

Home Canned Goods (low acid foods such as vegetables, salsa and pickles) must meet the following conditions:



- 1. A Jackson County Farmer's Market Permit is required.
- 2. All of these products must be made in an approved and inspected facility with a valid food permit. Vendor must keep a copy of permit with them at their booth at all times.
- 3. Vendor must check the pH of each batch and keep records.
- 4. Vendor must follow all federal regulations such as attending a better process control school.
- 5. Each product must be reviewed by a process authority.
- 6. Acidified foods that have not been through this process may be considered to be adulterated. A HACCP plan must be turned in and approved.
- Containers must bear the following information: name and physical address of the producer, common name of the food, a list of all the ingredients in the food and the quantity or weight of the package.

Names and contacts of two university programs capable of evaluating processes are given below. After one of these programs conducts an evaluation of the process and provides a written statement that the process (with any suggested modifications) is safe, we will allow the product at the function.

Food Science Institute 216 Call Hall 1530 Mid-Campus Drive North Kansas State University Manhattan, KS 66506 Tel: 785-532-4057 Fax: 785-532-5681 Email: foodsci@k-state.edu Website: foodsci.k-state.edu

University of Nebraska-Lincoln Food Innovation Complex The Food Processing Center 1901 N 21 Street Lincoln, NE 68588-6206 Tel: 402-472-2832 Email: fpc@unl.edu Website: fpc.unl.edu

If the proposed food is a meat product, contact the *Missouri Department of Agriculture at 573-522-1242 or USDA in Lawrence, KS at 785-841-5600* pertaining to the regulations.



Jackson County Environmental Health 816-881-6690 jacksongov.org/eh