

Producer Requirements Guide

Certified Producers Certificate

- Highly recommended by Ag Commissioner
- Demonstrates ownership of fruits and vegetables
- Contact Willo Vieira to learn more, (530) 283-6126

American Food Safety Modernization Act

- \$50 certification required for producers selling over \$5,000.00 worth of goods in 3 years
 - UC Davis training sign up: <https://www.fsma.wifsslearning.com/register/>

Measuring Goods

- ALL prepacked goods must meet **IRQ labeling standards**. They must have labels which clearly state all ingredients, the responsible party (individual/company), and quantity of the product (oz or lb).
- Goods sold by the pound must be sold using a **certified commercial scale** registered with and sealed by the Plumas or Sierra County Dept of Weights & Measures. This costs around \$120.

Eggs

- Must be **registered egg handlers within the state of California** (\$75 first year, \$50 every year after)
- Must be able to provide a copy of registration and/or registration #
- Eggs **must be sold 30 days out**
- Eggs must be in new packaging (can reused if spray painted or old stickers are taken off) with an up to date IRQ label

Fruits and Vegetables

- Standardization and ownership requirements (inc. packing/maturity requirements)
 - https://www.cdffa.ca.gov/exec/county/documents/Synopsis_2007.pdf

Meats

- **Beef, sheep, and pigs must be harvested and packed at a USDA inspected facility**
- Rabbits and chickens up to 999 animals can be processed and sold by the grower (direct to consumer/restaurant)

Milk and Cheese

- **No raw cows milk** per Plumas County Department of Health
- Raw goats milk is allowed with thorough inspection by PCDH (530) 283-6355

Honey

- **Must follow federal labeling and size requirements**
 - Must be labeled with IRQ
 - Color standards must be marked on opaque containers
 - Home extracted honey is U.S. Grade A
 - Honey cannot be sour or foaming (signs of fermentation)