged as long as they were covered and food safe in transport and covered on site. If a customer cannot grab something off the shelf themmselves and the market display is set up in a way that they have to place an order which you then package then the products can come to the site unpackaged.	Tylor Alexander
55	In terms of a cottage baker, do they need to have all products pre-packaged for farmers markets with the required labeling or can we package on site and affix the labels then?	Jennifer Peng	live answered	Kim Hutchinson
56	Can you sell home made items that a a request of a customer	Gayle Martin	You can only sell the items outlined in this handout in your home kitchen without inspection: <a href="https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf">https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf</a>	Meagan Musick

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57	Sorry to disappoint you as there is a B in my last name, so missed Brady by a letter! :) When you get a chance, as a follow-up to my meatball question....what if I had celerey stickes to use to sample my seasoning.....would a permit be required then.	Wayne Bradby	live answered	Kim Hutchinson
58	Thanks! Don't want to make anyone sick!	Wayne Bradby	live answered	Kim Hutchinson
59	is honey tasting allowed?	Sarah Melendy	is honey tasting allowed?	Sarah Melendy
59	is honey tasting allowed?	Sarah Melendy	live answered	Kim Hutchinson
60	Can we get a summary sheet of what type of vendor needs what type of permit from who - VDACS vs VDH?	West End Market	live answered	Kim Hutchinson
61	Reference the cottage law, is their a clearer list of what can and can't be produced? we have been told that Peanut Butter is approved but don't see it in the law or on the website. This is just one example	Dewey Haines	Only the products listed in this document can be made without inspection: <a href="https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf">https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf</a>	Meagan Musick
61	Reference the cottage law, is their a clearer list of what can and can't be produced? we have been told that Peanut Butter is approved but don't see it in the law or on the website. This is just one example	Dewey Haines	'@meagan Musick; can you point me in the dirrection of the guidance you mentioned on broths and stocks? I'm still trying to understand all this. I think that the what you said is these items can't be made under cottage law or at home (even if inspected). Can they be made in a certified kitchen or do you have to send it to a processor to can it or but it in a bag? thank you	Dewey Haines

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62	I am a Beekeeper - we have been under inspection by VDACS for a decade. Do I need to annually request and inspection. I haven't needed to before.	Michael Sandridge	I also have a issued permit	Michael Sandridge
62	I am a Beekeeper - we have been under inspection by VDACS for a decade. Do I need to annually request and inspection. I haven't needed to before.	Michael Sandridge	I think the question was answered in the presentation	Michael Sandridge
62	I am a Beekeeper - we have been under inspection by VDACS for a decade. Do I need to annually request and inspection. I haven't needed to before.	Michael Sandridge	You can be under VDACS inspection if you would like. But honey (pure honey) does fall under the kitchen exemption, so you are not required to be under inspection if you meet criteria. <a href="https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf">https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf</a>	Jessica Swearingen
63	what about a farm, chopping vegetables and bagging as snack tray? cottage law? or vdacs? if no inspection, just label 'not inspected kitchen' okay?	Anonymous Attendee	This would require an inspection from the VDACS Food Safety Program: <a href="https://www.vdacs.virginia.gov/dairy-kitchen-food-services-businesses.shtml">https://www.vdacs.virginia.gov/dairy-kitchen-food-services-businesses.shtml</a>	Meagan Musick
64	COTTAGE LAW Products VS INSPECTION Products - Can a home based business sell a mix if they are "inspected" or does ALL products now have to approved once the home-based business is approved by Dept of AG?	Karen Lloyd	Tehcnically, you could have a mix of products that are inspected and uninspected. However, if you are going through the permit application proces it would make the most sense to have all of your products inspected. The uninspected products would have to be labeled are required within the exemption: "NOT FOR RESALE –PROCESSED AND PREPARED WITHOUT STATE INSPECTION"	Meagan Musick
65	How long does the approval process usually take?	Loreann Grimes	I asked this earlier - they said 4 to 6 weeks	Karen Lloyd

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65	How long does the approval process usually take?	Loreann Grimes	Yes. Typically 4 to 6 weeks for complete, error-free applications.	Meagan Musick
66	APPROVAL of "food safe" items: Can we use eggs from our chicken coup and veggies from our garden in making our products?	Karen Lloyd	Yes.	Meagan Musick
67	it seems like there is a difference between a vendor until VDACS inspection and a vendor with a VDACS permit? Is that correct? whats the difference?	Lisa DiConsiglio	Im not sure if I fully understand your question. However, a vendor can be a business that is under inspection of VDACS or can be a business that is working under the kitchen exemption (cottage law). Please let me know if I have not answered your question!	Jessica Swearingen
68	when submitting new recipes and labels, is there a formal process or do we email the address with our permit #?	Shannon Levesque	New recipes and labels for existing VDACS businesses can be submitted to: foodsafety@vdacs.virginia.gov	Meagan Musick
68	when submitting new recipes and labels, is there a formal process or do we email the address with our permit #?	Shannon Levesque	You can email foodsafety@vdacs.virginia.gov with your recipes and labels and just let us know the name of your business and you can include you permit #. Just let us know that you are an established business looking to have new recipe/labels approved.	Jessica Swearingen
69	Thanks!	Loreann Grimes	live answered	Kim Hutchinson
70	How often do product offerings need to be updated.....CHocolate chip cookies vs. white chocolate cookies. A bread with the same base dough but different add ins (rasin and pecans vs. pistachio and cheery)	Anonymous Attendee	Your product labels should be specific to each type of product. Each individual product must also be reviewed and approved by VDACS for VDACS-inspected businesses.	Meagan Musick

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71	Is there a more complete list of approved cottage law foods that are allowed or not allowed?	David McLeish JR	Here is a document that outlines the products that can be made under the cottage law: <a href="https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf">https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf</a>  All other products would require an inspection.	Meagan Musick
72	Does that include breads?	Amy Buras	Here is a guide on the home kitchen exemption: <a href="https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf">https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf</a>	Meagan Musick
73	if i have a vdacs inspected kitchen, can i allow another business to use the kitchen as long as they submit their recipes ?	John Bruguieri	If it is your private residence, no. However, if your facility is a commercial kitchen, then the other business would have to submit a commercial kitchen permit application for their separate business: <a href="https://www.vdacs.virginia.gov/pdf/commercialfdaplication.pdf">https://www.vdacs.virginia.gov/pdf/commercialfdaplication.pdf</a>	Meagan Musick
74	What is the difference between pickles and acidified vegetables and canned acid food from your slide?	Michele Ascher	live answered	Kim Hutchinson
75	Do VDACS approved bakery items need to be bagged and individually labeled? Or is a visible label in front of the item sufficient?	Anonymous Attendee	If they are packaged, then they must be labeled. If they are being sold from a bulk display (similar to a bakery donut display case, for example) then labeling is not required. However, if you are operating under the exemption then you must have a placard with the required information under the exemption. Additionally, if you are under inspection with VDACS, while labeling is not required we strongly recommend that you display what allergens are present in each product.	Meagan Musick



