

Meat products (beef, pork, lamb, goat, veal, poultry, rabbits, and fowl) raised by the seller or a known source, may be sold at farmers markets if they were slaughtered and cut and wrapped at USDA or CDFA inspected facilities, and they are properly labeled. [Selling Meat and Meat Products](#)<sup>i</sup>, ANR Publication 8146, outlines the requirements for selling all species of meat.

In summary, the following table illustrates where species must be **harvested and processed** in order to be eligible for retail sale:

United States Dept of Ag-USDA Inspected Facilities		CA Dept of Food & Ag-CDFA* Inspected Facilities	
Beef	Goat	Poultry	Rabbits
Lamb	Pork	Fowl	Small Game Birds
*These livestock may be voluntarily processed at a USDA inspected facility. They may also be processed by the grower under an exemption. The label <b>MUST</b> indicate how the animal was processed, see below. <sup>^</sup>			

## Labeling Requirements for Meat<sup>ii</sup>

Each package of meat must include a label with the USDA/CDFA<sup>^</sup> seal as well as:

- The common name of the food (species and cut/description)
- Accurate declaration of the quantity of the contents
- Name and place of business of the seller

The **label of any retail cut of beef, veal, lamb, or pork** must clearly identify the species (beef, veal, lamb, or pork), the “primal cut” from which it is derived, and the retail name if applicable (i.e. tri-tip). A primal cut is a piece of meat initially separated from the carcass during butchering<sup>iii</sup>. This does not apply to ground beef or hamburger, boneless stewing meat, cubed steaks, sausage, or soup bones. These are meats that have been further processed.

**Primal Cuts** include the following<sup>iv</sup>:

Beef	Veal	Lamb	Pork
Chuck	Shoulder	Shoulder	Shoulder
Rib	Rib	Rib	--
Loin	Loin	Loin	--
Shank	Shank	Shank	--
Brisket	Breast	Breast	--
Plate	Breast	Breast	--
Flank	Flank	--	--
Round	Round or Leg	Leg	Leg or Ham

<sup>^</sup>**Poultry and other fowl, Rabbits and small game birds** that are slaughtered and processed by the producer, under exemption from CDFA/USDA, will include the statement “**Exempt P.L. 90-942**” on the label and will **not** include a CDFA or USDA seal. This meat may be sold at the Farmers Market.

A marketing *label*, for example, “grass-fed, no antibiotics, etc” must meet [United States Standards for Livestock and Meat Marketing Claims](#)<sup>v</sup>. The term “organic” can only be used if registered and certified by the County Agriculture Commissioner or other certifier. To learn more about labeling visit CSU Chico’s [Product Labeling](#) page<sup>vi</sup>.

## Certified and Non-Certified Sections of Farmers Markets<sup>vii, viii</sup>

**Certified Farmers' Market** (CFM) means a location certified by the County Agricultural Commissioner and operated pursuant to the Food and Agricultural Code and regulations.

**Certified agricultural products** means agricultural products, which are certified under the jurisdiction of the county agricultural commissioner and include fresh fruits, nuts, vegetables, shell eggs, honey, flowers, and nursery stock.

**Non-certifiable agricultural products** means all certified agricultural products that have been processed, those products other than certified agricultural products including livestock (including rabbits) and livestock products.

Ranchers that raise their own livestock and sell meat from these animals, may sell in the CFM section of the farmers market<sup>ix</sup>. If the seller is also selling meat from livestock raised by another known source, they must sell in the non-certified section of the farmers market.

### Food Facility Permit

Producers that include the sale of meat from animals they did not raise must obtain a Food Facility Permit<sup>x</sup> from Sonoma County Environmental Health & Safety.<sup>xi</sup> You may also sample cooked meat using this permit.

If you only sell meat from livestock you raised and plan to sample cooked meat at the Farmers Market you must obtain a Temporary Food Facility Permit.

Contact Sonoma County Environmental Health & Safety 707.565.6565 for the current cost of a permit.

