

PRODUCE - WHEN TO LICENSE:

Definitions:

Produce: Agricultural products and especially fresh fruits and vegetables, as distinguished from grain and other staple crops.

Ready-To-Eat: Foods that are not expected to be washed by the consumer prior to consumption, such as;

- Produce labeled or identified as "Ready-To-Eat".
- Pre-washed, and cut salad greens and/or mixes.
- Ready-To-serve/consume foods – salad bars, snacks, meals.
- Any produce item generally recognizable as needing no further process prior to consumption.

Food processing The manufacture or preparation of food for sale through the process of canning, extracting, fermenting, distilling, pickling, freezing, baking, drying, smoking, grinding, cutting, mixing, coating, stuffing, packing, bottling or packaging, or through any other treatment or preservation process.

No License Required:

- Harvesting produce
 - o The way it comes out of the field is non-licensable -- Such as;
 - Peas that are mechanically shelled in the field.
 - Corn that is mechanically picked and husked, shucked, or shelled.
- Transporting produce
- Storing produce
- Distributing produce
- Naturally Dried produce – such as;
 - o Beans that are allowed to naturally dry in their pod in the growing field, and then shelled as part of the harvest process in the harvest field
- Hands-only trimming of produce (as long as the meat of the produce remains intact). Such as;
 - o Breaking off the tops of carrots
 - o Hand-husking of corn
 - o Hand-shelling of peas
 - o Hand removal of outer leaves
- Mechanical cutting as long as the meat of the product remains intact, such as;
 - o Cutting off the greens from carrots or beets.
- Coating and/or waxing of produce, such as;
 - o The waxing of apples
- Washing of produce using water only
 - o The use of treated municipal water or any potable water, treated or otherwise, from a private well is considered to be a water only washing, and is non-licensable
- The washing and packaging of fresh fruits and vegetables if the fruits and vegetables are not otherwise processed at the packaging establishment.

License Required:**Licensable produce processing activities:**

- The use of equipment, knives and/or utensils on produce to compromise the integrity of the meat of the produce (other than in the harvest field), such as;
 - o Cutting
 - o Peeling
 - o Dicing
 - o Mechanical shelling of popcorn
- Any Treatment with a chemical – such as;
 - o Washing with Veggie-Wash fruit and vegetable wash
 - o Adding Chlorine Bleach to the wash water
 - o Contact of any chemical with/ or treatment of the produce, to make it Ready to Eat
- Any Preservation process
- Potentially hazardous products
 - o Sprouts
- Freezing
- Thermal Processing, such as;
 - o Blanching
 - o Steaming
 - o Cooking
- Any process not exempted in the above no-license needed section.