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75	Do VDACS approved bakery items need to be bagged and individually labeled? Or is a visible label in front of the item sufficient?	Anonymous Attendee	would this include a rack with a front cover for bread?	
76	so \$3,000 in sales limitation only applies to canned foods? Not other types of products that fall under cottage laws?	West End Market	The \$3,000 limit applies to all acidified foods being produced under the exemption. Other types of food products (low risk foods and honey) are not part of that limit.	Meagan Musick
77	is lemon curd exempt? blackberry beverage, not canned, just in a bottle. I'm assuming both are no, but I had a new vendor ask	Michelle Pridgen	No. These are not exempt.	Meagan Musick
78	Sounds like making JAMs under cottage law is forbidden??	Walter Groux	Jams and jellies not considered to be low-acid or acidified low-acid food products are allowed: <a href="https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf">https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf</a>	Meagan Musick
79	What about preorders online to be picked up at the market?	David McLeish JR	It may be possible to accept preorders online while operating under the cottage law/home kitchen exemption. Sales via the internet are not allowed. Posting of product pictures is allowed, but the posting of prices or accepting payment over the internet is not allowed.	Meagan Musick
80	I was told that because the customer picks up the product IN PERSON, not mailed, it was still considered a direct sale	Michelle Pridgen	only if they are picking it up from the producer-it has to be direct from producer to customer.	Kim Hutchinson
81	Can home kitchen exemption holders sell through a CSA?	Nancy Maurelli	Can home kitchen exemption holders sell through a CSA?	Nancy Maurelli
81	Can home kitchen exemption holders sell through a CSA?	Nancy Maurelli	Products can only be sold directly to the end consumer either from your home or at a farmers market.	Meagan Musick

#	Question	Asker Name	Answer	Answer Name
82	I sell microgreens, (Not "Sprouts") What do I need to be able to sell my products to restaurants or grocery stores?	Kyle Villareal	Micrgreens are a covered produce. You can work through the decision tree on the VDACS Produce Safety Portal. <a href="https://producesafety.vdacs.virginia.gov/Registration/">https://producesafety.vdacs.virginia.gov/Registration/</a>	Kristina Banks
83	Can I sell 'low risk' baked goods under the Cottage Law at an ou	Elizabeth Whitman	Low risk baked goods under the cottage law can only be sold directly from your home or at a farmer's market. Any other venue would require an inspection: <a href="https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf">https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf</a>	Meagan Musick
84	I was told that BEFORE Covid	Michelle Pridgen	live answered	Kim Hutchinson
85	We had to do preorders	David McLeish JR		
86	ONLINE ORDERS - Can a customer place an order online and then, paid for & picked up in person??	Karen Lloyd	Products cannot be sold via the Internet. Posting of product pictures is allowed, but the posting of prices or accepting payment over the internet is not allowed.	Meagan Musick
87	at a local truck/car show?	Elizabeth Whitman	Under the exemption, products can only be sold directly to the end consumer either from your home or at a farmers market. Any other venue would require an inspection.	Meagan Musick
88	After canning, is there a storage or expiration date of the product requirement?	Samantha Provencio		
89	You just killed very online market	Michelle Pridgen	Hi Michelle — They're just talking about Cottage Law products. They returned to the rules that existed pre-pandemic.	Kim Hutchinson

#	Question	Asker Name	Answer	Answer Name
89	You just killed very online market	Michelle Pridgen	They are talking about Cottage Law products only. This was the law prior to the pandemic.	Kim Hutchinson
90	For home canned pickles, if we produce different acidified foods at a certified kitchen, does that still count towards the \$3000 limit?	Andres Sandoval	live answered	Kim Hutchinson
91	So if we say preorder with your vendor and nothing goes through manager that is allowed. Correct	Anonymous Attendee	As long as the product goes directly from you to the consumer, either from your home or at a farmers market.	Meagan Musick
92	we are selling meat and sausages processed at a USDA processor, does this require the weight on the label	Frauke Bruns	A net weight statement is one of the generic labeling requirements through FSIS so it should already be on the label from the inspected processor.	Peyton Lee
93	what counts as a directory?	Anonymous Attendee	A directory is a current city directory of a telephone directory, per 21 CFR 101.5	Meagan Musick
94	Is SCC listing a "public directory?"	Anonymous Attendee	Within 21 CFR 101.5, the street address may only be omitted if it is shown in a current city directory or telephone directory.	Meagan Musick
95	What is a public directory? Does a website or listing such as Local Harvest qualify?	Nancy Maurelli	What is a public directory? Does a website or listing such as Local Harvest qualify?	Nancy Maurelli
95	What is a public directory? Does a website or listing such as Local Harvest qualify?	Nancy Maurelli	No. Within 21 CFR 101.5, the street address may only be omitted if it is shown in a current city directory or telephone directory.	Meagan Musick
96	Can you sell individual chocolate chip cookies or muffins from a glass container handing to the customer with tongs and not have labeling?	Ellen Schrock	live answered	Kim Hutchinson
97	So a maryland producers selling in Virginia would have to follow these labeling rules. Correct?	Lisa DiConsiglio	live answered	Kim Hutchinson
97	So a maryland producers selling in Virginia would have to follow these labeling rules. Correct?	Lisa DiConsiglio	yes-that is correct	Kim Hutchinson

#	Question	Asker Name	Answer	Answer Name
98	Forgive us, because our internet went out temporarily, but we thought only larger producers had to have a nutrition facts statement? You are saying even small producers have to have this analysis done?	Anonymous Attendee	Just addressed. Thank you.	
98	Forgive us, because our internet went out temporarily, but we thought only larger producers had to have a nutrition facts statement? You are saying even small producers have to have this analysis done?	Anonymous Attendee	<p>There are exemptions for small businesses: <a href="https://www.fda.gov/food/labeling-nutrition-guidance-documents-regulatory-information/small-business-nutrition-labeling-exemption-guide">https://www.fda.gov/food/labeling-nutrition-guidance-documents-regulatory-information/small-business-nutrition-labeling-exemption-guide</a></p> <p>In short, the exemption is based on number of employees and number of product units sold. If a company has less than 10 employees and less than 10,000 units of each product sold, they are exempt from having a nutrition fact panel and are not required to file for an exemption. However, if you make a claim on your label ("low fat" or "sugar free," for example) then you are required to have a nutrition facts panel.</p>	Meagan Musick
99	Can you have the Net wt a blank line to fill in if you offer different size packages?	Shannon Levesque	Yes, this is acceptable. Please ensure your net content declaration includes both standard and metric units.	Meagan Musick
100	What is considered a unit in the case of ice cream (nutrition label exemption)...3 gal tub manufactured or each cone?	Anonymous Attendee	<p>Here is information about the small business nutrition exemption: <a href="https://www.fda.gov/food/labeling-nutrition-guidance-documents-regulatory-information/small-business-nutrition-labeling-exemption-guide">https://www.fda.gov/food/labeling-nutrition-guidance-documents-regulatory-information/small-business-nutrition-labeling-exemption-guide</a></p>	Meagan Musick

#	Question	Asker Name	Answer	Answer Name
101	What are the requirements for *cooked* pet food? Specifically made with meat ingredients.	Paula Dullas	Can pet food be made in a non-inspected home kitchen?	Paula Dullas
101	What are the requirements for *cooked* pet food? Specifically made with meat ingredients.	Paula Dullas	We will see their response, but if labeled "pet food" I believe you will need approval from AAFCO to be sure it's considered "nutritionally complete." -Amy	Michele Ascher
101	What are the requirements for *cooked* pet food? Specifically made with meat ingredients.	Paula Dullas	live answered	Kim Hutchinson
102	Regarding dehydrated mushrooms...they are fungi not vegetables. Can they be allowed under Cottage Food Law?	Tisha Sawyer	No.	Meagan Musick
103	If you are producing ice cream (all products have allergen), must you store ice cream with nuts separate from the rest?	Anonymous Attendee	You should take precautions to prevent allergen cross-contact during production, display, and distribution of the ice cream. Containers of ice cream containing nuts may be stored adjacent to containers of ice cream that are nut free. However, when scooping the ice cream you should use separate utensils.	Meagan Musick
104	If the vendor is under the cottage exemption, does the statement that the product is made in a non-inspected kitchen need to be on all labels or can they have a sign that states this?	Melodie	The statement must be present on the front of every label.	Meagan Musick
105	Define "clean" for eggs. My customers ask for "unwashed" eggs.	Kyle Villareal	Any debris adhering to the egg shell should be brushed off while collecting them. Eggs with remaining visible residue must be washed. All eggs being offered for sale must be stored at 45 degrees F or below.	Meagan Musick

