

Regulation of food safety can be awfully confusing. Visit: <http://www.ncagr.gov/fooddrug/food/foodbiz.htm> for more information. These organizations regulate food in North Carolina.

- 1) [North Carolina Department of Agriculture](#)
 - a. [Food and Drug Protection Division](#) (919-733-7366)
 - b. [Marketing Division](#) (919-733-7887)
 - c. [Meat and Poultry Inspection Division](#) (919-733-4136)
 - d. [Plant Industry Division](#) (919-733-6930)
- 2) [North Carolina Department of Environment and Natural Resources](#) (919-733-4984)
 - a. [Shellfish Sanitation & Recreational Water Quality](#) (252-726-6827)
 - b. [Dairy and Food Protection Branch](#) (919-733-2884)
 - i. [Milk Program](#)
 - ii. [Food and Lodging Sanitation Program \(County Health Departments\)](#)

<p>No Regulation</p> <p>Produce/Berries</p> <ul style="list-style-type: none"> <input type="checkbox"/> Not making any claims such as “organic” or “GAP certified” <input type="checkbox"/> Not processed (Chopped, sliced, pickled, or frozen) <p>Animal Feed</p> <p>Feed + Forage NOT for commercial sale. Testing is available: www.ncfeedandforage.com</p> <p>Commodities</p> <ul style="list-style-type: none"> <input type="checkbox"/> Shelled beans or peas <input type="checkbox"/> Unprocessed grain <p>* Seeds sales are regulated by NCDA&CS Plant Industry Div.</p> <p>Livestock</p> <ul style="list-style-type: none"> <input type="checkbox"/> Live animal s can be sold <p>Not Food</p> <ul style="list-style-type: none"> <input type="checkbox"/> Potpourris, candles, decorations Some flowers/ornamental plants. 	<p>Food and Drug Regulated Home Processing Allowed</p> <p>(Can be made at your home after application and inspection)</p> <p>Visit www.NCHomeProcessing.com</p> <ul style="list-style-type: none"> <input type="checkbox"/> Breads <input type="checkbox"/> Cookies <input type="checkbox"/> Jams/Jellies <input type="checkbox"/> Candies <input type="checkbox"/> Dried mixes (soup, drinks, etc) <input type="checkbox"/> Spices <input type="checkbox"/> Chocolates <input type="checkbox"/> Repackaging roasted nuts <input type="checkbox"/> Pickled or acidic canned foods <p>Home Processing NOT Allowed</p> <p>(Must be made in a commercial facility)</p> <ul style="list-style-type: none"> <input type="checkbox"/> Refrigerated or frozen products <input type="checkbox"/> Baked good with cream filling <input type="checkbox"/> Canned low-acid foods <input type="checkbox"/> Dairy products <input type="checkbox"/> Seafood products <input type="checkbox"/> Bottled water <input type="checkbox"/> Roasted or boiled raw nuts 	<p>Food and Drug Regulated Commercial Processing</p> <p>Done in an approved production facility Require Regular Inspections</p> <ul style="list-style-type: none"> <input type="checkbox"/> Most non-meat products you could purchase in the grocery store. <input type="checkbox"/> Refrigerated or frozen products <input type="checkbox"/> Baked goods/Cheesecake <input type="checkbox"/> Sauces <input type="checkbox"/> Non-grade A dairy products <input type="checkbox"/> Seafood (not including Shellfish) <input type="checkbox"/> Low Acid Canned Foods (pH>4.6) <input type="checkbox"/> Acidified Foods (Pickled) <input type="checkbox"/> Acid Foods (pH naturally <4.6) <input type="checkbox"/> Sliced, chopped, processed fruits and vegetables <p>Animal Feed/Pet Food</p> <p>Manufacturers</p> <ul style="list-style-type: none"> <input type="checkbox"/> Must register each product produced <input type="checkbox"/> Regular inspections <input type="checkbox"/> Samples collected and tested <p>Retailer/Distributor</p> <ul style="list-style-type: none"> <input type="checkbox"/> Regular inspection <input type="checkbox"/> Samples collected and tested 	<p>Additional Rules/Certifications</p> <p>Grade-A Dairy</p> <ul style="list-style-type: none"> <input type="checkbox"/> NC DENR regulates <p>Shellfish</p> <ul style="list-style-type: none"> <input type="checkbox"/> NC DENR regulates <p>Seafood (except shellfish)</p> <ul style="list-style-type: none"> <input type="checkbox"/> Manufactures must have HACCP plan and be inspected by Food and Drug <p>Juice</p> <ul style="list-style-type: none"> <input type="checkbox"/> Manufactures must have HACCP plan and be inspected by Food and Drug <p>Organic Certification-</p> <ul style="list-style-type: none"> <input type="checkbox"/> To use “organic” your process and ingredients MUST be certified. <input type="checkbox"/> North Carolina Crop Improvement Association is a certifying organization (Crops, Livestock, processes) <p>Good Agricultural Practices (GAP)</p> <ul style="list-style-type: none"> <input type="checkbox"/> NCDA&CS Marketing Division <p>Restaurants</p> <ul style="list-style-type: none"> <input type="checkbox"/> Inspected by local health departments. <p>Meat and Poultry</p> <ul style="list-style-type: none"> <input type="checkbox"/> Reference: Inspection Requirements for Meat and Poultry Businesses <input type="checkbox"/> Eggs- regulated by NCDA Marketing Division, Grading Services <p>Seeds and plants</p> <ul style="list-style-type: none"> <input type="checkbox"/> Seeds are regulated by NCDA Plant Industry Division, Seed and Fertilizer Section. <input type="checkbox"/> Nursery Plants are regulated by NCDA Plant Industry Division, Plant Protection Section. <p>Apiary/honey bees</p> <ul style="list-style-type: none"> <input type="checkbox"/> NCDA Plant Industry Division , Plant Protection Section, Apiary Services
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