



Title: Farms to Restaurants



Guide for getting local foods into local restaurants. Check with responsible authority of each section for more information about the rules for your specific operation.

According to the Alaska Department of Environmental Conservation (ADEC), restaurants must buy their food from an “approved source”.

An approved source is defined as a food establishment or facility that is permitted or certified by the federal, state, or local government agency with jurisdiction. Food from an approved source includes game meat from a facility under a routine inspection program conducted by the federal, state, or local government agency with jurisdiction.

Alaskan farms are considered an approved source.

Below are guidelines on how to get a variety of local foods into local restaurants. Individual restaurants have the right to put additional requirements on the food they receive from farms.

Vegetables and Fruits

An activity not requiring a permit would be a farm that sells and/or packages vegetables and fruits “raw, whole, and offered in their natural state or after rinsing, trimming of unnecessary parts, or separating greens from roots”. The farmer can sell directly to restaurants or any other venue if the food is not processed.

A Food Processing Permit from ADEC is required if the vegetables and fruits are “process(ed) and alter(ed), with or without washing or other treatment, prior to being packaged for use by a consumer or restaurant”.

Processing and altering includes: peeling, slicing, chopping, shredding, coring, or trimming. Examples: shucked peas, sliced tomatoes, peeled carrots, shredded lettuce and cabbage, and broccoli and cauliflower florets.

To learn more about how to obtain a Food Processing Permit, go to: <http://dec.alaska.gov/eh/fss/Food/Processors.html> and http://dec.alaska.gov/eh/fss/Food/Docs/FOOD_%20SERVICE_PRIMARY_%20REQ.pdf

Remember to check with your local Municipality to see if they have additional requirements.

The Municipality of Anchorage has its own food code and has jurisdiction over food facilities within the Municipality.

To learn more about the Anchorage Food Code, visit: <http://www.muni.org/Departments/health/Admin/environment/FSS/Pages/fssfood.aspx>

For questions and more information about vegetable and fruit regulations contact:

Food Safety and Sanitation Program, ADEC
907-269-7501

Meat

Red meat may not be sold directly from the farm to the restaurants without going through a USDA inspected slaughter facility.

USDA classifies animals into two groups for inspection purposes: mandatory and voluntary.

- For animals that fall under the mandatory category, USDA must inspect these animals if they go through a USDA inspected facility for no additional cost to the producer. Examples include cattle, sheep, swine, goats, rhea, ostrich, and emu.
- For animals that fall under the voluntary category, USDA is not mandated to inspect these animals. If an animal that falls under the voluntary category is slaughtered in a USDA inspected facility, the producer must pay an additional fee for the USDA inspection of that animal. Examples include deer, elk, bison, buffalo, antelope, and rabbit.

Regardless of category, all red meat animals must go through a USDA inspected slaughter facility in order to be sold to restaurants.

The “mandatory” vs “voluntary” inspection lists were determined by the industry needs at the time.

For questions and more information about meat regulations contact:

Food Safety and Sanitation Program, ADEC
907-269-7501

USDA Slaughter Facilities in Alaska

Delta Meat and Sausage (Delta Junction, AK)

deltameat@deltameat.com

(907) 895-4006

UAF Mobile Slaughter Plant-for Reindeer (Seward Peninsula, AK)

Contact: Greg Finstad

glfinstad@alaska.edu

(907) 474-6055

Mid State Meats LLC (North Pole, AK)

(907) 488-0124

MT McKinley Meat and Sausage (Palmer, AK)

(907) 745-5232

Mobile slaughter plant (Sitkinak, AK)

Contact: Bob Mudd

bobmuddjr@gmail.com

http://www.alaskameat.com/Services_Available.php

Poultry

In general, poultry must go through a USDA inspected slaughter facility in order to be sold to restaurants.

There are exemptions from the USDA general rule for poultry (9 CFR 381.175):

- Farm gate producers may slaughter and distribute poultry produced on the farm directly to household consumers if no more than 1,000 are slaughtered per year.
- A producer can have a direct sale from the farm to households, hotels, and restaurants for the preparation of meals sold directly to customers if a producer slaughters less than 20,000 poultry during a calendar year, does not buy or sell poultry products other than those produced on the farm, properly labeled and only sells within Alaska. In Alaska, this exemption only applies to dressed poultry sold directly to a food service, such as a restaurant.

