



ENVIRONMENTAL HEALTH IN ALL POLICIES CASE STUDY

Kentucky's "Farmers' Market Regulation"

State and territorial health agencies regularly inform state-level policy, create new programs and initiatives, serve as liaisons to federal agencies, and provide support to local health departments, all of which are crucial to a comprehensive Health in All Policies (HiAP). The Kentucky Farmers' Market Regulation allows Kentuckians to sell home-processed products in certain locations if the final product contains a predominant Kentucky-grown ingredient. The bill requires collaboration between the Kentucky Department for Public Health's Food Safety Branch and the Kentucky Department of Agriculture.

Signed into law Nov. 1, 2003, House Bill 391, Kentucky's "Farmers' Market Regulation," allows some home-grown food to be prepared in a Kentucky resident farmer's home kitchen and sold to the public.

The law requires that the processed product must contain at least one main ingredient grown, harvested, processed, and marketed by the farmer. The bill distinguishes between two types of home processors, and only specific foods are allowed under each.

Home-based processors who sell low-risk products like breads, jams, and jellies must register each year with the Kentucky Department for Public Health's (KYDPH) Food Safety Branch.

Home-based microprocessors, who sell higher risk items such as salsas, relishes, and other canned vegetables, must attend a microprocessor workshop and have their recipes approved and certified before they can sell their products.

Home Processor Program

- » Lowest risk program.
- » No fee.
- » Covers fruit butters, jams, jellies, and baked goods.
- » Must apply for and receive certification through the KYDPH Food Safety Branch.

Microprocessor Program

- » Higher risk program.
- » Fee for certificate.
- » Covers acid foods, formulated acid foods, acidified food products, and low-acid canned foods—like pressure-canned vegetables, pickles, salsa, and nonfruit jams and jellies.
- » Must complete the home-based microprocessor training program through the University of Kentucky.
- » Must apply for and receive certification through the KYDPH Food Safety Branch.
- » Processors must submit proof of recipe approval from a processing authority for each product.

Turn for more »

Additional Requirements

Labels for all home-based processor/microprocessor products must list the following information:

- » The common name of the food product.
- » The name and address of the home-based processing operation, including street address, city, state, and zip code.
- » The ingredients of the food product, listed in descending order of predominance by weight.
- » The net weight or volume of the food product by standard measure or numerical count.
- » The following statement in 10-point type: "This product is home-produced and processed."
- » The date the product was processed.

Home-based processor/microprocessor products may only be sold by the farmer at the following locations:

- » At the farm where the main ingredient was grown.
- » At a farmers' market registered by the Kentucky Department of Agriculture.
- » At certified roadside stands listed with Kentucky Farm Bureau.

For more information, please contact:

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Health in All Policies is a collaborative approach that integrates and articulates health considerations into policy making and programming across sectors, and at all levels, to improve the health of all communities and people.

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