### Load Lists

The Load List is “an itemized list of all products sold at the CFM each market day...[which]... shall state the name of the certified producer, the identity of each product sold as it appears on the certified producer’s certificate, and the quantity of each product sold at the market.”<sup>xii</sup>

If the rancher is selling in the CFM section, they must provide a Load List to the Market Manager at the end of the day. The Load List’s are created by the market managers. It is suggested that the Load List for meat show sales by species (i.e. beef, lamb, pork), total quantity brought to the market and total quantity sold and total revenue (i.e. XXlbs of lamb, total sales of \$XXX.XX).<sup>xiii</sup>

The Load List is not applicable to meat sales outside of the CFM area (i.e., producers that are also selling meat from livestock they did not raise).

<i>Section of Market</i> →	<b>Certified Farmers Market</b>	<b>Non-CFM</b>
<b>Source of Meat</b>	Raised by seller only	Includes sale of meat from livestock both raised and not raised by seller
<b>Food Facility Permit</b>	Not Required	Required
<b>Load List</b>	Required	Not Required

### Food Safety

Because the meat being sold is from an *approved source* (USDA or CDFA harvested, processed and labeled as outlined above) a permit from Sonoma County Environmental Health & Safety is *not* required.

Meat must be stored and displayed at or below 45° at all times<sup>xiv</sup>. The packages can be fresh or frozen. The Sonoma County Environmental Health & Safety insures and verify the meat is being stored and displayed safely.

## For More Information

<b>Karen Giovannini, Agriculture Ombudsman</b> UC Cooperative Extension, Sonoma County <a href="mailto:KGiovannini@ucdavis.edu">KGiovannini@ucdavis.edu</a> <a href="http://cesonoma.ucdavis.edu/">http://cesonoma.ucdavis.edu/</a> 707.565.2328	<b>Sonoma County Department of Environmental Health &amp; Safety (Food Facility Permit)</b> <a href="http://www.sonoma-county.org/health/about/publichealth_ehs.asp">http://www.sonoma-county.org/health/about/publichealth_ehs.asp</a> 707.565.6565
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## Collaboration

Specific information in this document has been verified by the Sonoma County Agricultural Commissioner Office and by the Sonoma County Department of Environmental Health & Safety.

## References

- <sup>i</sup> **Selling Meat and Meat Products**, ANR Publication 8146 <http://ucfoodsafety.ucdavis.edu/files/26481.pdf>
- <sup>ii</sup> **California Health and Safety Code**, Division 104, Part 5, Effective January 1, 2012 – California Department of Public Health – *labeling requirements* <http://www.cdph.ca.gov/services/Documents/fdbSFDCA.pdf>
- <sup>iii</sup> **California Health and Safety Code**
- <sup>iv</sup> **California Health and Safety Code**
- <sup>v</sup> **United States Standards for Livestock and Meat Marketing Claims**  
<http://www.csuchico.edu/grassfedbeef/documents/Product%20Claims.pdf>
- <sup>vi</sup> **Product Labeling** <http://www.csuchico.edu/grassfedbeef/regulations/product-labeling.shtml>
- <sup>vii</sup> **Environmental Health Requirements for Certified Farmers' Markets**, California Conference of Directors of Environmental Health, revised July 2008 [http://www.ccdeh.com/document/doc\\_view/191-environmental-health-requirements-for-certified-farmers-markets](http://www.ccdeh.com/document/doc_view/191-environmental-health-requirements-for-certified-farmers-markets)
- <sup>viii</sup> **California Code of Regulations § 1392**  
[http://www.cdfr.ca.gov/is/pdfs/Regulations/Modified\\_Language\\_CertFrmrMrkt.pdf](http://www.cdfr.ca.gov/is/pdfs/Regulations/Modified_Language_CertFrmrMrkt.pdf)
- <sup>ix</sup> **Environmental Health Requirements for Certified Farmers' Markets**
- <sup>x</sup> **Retail Food Facility Permit Application** <http://www.sonoma-county.org/health/services/pdf/foodpermit.pdf>
- <sup>xi</sup> **Environmental Health Requirements for Certified Farmers' Markets, pg 6, #4.**
- <sup>xii</sup> **California Code of Regulations**
- <sup>xiii</sup> See **Farmers Market Load List**, page C15, example from USDA Documentation for Organic Crop Producers  
<http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5091034>
- <sup>xiv</sup> **Environmental Health Requirements for Certified Farmers' Markets**