



Vendors selling goods at a Farmers Market in Alaska may need a permit from the Department of Environmental Conversation (DEC) or the Municipality of Anchorage depending on what they sell. This document should help you get an idea of whether or not you should pursue a permit in order to legally sell your products at the Farmers Market.

### ***Food Safety at the Public Market***

Permits are required for certain items in order to assure the food sold at a Farmers Market is safe for human consumption.

Certain activities at the Farmers Market, such as selling prepared goods, i.e. salad, baked potatoes, berry juice, or handing out cut or peeled samples, may require a permit from DEC: Food Safety and Sanitation. DEC has oversight throughout the State of Alaska, except within the Municipality of Anchorage where the municipality has jurisdiction. If there is a question on whether the proposed activity needs to be permitted and/or falls under your local DEC oversight, state and municipal food sanitarians can assist you with regulating requirements, and help you to avoid a complaint, or worse, a foodborne illness outbreak.

### ***Following is a list of your local DEC contacts:***

- Anchorage: (907) 269-7501
- Fairbanks: (907) 451-2120
- Juneau: (907) 465-5163
- Ketchikan: (907) 225-6200
- Kodiak: (907) 486-3350
- Sitka: (907) 747-8614
- Soldotna: (907) 262-5210
- Valdez: (907) 835-8012
- Unalaska: (907) 581-4632
- Wasilla: (907) 376-1850

The complete Alaska Food Code can be found at:  
<https://dec.alaska.gov/commish/regulations/pdfs/18 AAC 31.pdf>

The municipality of Anchorage is the only area in Alaska with additional regulation on food safety. If you are selling at a Farmers Market in Anchorage call the Food Safety and Sanitation Program in the Municipality's Department of Health and Human Services at (907) 343-4200 to determine if a permit is required for your proposed activities. The Anchorage Food Safety and Sanitation Program also welcomes calls on determining which practices fall under regulatory oversight and general food safety questions. To view their website, go to: <http://www.muni.org/departments/health/admin/environment/fss/Pages/default.aspx>

### ***Farmers Market Practices Requiring Regulatory Oversight***

The following is a general overview of permit requirements for a Farmers Market in Alaska. Call DEC for the most current regulations and the Municipality of Anchorage if you will be operating in Anchorage.

### ***Cottage Food Exemptions***

The Cottage Foods Exemptions list should be your first place to look for permit exemptions.

Below is an overview of the Cottage Food Exemptions. For a copy of the Cottage Foods Exemptions Fact Sheet, visit: [http://dec.alaska.gov/eh/fss/Food/Docs/Fact\\_CottageFoods.pdf](http://dec.alaska.gov/eh/fss/Food/Docs/Fact_CottageFoods.pdf)

- **Examples of non-potentially hazardous foods that do not require a permit under this exemption:**  
Jams, jellies, pickled vegetables, bread, kettle popcorn, confections, trail mix, granola, tortillas, fry bread, fermented fruit and vegetable products, pastries, cakes, cookies, and waffles cones.
- **Foods that require a permit under this exemption:**  
Meat, poultry and fish products, cheeses, custards, stuffed breads, non-acidic canned foods, pestos, garlic in oil mixtures, and other foods that require refrigeration for safety.



### **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 DEC 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.

Providing samples of cut fruits and/or vegetables would not require a permit but vendors should use best practices.

These practices include:

- Assuring that produce that is provided for sampling has been thoroughly washed.
- Using a clean and sanitized knife for cutting.
- Having a temporary hand washing station set-up and available for washing hands.
- Preventing bare hand contact with the food by the use of utensils, tissue paper, or gloves.

### **Eggs**

Eggs produced in Alaska are exempt from the grading and labeling requirements only when the producer sells directly to the consumer. It is still necessary to ensure all information on the carton is correct. If reusing cartons make sure to obliterate all information from the original producer/seller, ensuring that there is not any incorrect information displayed on the carton.

The factsheet “Safe Egg Handling for Small Egg Laying Flocks & Operations” was developed in 2011 and provides valuable insight. View the guide at: <http://www.uaf.edu/ces/>

<pubs/catalog/detail/index.xml?id=461>

### **Meat**

There are two options for selling meat at a farmers market. One option is selling the animal on the hoof, where a customer purchases the animal directly from the grower (the animal is not present). When purchased in that form the meat cannot be resold by the individual who purchased the animal. No inspection is required for this form of sale.

