



Alaska Department of  
**NATURAL  
RESOURCES**

**Fact Sheet**  
**Farm to Restaurant**  
**Division of Agriculture**  
**July 2014**

The purpose of this fact sheet is to provide Alaska producers with a guide for getting local foods into local restaurants, and it is organized by product to assist in determining requirements for specific types of operations. Contact information for the relevant agencies and web links are provided in each section.

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

Alaskan farms are considered 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.

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](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.

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

Regardless of category, all red meat animals must go through a USDA inspected slaughter

facility in order to be sold to restaurants. Reindeer meat has exceptions to this rule.

Reindeer meat can also be sold to restaurants, retail or to a market if it is processed under state inspection in a state approved slaughter facility. Or if the restaurant owner purchases the reindeer meat from a retail meat market that is processed according to 18 Alaska Administrative Code (AAC) 31.820:

- (1) the reindeer are slaughtered and dressed only when the outdoor temperature is 32° F or below and there is adequate snow cover on the ground to protect the carcasses from contamination;
- (2) slaughtered carcasses are covered by the person who is slaughtering before moving the carcasses, to protect the meat from contamination;
- (3) carcasses are frozen immediately after slaughter and are kept frozen during transportation, storage, and display; and
- (4) carcasses are visibly clean.

The operator of a retail meat market permitted under 18 AAC 31.820 may process frozen reindeer shoulders, saddles, legs, or whole carcasses into smaller portions or cuts if

- (1) the processing is kept separate from other processing by time or space;
- (2) equipment used to process reindeer is washed, rinsed, and sanitized before and after processing as required by 18 AAC 31.420 – 18 AAC 31.424;
- (3) the meat is kept frozen during processing, storage, and display; and

(4) in addition to the labeling requirements of 18 AAC 31.060, retail packages are conspicuously labeled as follows: "NOT AN INSPECTED PRODUCT. REINDEER MUST BE COOKED TO AN INTERNAL TEMPERATURE OF 165 °F. OR ABOVE."

### ***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](http://www.alaskameat.com/Services_Available.php)

For questions and more information about meat regulations contact:

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

### ***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 bears 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 commercially 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)

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>

### **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”.

### **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](http://www.fsis.usda.gov/wps/wcm/connect/0c410cbe-9f0c-4981-86a3-a0e3e3229959/Poultry_Slaughter_Exemption_0406.pdf?MOD=AJPERES)

Robert Gerlach – State of Alaska Veterinarian – 907-375-8214

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

### ***Where can I get answers to questions not covered in this fact sheet?***

General information and customer service can be obtained from the Department’s Public Information Centers in Anchorage and Fairbanks.

The Anchorage center is at:

550 West 7<sup>th</sup> Ave., Suite 1260  
Anchorage, AK 99501  
Phone: 907-269-8400  
Fax: 907-269-8901  
TDD: 907-269-8411  
Email: [dnr.pic@alaska.gov](mailto:dnr.pic@alaska.gov)

The Fairbanks center is at:

3700 Airport Way  
Fairbanks, AK 99709-3844  
Phone: 907-451-2705  
Fax: 907-451-2706  
TDD: 907-451-2770