#	Question	Asker Name	Answer	Answer Name
106	Can we get a copy of all slides so we can send specific slides to specific vendors?	West End Market	Absolutely! We will share all presentations/slides and the recordings on our website next week. We'll email registrants when they are available.	Kim Hutchinson
107	Which is 85% of most Online Markets-baked goods and canned goods. I was told by both Sandy Stoneman and Joel Eiffert back when we started our Online Market and for years after that because the customer pick up the product in person, cottage law applied. I'm just floored because we just spent \$3000 to switch and upgrade our Online market platform.	Anonymous Attendee	Under the exemption, products may be sold directly to the end consumer either from your home or at a farmers market. This is the specific language from the law. As long as you are meeting this, then you are good to go.	Meagan Musick
107	Which is 85% of most Online Markets-baked goods and canned goods. I was told by both Sandy Stoneman and Joel Eiffert back when we started our Online Market and for years after that because the customer pick up the product in person, cottage law applied. I'm just floored because we just spent \$3000 to switch and upgrade our Online market platform.	Anonymous Attendee	The Farmers Market is not buying the product, the customer is. So the only way to make Online markets work for cottage law products: customers pre-order Online they can pay each vendor in person and take their products	
108	What exactly is an unapproved food source?	Halee Jones	An unapproved food source is a food source that does not comply with law. In general, this typically means an uninspected processor, but not in all cases.	Meagan Musick
109	FOOD FROM AN APPROVED SOURCE: Would chicken eggs from my coup and veggies from my garden be considered "approved"?	Karen Lloyd	Yes.	Meagan Musick

#	Question	Asker Name	Answer	Answer Name
110	if someone sells apple butter with sugar and without. does the no-sugar added butter need to be labeled as such? or can the sugar be excluded from the label without nutritional label being required?	Anonymous Attendee	Your product label should contain a complete ingredients list. If you would like to label it "sugar free" this would require a nutrition facts panel.	Meagan Musick
111	If you want to sell more than 150 dozen a week of eggs what are the requirements? Can you just buy a certified grader machine?	DUSTY LANE FARM	If you are selling more than 150 dozen eggs per week, you would need an inspection from the VDACS Food Safety Program.	Meagan Musick
112	Regarding vendors prepping foods at home and then cooking on site, I heard this was ok if VDACS approved, not VDH. Is that correct?	West End Market	No. VDACS does not inspect home kitchens for the sole purpose of foodservice prep (slicing vegetables, etc.). VDACS only inspects home kitchens for food manufacturers.	Meagan Musick
113	Are we permitted to sell VDACS approved items online for pre order?	Anonymous Attendee	Under the cottage law, products may only be sold directly to the end consumer either from your home or at a farmers market. They may not be sold via the Internet. Posting of product pictures is allowed, but the posting of prices or accepting payment over the internet is not allowed.	Meagan Musick
113	Are we permitted to sell VDACS approved items online for pre order?	Anonymous Attendee	So what about VDACS approved items?	
113	Are we permitted to sell VDACS approved items online for pre order?	Anonymous Attendee	yes, vdacs inspected products can be sold thru an online farmers market	Kim Hutchinson
114	Is it acceptable for bread/ baked goodes be on a rack with a guard to keep it from contamints from the shoppers?	Anonymous Attendee	Unpackaged bread/baked goods must be in protected in some way, either through storage in a food-safe container, covered, etc.	Meagan Musick
114	Is it acceptable for bread/ baked goodes be on a rack with a guard to keep it from contamints from the shoppers?	Anonymous Attendee	Are the breads protected on all sides and protected from the top and bottom while on these racks?	Jessica Swearingen

#	Question	Asker Name	Answer	Answer Name
115	Regarding labeling - Does a sheet of paper with ingredients listed comply with the labeling law?	Deborah Edwards	For a packaged food product, the label must include all of the following: name of the product, net content declaration, ingredients list, name and address of manufacturer, and a nutrition facts panel (when required).	Meagan Musick
116	Also need to know about the packaging of the bread at the market	Lisa DiConsiglio	Bread needs to be in enclosed packaging when sold at market	Kim Hutchinson
117	Can we have a clearer definition of what it means to "enclose" an area in a home kitchen? For example, are either an isolated tent OR plastic wrap sealed to the walls/ceilings to section in an open floor plan acceptable (what if we created a double chamber)?	Erik Rogers	Specifically regarding a "lab", as well, rather than a "kitchen" in producing dietary supplements.	Erik Rogers
117	Can we have a clearer definition of what it means to "enclose" an area in a home kitchen? For example, are either an isolated tent OR plastic wrap sealed to the walls/ceilings to section in an open floor plan acceptable (what if we created a double chamber)?	Erik Rogers	You must have solid doors on entrances to areas where food is prepared, or stored, where packaging material is stored and where equipment is cleaned and stored. These areas must be fully enclosed.	Meagan Musick
118	For samples, can gloves be used instead of hand washing? Or tongs?	Halee Jones	If you are using gloves, you need to wash your hands prior to donning the gloves.	Meagan Musick
119	What about those mesh domes that can be lifted off when the customer says the items they want? Or does it have to be a solid (like acrylic) display unit?	Anonymous Attendee	Mesh domes are acceptable.	Meagan Musick



#	Question	Asker Name	Answer	Answer Name
120	When people have cookies or scones etc in an enclosed container then when a shopper makes their selection - the vendor takes the cookie out and puts it in a package to hand to the shopper - will a label need to then be attached to that packaging or will a printed sheet with all of the required labeling posted at their booth sufficient? Or an option for the customer to take a printed sheet with label requirements?	Cheryl Bursch	A label is only required for packaged foods. Products that are selected and packaged from a bulk display upon consumer request are not required to have a full product label. In the latter example, we strongly recommend that you communicate any major allergens present in the product(s) to the consumer.	Meagan Musick
121	What about a bitters you talked about tinctures but not bitters?	Andres Sandoval	Bitters would also require an inspection from the VDACS Food Safety Program and may require a license from VA ABC as well.	Meagan Musick
122	Is sea moss an approved product?	Robin Long	Sea moss cannot be processed into different forms and cannot be use as an ingredient in food. For example, the making of sea moss gel is not currently alloable in Virginia.	Meagan Musick
123	Difference between kettle corn and popcorn balls?????	Anonymous Attendee	Kettle corn is popcorn that is sweetened with sugar during cooking. Popcorn balls are popcorn combined with a thick sugar or molasses and formed into balls.	Meagan Musick
123	Difference between kettle corn and popcorn balls?????	Anonymous Attendee	popcorn balls are cooked as well the sugars are cooked down.	
124	Are full commercial bakeries exempt from the display and distribution regularions?	Anonymous Attendee	Can you explain more? Are you talking about displaying your products at a market? Are you considered a manufacturer or retail establishment?	Jessica Swearingen
124	Are full commercial bakeries exempt from the display and distribution regularions?	Anonymous Attendee	So if I were to bake brownies and then display them open on a large tray at the market. Is there any way a business could be exepnt from the has to be covered etc regulations?	