Dressed Poultry: slaughtered, defeathered, eviscerated whole birds with the head and feet removed. (Does NOT include cut-up, marinated, or breaded poultry)

The slaughter and processing at the producer/grower or other person's facility must have been conducted in a manner that results in the preparation of poultry products that are wholesome, sound, clean, and fit for human food (not adulterated).

A product is adulterated if it bares or contains a substance that makes it injurious to health, or if it has been held, packed or produced under unsanitary conditions. (USDA, 2006)

The shipping containers for exempt poultry products, when distributed in intrastate commerce, must bare:

- the processor's name
- the address, and
- the statement, "Exempted P.L. 90-492"

For questions and more information about poultry regulations contact:

Food Safety and Sanitation Program, ADEC

907-269-7501

Dairy

All milk sold to a restaurant must be Grade A and pasteurized by a processor.

ADEC is adopting the 2011 "Grade 'A' Pasteurized Milk Ordinance" and can be found at: <http://www.fda.gov/downloads/Food/GuidanceRegulation/UCM291757.pdf>
This contains information producers need to know in order to get their raw milk to a pasteurizer.

For questions and more information about dairy regulations contact:

Cherie Lowry

ADEC Dairy Sanitarian

907-376-1853

Cherie.Lowry@alaska.gov

Pasteurization Facilities in Alaska

UAF Cooperative Test Kitchen

15 Gallon Batch Pasteurizer

877-520-5211

Eggs

Eggs can be sold directly to restaurants but they must adhere to the following criteria:

- Must be from an approved source;
- Must be clean and sound;
- May not exceed the restricted egg tolerances for the United States consumer Grade B as specified in 7 C.F.R. Part 56 and 9 C.F.R. Part 590, adopted by reference in 18 AAC 31.01; and
- If in a carton,
 - In good condition;
 - In a package that protects integrity of contents to protect from adulteration or potential contaminants; and
 - Labeled in accordance with requirements specified in 18 AAC 31.060 (Alaska Food Code), and Shell Egg Regulations (DNR), including safe handling instructions for eggs that have not been specifically treated to destroy all viable Salmonellae (Brown, 2011)
- Must be delivered in refrigerated equipment that maintains an ambient air temperature of 45 degrees F or below. (see egg grading section in "Safe Egg Handling for Small Egg Laying Flocks and Operations"). (DNR). (Brown, 2011)

Egg Carton Labelling Requirements

1. Label must be in English with at least ¼ inch font size;
 2. Statement of identity (eggs);
 3. Numeric Count (Example: One Dozen, Two Dozen);
 4. Name and address of the producer (farm name) distributor, packer or retailer. If the name placed on the label can be found in a telephone directory, only the city, state and ZIP code need to be included. Otherwise, the street address must be included; and
 5. The words: "Keep Refrigerated".
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Note: Any operation with over 5,000 hens must have an onsite egg grader. (Brown, 2011)

For a complete guide, reference "Safe Egg Handling for Small Egg Laying Flocks and Operations" at: <http://www.uaf.edu/files/ces/publications-db/catalog/anr/LPM-00344.pdf>

References

Brown, S., Idzorek, K., Lhotka, L., Warner, Pettit, A., & Gerlach, R. (2011). Safe Egg Handling for Small Egg-Laying Flocks and Operations. UAF CES: Publications, Livestock Production and Marketing. Retrieved from <http://www.uaf.edu/ces/pubs/catalog/detail/index.xml?id=461>

USDA Food Safety and Inspection Service: Inspection & Enforcement Initiatives Staff. (2006) Guidance for Determining Whether a Poultry Slaughter or Processing Operation is Exempt from Inspection Requirements of the Poultry Inspection Act. USDA: Compliance Guides Index, Slaughter Inspection. Retrieved from http://www.fsis.usda.gov/wps/wcm/connect/0c410cbe-9f0c-4981-86a3-a0e3e3229959/Poultry_Slaughter_Exemption_0406.pdf?MOD=AJPERES

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State of Alaska (2014) Alaska Food Code: 18 AAC 31. Retrieved from: <http://dec.alaska.gov/commish/regulations/pdfs/18%20AAC%2031.pdf>