

STATE LAWS, CERTIFICATIONS, AND PERMITS REFERENCE GUIDE

NC Department of Revenue Registration: www.dornrc.com/taxes/sales/specialty.html

Vendors selling any items other than unprocessed agricultural items they produce, must provide the market manager a copy of his/her NC Department of Revenue "Certificate of Registration". All vendors must be in compliance with the NC Department of Revenue regulations for markets and event vendors. NC Department of Revenue also requires that Registrations and/or NC Sales Tax ID#s be on display in every booth during market/event hours. Vendors are responsible for their own sales to customers, as well as any personal or business income and/or NC Sales taxes that are due.

Organic Growers: <https://www.ams.usda.gov/about-ams/programs-offices/national-organic-program>

All products sold as organic must meet the requirements of the National Organic Program. Growers using the label organic in any representation of their product must have a copy of their organic certification on file with the market manager and the vendor must have a copy of the certification on display with them every week at the market.

Prepared Food: www.ncagr.gov/fooddrug/food/homebiz.htm

All prepared items sold, must meet State and local regulations including inspection of seller's kitchen by NCDAs health inspectors and labeled in compliance with regulations. A copy of each vendor's certification must be on file with the market manager and the vendor must have a copy of the certification on display with them every week at the market.

Baked Goods: www.ncagr.gov/fooddrug/food/homebiz.htm

All prepared baked goods must meet State and Federal health regulations including the inspection of the seller's kitchen by NCDAs health inspectors and labeling in compliance with the regulations. A copy of the inspection form must be on file with the ZAM, and the seller must have a copy of the certification on display every week at the Market. The seller of baked goods may package these items in an NCDAs/Health Dept. approved facility. A label must be affixed to the package of all baked goods. The label must include the name of the product, the name, address of the manufacturer, net weight, and a list of ingredients in descending order of prominence by weight.

Meat, Poultry, and Seafood: www.ncagr.gov/meatpoultry/meathandlers.htm

Any farmer who transports or sells meat or poultry products at the Market must register as a meat handler with NCDAs and Consumer Services. A copy of the meat handler certification must be on file with ZAM and the seller must have a copy with them every week on display at the Market.

Vendors who sell meat, poultry or seafood must comply with State and Federal laws designed to ensure that the meat and poultry products are wholesome and safe for human consumption and properly labeled. All meats being sold must be labeled in compliance with these regulations. Product labels must include name of the product, ingredients, inspection legend, net weight, farm name and address, processors ID and safe handling statement. All required labeling must be done by the processor. The seller is not allowed to change or add any other label to the product that could be viewed as a misrepresentation of the product once it has left the processing facility. Price, UPC codes, farm name and contact information may be added as long as it does not obscure the original label. Meat handlers are not allowed to open and repackage any meat product. The North Carolina Department of Agriculture and Consumer Services strictly monitor and enforce these laws and regulations. All meat and/or poultry, while on premises, shall be stored and displayed under active refrigeration.

Milk and Milk Products: <http://ncagr.gov/fooddrug/food/milk/index.htm>

Vendors who sell milk or milk products must comply with State and Federal laws designed to ensure that the milk products are wholesome and safe for human consumption and properly labeled. All milk and milk products must be produced by a Class A dairy. All cheese must be produced by a Class A or Class B dairy.

Eggs: <http://www.ncagr.gov/fooddrug/food/egglaw.htm>

A producer marketing eggs of his own production may not exceed 30 dozen per week and must include the word "ungraded" on the carton label. Eggs must be kept at 45 degrees Fahrenheit or less, without freezing, during transportation and during the market. Coolers can be used at the market. Recommend using frozen gel packs instead of ice so that eggs do not get wet. Labels on egg cartons must include; the word "eggs", quantity, name of business and production address and zip code. Refrigerated eggs may not be used as display. Producers can reuse cartons but must mark-out or cover up anything that does not apply to your eggs. If reusing cartons the cartons must be clean, have no odor, and be unbroken.