#	Question	Asker Name	Answer	Answer Name
124	Are full commercial bakeries exempt from the display and distribution regularions?	Anonymous Attendee	As Pam mentioned, items at a farmers market cannot be open to environmental elements-they cannot be open to the weather, heat, bugs, dirt etc. so they need to be completely covered and sealed	Kim Hutchinson
125	If my bakery is inspected under VDH and I want to handle foods & package on site, will I need the temp service permit? Also will I need labels for these items?	Anonymous Attendee	If my bakery is inspected under VDH and I want to handle foods & package on site, will I need the temp service permit? Also will I need labels for these items?	
125	If my bakery is inspected under VDH and I want to handle foods & package on site, will I need the temp service permit? Also will I need labels for these items?	Anonymous Attendee	The local health district where the TFE event is held can provide the best guidance for you. It depends on what you mean by "handle foods" and "package". You may be able to operate this type of TFE under your VDH permit for your bakery if the foods you serve are pretty much the same as the food you serve in the permitted facility. Labels are not required for foods that are packaged for customers convenience such as wrapping/packaging for a consumer when they request or order the food. Examples include: carry out, delivery, etc. In general...labels are required when a consumer is selecting a packaged product that isn't under the direct control of persons who could answer questions regarding information required on the label - examples include: grab and go, retail shelf, etc. Please recognize that this is a very generalized response and may not accurately address your situation.	Peri Pearson

#	Question	Asker Name	Answer	Answer Name
126	Did I miss the discussion of cold pressed juices? Whether prepackaged or made at the market. They are so popular now that I thought we could specifically address that if it hasn't been already.	Cheryl Bursch	<p>Pre-packaged cold pressed juices would require an inspection from VDACS Food Safety. In most instances, if they are untreated, they will need the following statement on the label: WARNING: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.</p> <p>On-site processing of juice at the market would be covered by VDH.</p>	Meagan Musick
127	Do you have to put an exact address if your spouse is often deployed? This is a safety issue for my family. I include everything except my street number.	Megan Ariano	Unfortunately, under the exemption a full physical address is required by law. If you are under inspection, you can omit the street address and just list the city, state, and zip code as long as your business is listed in a current city directory or telephone directory.	Meagan Musick
128	Can you use hand sanitizer instead of the hand wash station?	Anonymous Attendee	Sanitizer cannot be used as a substitute for hand washing.	Meagan Musick
129	how close can the handwashing station be. We have an indoor restroom with three sinks.	Cecile Gorham	VDH permitted establishments need a handwashing sink in the permitted facility. Food workers are expected to wash their hands in the kitchen/TFE/Mobile unit handsink after also washing them in the restroom handsink.	Peri Pearson

#	Question	Asker Name	Answer	Answer Name
129	how close can the handwashing station be. We have an indoor restroom with three sinks.	Cecile Gorham	handwashing stations/sinks need to be easy to get to and you don't want to have walk any distance away from your booth/station. You also do not want to have to open/close doors after handwashing as that would defeat the purpose of the handwashing you would have just completed.	Jessica Swearingen
130	Yes - when do you need a VDACS vs VDH permit	West End Market	That depends on the tpe of business you are looking at operating. Home Businesses and Manufacturers/Warehouses are under VDACS jurisdiction. VDACS also regulates grocery and conveneince stores. What specific business are you curious about?	Jessica Swearingen
130	Yes - when do you need a VDACS vs VDH permit	West End Market	VDH permit is required to serve food to the public.	Peri Pearson
131	What if the farmer's market doesn't have a bathroom or handwashing station? what are the alternatives?	Michelle Lofton	What if the farmer's market doesn't have a bathroom or handwashing station? what are the alternatives?	Michelle Lofton
131	What if the farmer's market doesn't have a bathroom or handwashing station? what are the alternatives?	Michelle Lofton	<a href="https://www.amazon.com/zhihuitong-Portable-Recovery-Removable-Sanitary/dp/B07GWDGZFK/ref=sr_1_4?keywords=hand+washing+station+portable&amp;qid=1679067721&amp;sr=8-4">https://www.amazon.com/zhihuitong-Portable-Recovery-Removable-Sanitary/dp/B07GWDGZFK/ref=sr_1_4?keywords=hand+washing+station+portable&amp;qid=1679067721&amp;sr=8-4</a>	Kyle Villareal
131	What if the farmer's market doesn't have a bathroom or handwashing station? what are the alternatives?	Michelle Lofton	Is a handwashing station the responsibility of the individual vendors or something the market managers should be responsible for?	Michelle Lofton

#	Question	Asker Name	Answer	Answer Name
131	What if the farmer's market doesn't have a bathroom or handwashing station? what are the alternatives?	Michelle Lofton	For VDH permitted food establishments, each vendor needs to have their own hand washing sink in their permitted establishment. When I spoke about handwashing at the market related to handling or cuddling animals/baby chicks, I was suggesting that the market provide handwashing stations near the animal handling area along with signage reminding folks to wash their hands after handling animals.	Peri Pearson
132	If a vendor is brewing locally roasted coffee (which has been inspected by VDACS) off site then bringing to the market in air pots - dispensing coffee with gloves and a hand wash station - then providing single serve shelf stable creamer is that exempt from a TFE or VDH inspection?	Cheryl Bursch	Since the coffee is prepared and "packaged" at the VDACS regulated facility a VDH permit is not required to dispense a sample at the market.	Peri Pearson
132	If a vendor is brewing locally roasted coffee (which has been inspected by VDACS) off site then bringing to the market in air pots - dispensing coffee with gloves and a hand wash station - then providing single serve shelf stable creamer is that exempt from a TFE or VDH inspection?	Cheryl Bursch	The brewed coffee is being sold by the cup rather than free samples. It is also being sold in bean/ground form in bags for home brewing as well	Cheryl Bursch

#	Question	Asker Name	Answer	Answer Name
133	Is there a way to bring baked goods safely to market so that we can package on site?	Anonymous Attendee	The best way to protect them is to bring them to the market already prepackaged in the facility they were made in. Otherwise, if you bring them to the market unwrapped, they must be in a container that completely protects them. When you package the breads at the market, you will need to be able to wash your hands prior to packaging the bread.	Jessica Swearingen
134	do honey sticks to be labelled	Frauke Bruns	All packaged food products must be fully labeled (name of the product, net content declaration, ingredients list, name and address of manufacturer and/or distributor, and nutrition facts panel (if required)).	Meagan Musick
135	can you give samples at farmer's Markets of foods that fall under the food cottage law and you don't have a permit?	Jonelle Brito-McLeod	can you give samples at farmer's Markets of foods that fall under the food cottage law and you don't have a permit?	Jonelle Brito-McLeod
135	can you give samples at farmer's Markets of foods that fall under the food cottage law and you don't have a permit?	Jonelle Brito-McLeod	Yes you can offer samples at the market when operating under the cottage law. Here is a guidance document on providing safe samples: <a href="https://www.vdacs.virginia.gov/pdf/farmers-mkt-safe-food-samples.pdf">https://www.vdacs.virginia.gov/pdf/farmers-mkt-safe-food-samples.pdf</a>	Meagan Musick
135	can you give samples at farmer's Markets of foods that fall under the food cottage law and you don't have a permit?	Jonelle Brito-McLeod	Thank you!	Jonelle Brito-McLeod
136	Is it ok to have honey samples at the market	Anonymous Attendee	live answered	Kim Hutchinson
136	Is it ok to have honey samples at the market	Anonymous Attendee	yes	Kim Hutchinson

#	Question	Asker Name	Answer	Answer Name
137	We have a situation where we have a bison meat vendor /farmer who rents space in a commercial kitchen to make their own items, but the market also has a second vendor who is a permitted food truck who also uses a commissary kitchen they use who have a partnership. The bison farmer gives some of their meat to the food truck to create things like empanadas using the bison meat, the food truck gives them back to the bison farmer to sell frozen to take home and cook. How does the retail permit vs the manufacturer permit apply here?	Michele Ascher	This also my question	Valeda Finney-Stewart
137	We have a situation where we have a bison meat vendor /farmer who rents space in a commercial kitchen to make their own items, but the market also has a second vendor who is a permitted food truck who also uses a commissary kitchen they use who have a partnership. The bison farmer gives some of their meat to the food truck to create things like empanadas using the bison meat, the food truck gives them back to the bison farmer to sell frozen to take home and cook. How does the retail permit vs the manufacturer permit apply here?	Michele Ascher	The process you describe, where the food truck gives the bison empanadas back to the bison farmer to sell frozen would be classified as wholesale. VDH permits do not cover wholesale of meat items. The wholesale of a non-amenable meat product would require a voluntary inspection either from USDA or VDACS OMPS. Retail sale of this type of product would be covered under VDACS Food Safety, provided that the meat used in the product is under voluntary inspection by OMPS or USDA.	Meagan Musick
138	What are the requirements for dry season blends	Anonymous Attendee	live answered	Kim Hutchinson

