

Requirements For Items Exempt From Inspection

It is important to note, that generally, no food products may be made in a facility that is also used for residential use. However, in Connecticut, jams, jellies, preserves, acidified foods, and maple syrup are exempt from a sanitation inspection of the processing facility when preparation and sale of these items occurs on a residential farm. These products may also be sold at “certified farmers’ markets” per Connecticut General Statutes (CGS).

Ch.422, Sec.22-6r:

(b) A farmer's kiosk at a certified farmers' market shall be considered an extension of the farmer's business and regulations of Connecticut state agencies relating to the sale of farm products on a farm shall govern the sale of farm products at a farmer's kiosk.

These products still need to be labeled with the following in ten-point type:

- Common or usual name
- Ingredients in descending order by predominance by weight
- Declaration of responsibility (name and address of manufacturer or distributor)
- Net weight or volume expressed in metric and English units
- A content statement if any additional ingredient has been added.

Acidified Foods, jams, jellies, preserves and maple syrup labels must also bear the following statement:

“Not prepared in a government inspected kitchen”

Acidified Foods, Jams, Jellies and Preserves

The following is the current language of Connecticut General Statutes regarding jams, jellies and preserves:

Sec. 21a-24a. Sale of jams, jellies and preserves. (a) As used in this section:

(1) "Jam" means a food, with a pH value of 4.6 or less, made by cooking fruit with sugar to a thick mixture.

(2) "Jelly" means a food, with a pH value of 4.6 or less, made by cooking fruit juice that has been boiled with sugar.

(3) "Preserves" means a food, with a pH value of 4.6 or less, consisting of fruit preserved whole by cooking with sugar.

(4) "Residential farm" means property (A) being utilized as a farm, as defined in subsection (q) of section 1-1, and (B) serving as the primary residence of the owner of such property.

(b) Notwithstanding the provisions of sections 21a-91 to 21a-120, inclusive, and section 19-13-B40 of the regulations of Connecticut state agencies, the preparation and sale of acidified food products, jams, jellies or preserves on a residential farm shall be allowed in a room used as living quarters and exempt from inspection by any state or local agency, provided such acidified food products, jams, jellies or preserves are prepared with fruit or vegetables grown on such farm and in the case of acidified foods, provided (1) the water supply of such residential farm comes from a public water supply system or, if from a private well, is tested and tests negative for coliform bacteria, (2) a pH test of such foods is performed by a laboratory after completion of the recipe for such product, (3) use of the kitchen where such foods are prepared is restricted from non-

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processing individuals, pets, children or any other potential contaminants during such preparation, and (4) the preparer of such foods (A) possesses documentation of such preparer's successful completion of an examination concerning safe food handling techniques administered by an organization approved by the Department of Public Health for qualified food operators, or possesses documentation indicating successful completion of an approved course concerning safe food processing techniques administered by an organization approved by the Department of Consumer Protection, and (B) such documentation is made available to the local health department or the Department of Consumer Protection upon request. If the local health department or the Department of Public Health has reason to believe that a private well used pursuant to subdivision (1) of this subsection may be contaminated with coliform bacteria, such department may require such private well to be retested for the presence of coliform bacteria. Each container of **acidified food products, jam, jelly or preserves offered for sale on such farm shall have on its label, in ten-point type: "Not prepared in a government inspected kitchen".**

Training requirements

The act states “(4) the preparer of such foods (A) possesses documentation of such preparer's successful completion of an examination concerning safe food handling techniques administered by an organization approved by the Department of Public Health for qualified food operators, or possesses documentation indicating successful completion of an approved course concerning safe food processing techniques administered by an organization approved by the Department of Consumer Protection,”

Acceptable training according to the Public Act must either be as a qualified food operator or an acceptable alternative by DCP.

- Qualified Food Operator class information is available by contacting the CT Department of Public Health – Food Protection Program at (860)509-7297.
- The DCP acceptable alternative based in part on the limited availability of suitable in-state courses for processors, training should be from a recognized Better Process Control School (BPCS). A list of BPCSs courses recognized by the Grocery Manufacturers Association is located <http://www.fpa-food.org/content/BPCS.asp>.

Maple Syrup

Maple syrup may be produced on a “residential farm” or a maple sugarhouse. This exemption does not include processed foods made with maple syrup. Maple producers and retailers must label maple syrup with the following:

- Common or usual name
- Name and address of manufacturer or distributor
- Net weight or volume expressed in metric and English units.

The label must also contain, in ten-point type, the following:

“Not prepared in a government-inspected kitchen.”

Inspection by the Department of Consumer Protection is available and is conducted on an “upon request” basis.

The following is the current language of Connecticut state law regarding maple syrup:

Sec. 21a-24b. Sale of maple syrup. (a) As used in this section, "residential farm" means property (1) being utilized as a farm, as defined in subsection (q) of section 1-1, and (2) serving as the primary residence of the owner of such property.

(b) Notwithstanding the provisions of sections 21a-91 to 21a-120, inclusive, and any regulations adopted there under, the preparation and sale of maple syrup on a residential farm shall be allowed in a room used as living quarters and shall be exempt from inspection by any state or local agency. Each container of maple syrup offered for sale on such farm shall have on its label, in ten-point type: "Not prepared in a government-inspected kitchen."

The above exempted products may only be sold directly to consumers at the residential farm producing the products or at the farmers’ market kiosk at a certified farmers’ market. Wholesale operations, e.g., through third party sales, e.g. stores not on a residential farm are not covered under this exemption. If you wish to engage in wholesale operations please contact the CT Department of Consumer Protection - Division of Food and Standards.

Questions regarding the sale of acidified foods, jams, jellies, preserves, or the sale of maple syrup at retail or wholesale should be directed to:

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Last edit 02/10/2016