The second option is having the animal slaughtered in a USDA inspected slaughter facility. When the slaughter and processing of meat is USDA inspected, the producer has the option of selling individual packages of meat, i.e. ground meat, steaks, roasts, etc.

#### **USDA Slaughter Facilities in Alaska**

Delta Meat and Sausage (Delta Junction, AK)  
[deltameat@deltameat.com](mailto:deltameat@deltameat.com) • (907) 895-4006

UAF Mobile Slaughter Plant-for Reindeer  
(Seward Peninsula, AK) • Contact: Greg Finstad  
[glfinstad@alaska.edu](mailto: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](mailto:bobmuddjr@gmail.com)  
[http://www.alaskameat.com/Services\\_Available.php](http://www.alaskameat.com/Services_Available.php)

When processing your meat, these facilities will provide packaging that meets labeling requirements.

### **Poultry**

Sales of poultry are treated the same as meat. The birds can be sold live to the consumer (birds not present at the market) or they can be processed in a USDA inspected slaughter facility.



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"

### **Milk**

Alaska law prohibits the retail sale of raw milk. All milk sold in the state must be Grade A and pasteurized.

For more information on raw milk regulations in Alaska, read the "Raw Milk Shares in Alaska Fact Sheet" at: <https://dec.alaska.gov/eh/docs/vet/Dairy/RawMilkSharesAKFactsheet.pdf>.

### **Permitting Process**

While some market vendors will target their production and market practices in order to specifically avoid the need for permits, the permitting process is not difficult.

Most Farmers Market vendor practices that require permitting, such as handing out samples of sliced tomatoes or selling half a head of cabbage, fall into a relatively low food safety risk category and need only to follow proper sanitation and food safety guidelines.

Vendors who must have a Food Permit are also required under both State and Municipal regulations to ensure that staff have obtained the appropriate Food Worker Cards.

For more information on how to obtain a Food Worker Card in the Anchorage Municipality, visit: <http://www.muni.org/Departments/health/Admin/environment/FSS/Pages/AlternateFoodWorkerTesting.aspx>

For more information on how to obtain a Food Worker Card outside of the Anchorage Municipality, visit: <http://alaska.state.gov/foodworker/>

### **Weights and Measures**

Regulations governing casual venues, such as a farmers market, are the same as those that govern grocery stores. Vendors may sell produce using several "Methods of Sale:"

1. Direct sale by weight
2. Sale by weight in prepackaged form, price per package weight
3. Sale by count, price per item
4. Sale by measure, price per ounces, gallons, etc.

The state provides a complete document on measurement



Alaska Department of  
**NATURAL  
RESOURCES**  
Division of Agriculture

**Fact Sheet**  
**Farmers Markets:**  
**Do You Need A Permit?**  
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standards, available at: <http://dnr.alaska.gov/ag/FMM/022APPUMeasurementStandards.pdf>

For more information, call (907) 345-7846 or visit their website at: <http://dot.alaska.gov/mscve/index.cfm?go=mscve.wm>

Following is a compiled list of scale companies that can service your scale, and a few businesses on the list also sell appropriate scales.

If a company is no longer in business, please inform the Division of Agriculture and we will remove them from the list.

Alaska Scale Co (Wasilla) – Service Company  
Joe Roe • (907) 745-6481

NorthStar Scale Co (Wasilla) – Service Company  
John Madish • (907) 242-2049, cell

Peninsula Scale Co (Soldotna) – Service Company  
Tom VanVleet • (907) 398-4874, cell

Phillips Scale Co (Anchorage) – Sales & Service Company  
Tim Kaufman • (907) 522-1605

Polar Scale Co (Anchorage) – Service Company  
Gary Chance • (907) 441-8179, cell

Wakefield Inc (Eagle River) – Service Company  
Jeff Wakefield • (907) 696-4757

Cheyenne Scale Co. (Seattle)  
Cheyenne Humphreys • (206) 933-7904

Mettler Toledo NW (Seattle)  
Pat McLennan • (206)396-5849 cell  
[pat.mclennan@mt.com](mailto:pat.mclennan@mt.com)

*\* The State of Alaska does not endorse the companies listed on the left.  
They are provided as a guide for beginning individual research.*

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**If you have more questions or request additional information, please contact the Division of Agriculture**

1800 Glenn Highway, Suite 12 • Palmer, AK 99645 • (907) 745-7200

[www.dnr.alaska.gov/ag/](http://www.dnr.alaska.gov/ag/)