#	Question	Asker Name	Answer	Answer Name
138	What are the requirements for dry season blends	Anonymous Attendee	You can sell dry spice blend without an inspection, however you are limited where these can be sold. Under the kitchen exemption you can sell these dry spices direct to the consumer and at the farmer's market. You can come under inspection of VDACS if you wish to sell the dry spices.  see additional info in above answer	Kim Hutchinson
138	What are the requirements for dry season blends	Anonymous Attendee	Thank you for answering my question in a way that actually makes sense 😊	
138	What are the requirements for dry season blends	Anonymous Attendee	If selling to grocery stores, or other retail outlets other than farmers markets, they may come under inspection	Kim Hutchinson
139	can you sell honey online with out inspection	Anonymous Attendee	Yes. There are no restrictions on where honey made under the exemption can be sold. See page 4 on this guidance document: <a href="https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf">https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf</a>	Meagan Musick
140	Can I purchase eggs, frozen chicken from my local farmer for use in baked goods, soups, and such?	Nancy Maurelli	Can I purchase eggs, frozen chicken from my local farmer for use in baked goods, soups, and such?	Nancy Maurelli



#	Question	Asker Name	Answer	Answer Name
140	Can I purchase eggs, frozen chicken from my local farmer for use in baked goods, soups, and such?	Nancy Maurelli	<p>If you operate a VDH permitted food establishment you need to obtain eggs and frozen chicken from an inspected source unless there is an exemption (typically based on number or eggs/poultry sold) for the eggs or poultry. You need to have documentation regarding the source of eggs or poultry if they are not identified with with USDA or VDACS inspection information on the label. For eggs see:</p> <p><a href="https://law.lis.virginia.gov/admincode/title12/agency5/chapter421/section360/">https://law.lis.virginia.gov/admincode/title12/agency5/chapter421/section360/</a> and, 3.2-5305</p> <p><a href="https://law.lis.virginia.gov/vacode/title3.2/chapter53/section3.2-5305/#:~:text=Certain%3A">https://law.lis.virginia.gov/vacode/title3.2/chapter53/section3.2-5305/#:~:text=Certain%</a></p> <p>Contact VDACS OMPS for poultry exemption information.</p> <p>This resource is available online:</p> <p><a href="https://www.vdacs.virginia.gov/pdf/USDAPoultry_Slaughter_Exemption_0406.pdf">https://www.vdacs.virginia.gov/pdf/USDAPoultry_Slaughter_Exemption_0406.pdf</a></p>	Peri Pearson
141	Along the lines of selling animals, where could I find regulations for selling composting worms and/or castings?	Christy Kunz		

#	Question	Asker Name	Answer	Answer Name
142	Where is the line between the exemption for farmers selling or sampling their own products chopped or cooked and the produce rule which says only raw agricultural commodities are allowed (racs) ? As a farmer I was always told you can't chop or do more than trimming during harvest, but then I heard about this exemption. Thanks for clarifying	Anonymous Attendee	I'm not sure where the line is with produce so will defer to the VDACS Produce Program folks on this one.	Peri Pearson
143	VdACs home processing kitchen: is there any restrictions on types of products produced in this environment?	kat Johnson	Yes there are restrictions for what can be made and where the products can be sold. <a href="https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf">https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf</a>	Jessica Swearingen
144	I saw the question about dehydrated mushrooms, do dehydrated vegetables need to be permitted or can they be under the cottage law?	Melodie	They would need to be permitted/they cannot be made under the cottage law <a href="https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf">https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf</a>	Jessica Swearingen
145	Do we get confirmation of attendance even if we leave during portions that do not apply to our business or products?	Anonymous Attendee	live answered	Kim Hutchinson
145	Do we get confirmation of attendance even if we leave during portions that do not apply to our business or products?	Anonymous Attendee	Yes	Kim Hutchinson
146	How does quail (non Bob white) fit into any of the programs? I've reached out to various state agencies over the last year and not received any correspondence back	Valeda Finney-Stewart	Quail fall under poultry.	Caitlin Walls

#	Question	Asker Name	Answer	Answer Name
146	How does quail (non Bob white) fit into any of the programs? I've reached out to various state agencies over the last year and not received any correspondence back	Valeda Finney-Stewart	Valeda Finney-Stewart (You): NPIP (or AI clean) for 1k and under or over? (Quail or Chicken).	Valeda Finney-Stewart
146	How does quail (non Bob white) fit into any of the programs? I've reached out to various state agencies over the last year and not received any correspondence back	Valeda Finney-Stewart	quail is a non-amenable species. An inspection is not required for vendors who wish to sell the raw meat of non-amenable species from their home or at the farmer's market directly to the end consumer. If the vendor wishes to engage in secondary processing (curing, sausage, jerky, salting, etc.) the meat used in the product must be under voluntary inspection by VDACS OMPS or USDA. These vendors would be required to obtain an inspection from VDACS Food Safety for the making of the secondary processed product. Additionally, the secondary processed product can only be sold directly to the consumer.	Meagan Musick
147	Does an individual slaughtering less than 1000 meat birds still need to have them processed at a USDA facility to sell at a market? or can they slaughter them on their own	Ashlee Happs	live answered	Kim Hutchinson
148	Are we still allowed to make chicken broth, and dehydrated feet, necks etc under the 1000 birds exemption? My last communication with OMPS was in 2020, and I was told this is ok.	Paula Dullas	live answered	Kim Hutchinson
148	Are we still allowed to make chicken broth, and dehydrated feet, necks etc under the 1000 birds exemption? My last communication with OMPS was in 2020, and I was told this is ok.	Paula Dullas	Chicken bone broth from the 1000 chicken I raise on my farm.	Paula Dullas

#	Question	Asker Name	Answer	Answer Name
148	Are we still allowed to make chicken broth, and dehydrated feet, necks etc under the 1000 birds exemption? My last communication with OMPS was in 2020, and I was told this is ok.	Paula Dullas	She is talking about chicken bone broth made from the chickens from her farm. She has been told before that it's ok. To bring and sell frozen. As her market manager, she has shown me written permission to do this. I will forward by email. So different agencies are giving different answers. We need to find out the correct answer for this vendor and others.	Michele Ascher
148	Are we still allowed to make chicken broth, and dehydrated feet, necks etc under the 1000 birds exemption? My last communication with OMPS was in 2020, and I was told this is ok.	Paula Dullas	Interested in this too. Must be sold frozen? Canned, ok?	Samantha Provencio
148	Are we still allowed to make chicken broth, and dehydrated feet, necks etc under the 1000 birds exemption? My last communication with OMPS was in 2020, and I was told this is ok.	Paula Dullas	I think canning complicates things even more. Meat products must be canned under pressure, as far as I know and pressure canning must be done under inspection. I'm specifically talking about rendering the chicken bones from the chickens I process under the 1000 birds exemption, with no added ingredients, freezing the liquid and selling it at the markets with my label on. Per OMPS definition: What is Processed or Processing? The terms "processed" and "processing" refer to operations in which the carcasses of slaughtered poultry are defeathered, eviscerated, cut-up, skinned, boned, canned, salted, stuffed, rendered, or otherwise manufactured or processed.	Paula Dullas

