

Jams, Jellies & Honey

Producers of jams, jellies, preserves, fruit butters, sorghum and honey whose annual sales are thirty thousand dollars or less are no longer required to construct a separate facility to produce these products. The home kitchen is acceptable for these processes. Jackson County Health Authority will not regulate these operations if they meet the following requirements:



1. These products must be made in the home of the person processing them and sold by the processor directly to the end consumer.
2. During the sale of such jams, jellies and honey, a sign shall be displayed in a prominent location stating the following: **THIS PRODUCT HAS NOT BEEN INSPECTED BY THE LOCAL HEALTH AUTHORITY.**
4. The jam, jelly or honey 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, the quantity or weight of the package and a statement that the food has not been inspected by the local health authority.
5. Honey is recommended to be labeled with a disclaimer stating that honey should not be fed to children under the age of one.
6. Violators of these provisions may be prohibited from selling jams, jellies and honey by the Missouri Department of Health.



No Sugar Added Jams and Jellies:

No sugar added jams and jellies must have a pH below 4.0. Jellies and jams must be sent off for testing on the pH. Certificate from testing must be submitted before the products can be sold. After the initial testing on the pH, individuals must check the pH of each batch with their own meter. A log of the pH should be available at the market booth.

Low Acid Jams and Jellies:

Pepper and tomato jams and jellies and similar products are classified as a low acid food. Low acid foods require pH testing, evaluation of the product, attendance to a better process control school, production in a commercial kitchen and an approved HACCP plan must be in place.

Jellies made with Juice:

Jellies made with juice should be tested for pH and water activity. If the pH is below 4.0, the producer may proceed to sell. If the pH is above 4.0, the water activity must be tested. If the water activity is below .80, the producer can continue to sell under the exemption. If the water activity is .80 to .85, it must be manufactured in a regulated facility where the water activity is monitored. Any product with a water activity above .85 would be considered a low acid food which cannot be made in a home kitchen for sale. The producer would need to attend a better process control school and have the product evaluated by a process authority. Producer is required to make the product in a regulated facility with a HACCP plan in place.

For pH testing, you may contact the *University of Missouri, Food Science Program* at 573-882-4133 or foodsci@missouri.edu. Please provide the Jackson County Public Health Specialist with a copy of the test results of the process and a written statement that the process (with any suggested modifications) is safe, before we can allow the product at the function.

Jams, jellies, preserves, fruit butters, sorghum, and honey may be sampled without a permit. It is recommended that a handwashing station be available whenever sampling.



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