#	Question	Asker Name	Answer	Answer Name
149	For kitchen design specs: where would we go for guidelines ( let's say it will be used for both VDH and VdAcs) before we build? Does anyone in these offices review building plans prior to investment?	kat Johnson	Is this a kitchen in the home or retail/manufacturing space? VDACS and VDH work off of the same retail regulations.	Jessica Swearingen
149	For kitchen design specs: where would we go for guidelines ( let's say it will be used for both VDH and VdAcs) before we build? Does anyone in these offices review building plans prior to investment?	kat Johnson	VDH does plan review. Contact your local health district for a plan review application. You can call them to discuss prior to submitting if you aren't sure which agency you need to contact. <a href="https://www.vdh.virginia.gov/health-department-locator/">https://www.vdh.virginia.gov/health-department-locator/</a>	Peri Pearson
150	DOG / CAT TREATS: What laws apply to doing dog/cat treats using organs?	Karen Lloyd		
151	Thank you!!	Jessica Wilkins		
152	Just curious how many of these dairy farms sell at farmers markets? Does your department have an outreach to connect dairy farmers to farmers markets?	Lisa DiConsiglio	live answered	Kim Hutchinson
153	If someone wanted to purchase retail yogurt products and then freeze dry them into "dry yogurt bites" which regulatory body would oversee this?	Colt Taylor	Where will this process be happening? A home business, commercial kitchen, retail store, etc...?	Jessica Swearingen
153	If someone wanted to purchase retail yogurt products and then freeze dry them into "dry yogurt bites" which regulatory body would oversee this?	Colt Taylor	home business	Colt Taylor

#	Question	Asker Name	Answer	Answer Name
153	If someone wanted to purchase retail yogurt products and then freeze dry them into "dry yogurt bites" which regulatory body would oversee this?	Colt Taylor	Would love an answer on this please!	Stephanie Durrer
154	does milk testing including water content?	Frauke Bruns	live answered	Kim Hutchinson
155	Cannot access agenda. what are the remaining topics? not relevent to food vendors.	Phal Vong	live answered	Kim Hutchinson
155	Cannot access agenda. what are the remaining topics? not relevent to food vendors.	Phal Vong	weights and measures, produce safety, hemp and CBD , VCE requirements	Kim Hutchinson
155	Cannot access agenda. what are the remaining topics? not relevent to food vendors.	Phal Vong	so there are no more topics relevent to food vendors?	Phal Vong
155	Cannot access agenda. what are the remaining topics? not relevent to food vendors.	Phal Vong	weights and measures	Kim Hutchinson
155	Cannot access agenda. what are the remaining topics? not relevent to food vendors.	Phal Vong	not relevent for us	Phal Vong
156	To clarify: a 90-goat farm in PA that produces chevre and sells in VA only needs a permit from PA and no other VDACS/VDH permits?	Lisa DiConsiglio	live answered	Kim Hutchinson
156	To clarify: a 90-goat farm in PA that produces chevre and sells in VA only needs a permit from PA and no other VDACS/VDH permits?	Lisa DiConsiglio	yes	Kim Hutchinson
157	Can a person sell milk at Farmers Markets when they promote herd shares?	Anonymous Attendee	live answered	Kim Hutchinson
157	Can a person sell milk at Farmers Markets when they promote herd shares?	Anonymous Attendee	My devise failed when he answers this question could you state what he said	
158	What about vegan ice cream? Do they go through dairy	Loreann Grimes	live answered	Kim Hutchinson

#	Question	Asker Name	Answer	Answer Name
158	What about vegan ice cream? Do they go through dairy	Loreann Grimes	yes	Kim Hutchinson
159	can you sale raw milk for pet consumption at the market	Anonymous Attendee	live answered	Kim Hutchinson
160	Same standard for goat milk?	Robin Long	live answered	Kim Hutchinson
160	Same standard for goat milk?	Robin Long	no-Hunter will send us the regs for goats	Kim Hutchinson
161	one question from earlier discussion I'd like to ask. There was a statement that dish washing was necessary. we have a VDH approved commissary and have been told that we do not have to have a wash station for an <4 hour event as long as we have properly stored back up utensils. Please confirm.	Phal Vong	By wash station do you mean a 3 compartment sink? The local health district evaluates this during the plan review process and/or inspection - you may not need a 3 compartment sink at the vending site if you demonstrate that you don't need to wash wares at that site because you accomplish this task at the commissary and have more than enough utensils/wares to get you through the event.	Peri Pearson
161	one question from earlier discussion I'd like to ask. There was a statement that dish washing was necessary. we have a VDH approved commissary and have been told that we do not have to have a wash station for an <4 hour event as long as we have properly stored back up utensils. Please confirm.	Phal Vong	yes .... referring to 3 sink wash station. Haven't done an event in 15 years without a reg handwash station .... appalled at the seeming large amount of those that don't.	Phal Vong
162	Yes! Thanks for asking where we can find dairy vendors, Kim!	West End Market	live answered	Kim Hutchinson
162	Yes! Thanks for asking where we can find dairy vendors, Kim!	West End Market	you're welcome. I've just submitted a FOIA request for a list of approved dairy farmers that can sell at VA farmers markets.	Kim Hutchinson

#	Question	Asker Name	Answer	Answer Name
163	Im sorry, I missed this answer.....	Kimberly Phelps	live answered	Kim Hutchinson
163	Im sorry, I missed this answer.....	Kimberly Phelps	I've just submitted a FOIA request for a list of approved dairy farmers that can sell at VA farmers markets.	Kim Hutchinson
164	QUESTION ON NET WEIGHT: We have a base net weight. However, sometimes our products are a bit denser. So, the net weight going into the bag are higher than what is on the label. Is that ok?	Karen Lloyd	live answered	Kim Hutchinson
164	QUESTION ON NET WEIGHT: We have a base net weight. However, sometimes our products are a bit denser. So, the net weight going into the bag are higher than what is on the label. Is that ok?	Karen Lloyd	yes it can go over not under	Kim Hutchinson
165	Will the Q&A questions w/ answers be included in the recording and/or documents being sent next week to those of us who registered for this summit?	Karen Lloyd	live answered	Kim Hutchinson
165	Will the Q&A questions w/ answers be included in the recording and/or documents being sent next week to those of us who registered for this summit?	Karen Lloyd	yes and we will have included all the questions and answers not captured today also	Kim Hutchinson
166	So a clamshell container of fresh mushrooms must have a label that contains all this info?	Anonymous Attendee	live answered	Kim Hutchinson
166	So a clamshell container of fresh mushrooms must have a label that contains all this info?	Anonymous Attendee	yes	Kim Hutchinson
167	What is after Weights and measures?	Michelle Pridgen	live answered	Kim Hutchinson
167	What is after Weights and measures?	Michelle Pridgen	produce safety, then cbd/hemp/delta 8/9, then VCE	Kim Hutchinson



#	Question	Asker Name	Answer	Answer Name
168	Must the total price always be displayed?	Phil Easley	live answered	Kim Hutchinson
168	Must the total price always be displayed?	Phil Easley	yes total and unit price	Kim Hutchinson
169	thanks	Michelle Pridgen	live answered	Kim Hutchinson
170	I just want to say "thank you" for holding this summit. I have learned a lot and look forward to going back and rewatching so I don't miss anything.	Erin Snyder Dixon	You're welcome Erin! Thank you for being here!	Kim Hutchinson
171	what about cookies bake good packaged individual does it need all that info?	Anonymous Attendee	live answered	Kim Hutchinson
171	what about cookies bake good packaged individual does it need all that info?	Anonymous Attendee	yes	Kim Hutchinson
172	I've been thinking about this since earlier today: I make jams and jellies (cottage rule) and I use local wines and bourbon for jam. Since the alcohol burns out during cooking, do I need to have an ABC license? Thanks, Martha	Martha Biggar	So I would contact VA Tech and speak with their expert on alcohol in food. <a href="https://www.fst.vt.edu/extension/enology/lab-contact.html">https://www.fst.vt.edu/extension/enology/lab-contact.html</a> I recently had a food business who made a bbq sauce with a small amount of alcohol added. Their product was tested/recipe reviewed and it was found that their product had an alcohol content that defined their sauce as an alcoholic beverage.	Jessica Swearingen
173	Produce in large bins at market then bagged and weighed on site, how does that work? Need label for weight?	Anonymous Attendee		

#	Question	Asker Name	Answer	Answer Name
174	We sell cake slices, half and whole cakes (like pound cake), cupcakes, brownies, etc. by the package. Do these need a weight specified? Cottage rule	Martha Biggar		
175	Also my husband and I are on this call on separate computers but our connection is fragile at best. Will we both be able to file our participation forms at the end?	Martha Biggar	live answered	Kim Hutchinson
175	Also my husband and I are on this call on separate computers but our connection is fragile at best. Will we both be able to file our participation forms at the end?	Martha Biggar	yes if you both registered to participate you will both be able to click the link and request the certificate	Kim Hutchinson
175	Also my husband and I are on this call on separate computers but our connection is fragile at best. Will we both be able to file our participation forms at the end?	Martha Biggar	thanks!	Martha Biggar
176	Does VDACS have any specific rules for freeze dried products when working under their exemptions or do the same rules apply?	Colt Taylor		
177	I stepped out and missed the poultry , etc. How many meat rabbits can be processed on farm to be sold direct to end use consumers?	Anonymous Attendee	I stepped out and missed the poultry , etc. How many meat rabbits can be processed on farm to be sold direct to end use consumers?	
177	I stepped out and missed the poultry , etc. How many meat rabbits can be processed on farm to be sold direct to end use consumers?	Anonymous Attendee	There is no limit on number of rabbits. No inspection required when a producer wants to sell their rabbit meat (raw, not further processed) directly to the end user.	Meagan Musick
177	I stepped out and missed the poultry , etc. How many meat rabbits can be processed on farm to be sold direct to end use consumers?	Anonymous Attendee	can you provide a link to the law/rule about that please? so I can show my market manager	

#	Question	Asker Name	Answer	Answer Name
178	Please discuss the Spotted Latern Fly inspection/permit?	Laura Macklem	You can learn more about VCE's resources related to spotted lanternfly here: <a href="https://ext.vt.edu/agriculture/commercial-horticulture/spotted-lanternfly.html">https://ext.vt.edu/agriculture/commercial-horticulture/spotted-lanternfly.html</a>	Lester Schonberger
179	"APPROVED" PRODUCERS: Is there a list of "approved" food producers from your agency that we can bounce a possible vendor off of?	Karen Lloyd	Unfortunaly not, but you can have the producers either have a produce inspection if they are a covered farm and show you their inspection or have them all register on the VDACS Produce portal and print off a Registration Certificate. <a href="https://producesafety.vdacs.virginia.gov/Registration/">https://producesafety.vdacs.virginia.gov/Registration/</a>	Kristina Banks
180	I need to see the slide with produce NOT under FSMA.	Nancy Maurelli	I need to see the slide with produce NOT under FSMA.	Nancy Maurelli
180	I need to see the slide with produce NOT under FSMA.	Nancy Maurelli	Here are the rarely consumed raw products: Produce on the following exhaustive list: Asparagus; beans, black; beans, great Northern; beans, kidney; beans, lima; beans, navy; beans, 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; and water chestnuts.	Sarah Sharpe
180	I need to see the slide with produce NOT under FSMA.	Nancy Maurelli	<a href="https://www.fda.gov/files/food/published/FDA-Fact-Sheet-Produce-Safety-Rule-21-CFR-112-Rarely-Consumed-Raw-Produce-PDF.pdf">https://www.fda.gov/files/food/published/FDA-Fact-Sheet-Produce-Safety-Rule-21-CFR-112-Rarely-Consumed-Raw-Produce-PDF.pdf</a>	Sarah Sharpe

#	Question	Asker Name	Answer	Answer Name
180	I need to see the slide with produce NOT under FSMA.	Nancy Maurelli	Here is a link to the code. <a href="https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?CFRPart=112&amp;showFR=1">https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?CFRPart=112&amp;showFR=1</a>	Kristina Banks
181	What is a "covered" farm and what is GAP?	Tisha Sawyer	good agricultural practices under USDA-voluntary covered-farm that is on FDA covered list -link in presentation that will be sent out next week	Kim Hutchinson
181	What is a "covered" farm and what is GAP?	Tisha Sawyer	Here is also a FAQ document that answers this question and others: <a href="https://www.vdacs.virginia.gov/pdf/producesfty-FAQsheet.pdf">https://www.vdacs.virginia.gov/pdf/producesfty-FAQsheet.pdf</a>	Lester Schonberger
181	What is a "covered" farm and what is GAP?	Tisha Sawyer	The FDA flow chart to help you determine if you are covered can be found here: <a href="https://www.fda.gov/media/94332/download">https://www.fda.gov/media/94332/download</a>	Sarah Sharpe
182	Can you put this presenters links in chat please.	Walter Groux	live answered	Kim Hutchinson
183	screen links not clickable...	Walter Groux	we will be sending all presentations and all links will be active in teh presentations	Kim Hutchinson
184	Does the 360 courses qualify for the "food saftey training program" for those who are farming that Kristina Banks was talking about?	Karen Lloyd	only one is the produce safety alliance course	Kim Hutchinson
185	I'm sorry I missed the very start— when you say "covered farm," what are the requirements/where can we find the qualifications?	Erin Worrall	The FDA flow chart that can help you determine if you are covered can be found here: <a href="https://www.fda.gov/media/94332/download">https://www.fda.gov/media/94332/download</a>	Sarah Sharpe

#	Question	Asker Name	Answer	Answer Name
185	I'm sorry I missed the very start— when you say “covered farm,” what are the requirements/where can we find the qualifications?	Erin Worrall	Is your produce one of the “covered” products that FDA has identified as raw agricultural commodity (RACs)? <a href="https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?CFRPart=112&amp;showFR=1">https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?CFRPart=112&amp;showFR=1</a> Would need to follow the Exemption chart and register if covered. <a href="https://producesafety.vdacs.virginia.gov/Registration/">https://producesafety.vdacs.virginia.gov/Registration/</a>	Kristina Banks
186	Does training requirement apply to West Virginia, PA and MD farms that sell in VA?	Lisa DiConsiglio	yes-but is a fda approved program	Kim Hutchinson
187	For those of us to use our own homegrown fresh veggies, fruits, and farm eggs to create our products - do we have to "sign up" to have these inspections that Kristina Banks spoke about?	Karen Lloyd	Would have to have an exemption if not getting an inspection. Here is a link to apply for exemption. But if larger than 29k a year in gross sales may need an inspection. You can go through the design tree. I will send link. <a href="https://producesafety.vdacs.virginia.gov/Registration/">https://producesafety.vdacs.virginia.gov/Registration/</a>	Kristina Banks
188	What about backyard growers? This just seems a bit much for them.	Anonymous Attendee	If selling at the farmers market, you can apply for an exemption. <a href="https://producesafety.vdacs.virginia.gov/Registration/">https://producesafety.vdacs.virginia.gov/Registration/</a>	Kristina Banks
189	if you're qualified exempt, will there be an inspection?	Anonymous Attendee	No if you are granted a Qualified Exemption Certificate, you will not be inspected. You have to apply annually, since the QE is based on a 3 year gross sales. Also must keep food safety records and sales receipts. Apply for an exemption here <a href="https://producesafety.vdacs.virginia.gov/Registration/">https://producesafety.vdacs.virginia.gov/Registration/</a>	Kristina Banks

#	Question	Asker Name	Answer	Answer Name
190	how would you assess collected rain water from roof?	Frauke Bruns	Rain water would be surface water.	Kristina Banks
191	What about the water that comes from a flowing river, to water your garden.	Anonymous Attendee	That is considered surface water and would fall under the pre-harvest water regulations (and the final rule on these haven't been published yet) but there are best practices that are covered in the PSA Grower Training Class	Sarah Sharpe
191	What about the water that comes from a flowing river, to water your garden.	Anonymous Attendee	That water is pre-harvest water. FDA will be allowing surface water for preharvest. No final rule yet. <a href="https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-proposed-rule-agricultural-water">https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-proposed-rule-agricultural-water</a>	Kristina Banks
192	I currently have a hot sauce that uses cold pressed hemp oil and have experienced a lot of push back is there something that I can do about this	Tyenella Hall	Thank you for taking the time to answer my question .	Tyenella Hall
192	I currently have a hot sauce that uses cold pressed hemp oil and have experienced a lot of push back is there something that I can do about this	Tyenella Hall	You're welcome! Thank you for asking.	Kim Hutchinson
193	I'm confused about the sale of hemp flowers at a market. You said it can't be sold as an edible product or inhaled product, I think. Is there any case where it can be sold?	Anonymous Attendee	Hemp flowers cannot be sold at a Va farmers market	Kim Hutchinson
194	How does on get Industrial Hemp Grower registration?	Anonymous Attendee	How does on get Industrial Hemp Grower registration?	
194	How does on get Industrial Hemp Grower registration?	Anonymous Attendee	live answered	Kim Hutchinson

#	Question	Asker Name	Answer	Answer Name
194	How does on get Industrial Hemp Grower registration?	Anonymous Attendee	<a href="https://www.vdacs.virginia.gov/pdf/grower-registration-application.pdf">https://www.vdacs.virginia.gov/pdf/grower-registration-application.pdf</a>	Erin Williams
195	just to be clear, is it true that Delta 8 and delta 10 are synthetic derivatives of THC?	Phil Easley	Delta 8 and Delta 10 THC are artificially made by processing CBD. They are only found in trace amounts in the plant, and therefore must be produced in a lab by altering hemp-derived CBD to get enough for commercial use. A synthetically processed extract does not meet the definition of an "industrial hemp extract" and therefore is not allowable in food, beverage, or dietary supplement products intended for human consumption.	Meagan Musick
196	So no dog treats containing CBD allowed, correct?	Anonymous Attendee	correct. Single commodities, complete feeds, feed ingredients, treats, and nutritional supplements may not contain hemp-derived ingredients, including CBD	Kim Hutchinson
197	Is there a *new* fee involved?	Anonymous Attendee	live answered	
198	Would soap that contains hemp seed oil fall under topical products?	Angie Cryder	live answered	
199	what about hops.	Valeda Finney-Stewart	live answered	
200	Do you require any special equipment to measure the level of TBC?	Karen Lloyd		
201	Can you just reuse HEMP at your market?	Anonymous Attendee	live answered	
202	refuse	Anonymous Attendee	live answered	

#	Question	Asker Name	Answer	Answer Name
203	Delta 8 and delta 10?	Phil Easley	Delta-8 THC and Delta-10 THC are artificaly made by processing CBD. They are only found in trace amounts in the plant and must be produced in a lab by altering hemp-derived CBD to get enough quantity for commercial use.	Meagan Musick
204	no	Melodie		
205	no	Maria Alvarez		
206	Does the training meet requirements for food manufacturer training required by VDACS?	Michael Sandridge	live answered	Lester Schonberger
207	Can you make a fact sheet about selling Freeze Dried products?	Karen Lloyd	I'm making a note of this for us to work on! Thanks for the suggestion.	Lester Schonberger
208	How is VCE ServSafe Certification Food Protection Program differnt than the 360 Food Manager course? Do we need both or either?	Karen Lloyd	live answered	Lester Schonberger
209	What about fresh water fish at markets	Anonymous Attendee		
210	What's HACCP	West End Market	Here is some more information <a href="https://www.fda.gov/food/hazard-analysis-critical-control-point-haccp/haccp-principles-application-guidelines#:~:text=Seven%20basic%20principles%20are%20employed,and%20record%2Dkeeping%20and%20documentation.">https://www.fda.gov/food/hazard-analysis-critical-control-point-haccp/haccp-principles-application-guidelines#:~:text=Seven%20basic%20principles%20are%20employed,and%20record%2Dkeeping%20and%20documentation.</a>	Jessica Swearingen
211	I'd be curious to hear from each authority about the cases where *reusable* containers can be used for 1) produce 2) packaged foods. Are there certain materials that are acceptable or sanitation guidelines for reuse?	Anonymous Attendee	live answered	Kim Hutchinson



#	Question	Asker Name	Answer	Answer Name
212	Food protection management and practices	Michael Sandridge	live answered	Lester Schonberger
213	I'm a beekeeper and honey production and bottling is what we do (besides pollination services) so we could qualify for exception but have decided to remain inspected by VDACS. Last inspection this was an issue. Courses identified are expensive for a small operation like ours.	Michael Sandridge		
214	If we are already nutritionist do we need to do training for becoming a master food volunteer?	Ashlee Happs	Yes, you would. The training covers nutrition, but also food safety, volunteering best practices, and risk management among other topics. If you're interested in becoming a MFV and you're in VA, please reach out to your local Extension agent.	Lester Schonberger
215	Is the Food Management cert Lester just explained what the acronym required on the Dept of AG app (ie: hazards, etc.)	Karen Lloyd		
216	I have been asked about selling fishing worms.	Anonymous Attendee		
217	I sorry if I missed this how'd we establish a market and what is needed to qualify to receive ebt as payment (farm or market)	Valeda Finney-Stewart		
218	I was told by local Dept of Health that freeze-dried would be the "same" as dried product.	Karen Lloyd	In relation to the approved list because the list doesn't specify what "dried" means.	Karen Lloyd

#	Question	Asker Name	Answer	Answer Name
219	when discussing cottage law, someone mentioned an exemption during covid, to allow for online/market pickups. Is there official documentation of that? and was that ever then officially rescinded?	Anonymous Attendee		
220	Sorry my computer glitched. Did I here correctly that micros being sold in a tray not cut has to be labled?	Anonymous Attendee		
221	I reachd out to our fire marshall and they told me 10 feet	Anonymous Attendee		
222	What if your vendors dont do receipts	Anonymous Attendee		
223	Square allows vendors to email receipts :)	Karen Lloyd		
224	I have a double axle trailer pulled with a pickup truck How many chocks do I need?	Monique Pecora	we will put the code in the resources	Kim Hutchinson
225	Mary - saw your link re: fire safety but didn't see where cooking tents could be bunched together	West End Market		
226	Square allows us to do tax inclusive total, and segregates the collected ales in the daily sales report, is that ok?	Andres Sandoval		
227	What if your local fire marshall told me 10 feet	Anonymous Attendee	they say it takes 4-6 weeks for approval of a new product	Kim Hutchinson
228	How much time should we let pass for a no reply on an email for product approval?	Andres Sandoval	live answered	Kim Hutchinson
229	can we use out of state alcohol testing?	Andres Sandoval	for tinctures?	Kim Hutchinson
229	can we use out of state alcohol testing?	Andres Sandoval	no for sauces. the delay in any responses has been burdening	Andres Sandoval