Regulation of food safety can be awfully confusing. Visit: [http://www.ncagr.gov/foodrug/food/foodbiz.htm](http://www.ncagr.gov/foodrug/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)

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### No Regulation

**Produce/Berries**
- Not making any claims such as “organic” or “GAP certified”
- Not processed (Chopped, sliced, pickled, or frozen)

**Animal Feed**
- Feed + Forage NOT for commercial sale. Testing is available: [www.ncfeedandforage.com](http://www.ncfeedandforage.com)

**Commodities**
- Shelled beans or peas
- Unprocessed grain
* Seeds sales are regulated by NCDA&CS Plant Industry Div.

**Livestock**
- Live animal s can be sold

**Not Food**
- Potpourris, candles, decorations
  - Some flowers/ornamental plants.

### Food and Drug Regulated Home Processing Allowed
(Can be made at your home after application and inspection)

Visit [www.NCHomeProcessing.com](http://www.NCHomeProcessing.com)
- Breads
- Cookies
- Jams/Jellies
- Candies
- Dried mixes (soup, drinks, etc)
- Spices
- Chocolates
- Repackaging roasted nuts
- Pickled or acidic canned foods

**Home Processing NOT Allowed**
(Must be made in a commercial facility)
- Refrigerated or frozen products
- Baked good with cream filling
- Canned low-acid foods
- Dairy products
- Seafood products
- Bottled water
- Roasted or boiled raw nuts

### Food and Drug Regulated Commercial Processing

**Done in an approved production facility**
**Require Regular Inspections**
- Most non-meat products you could purchase in the grocery store.
- Refrigerated or frozen products
- Baked goods/Cheese
cake
- Sauces
- Non-grade A dairy products
- Seafood (not including Shellfish)
- Low Acid Canned Foods (pH>4.6)
- Acidified Foods (Pickled)
- Acid Foods (pH naturally <4.6)
- Sliced, chopped, processed fruits and vegetables

### Animal Feed/Pet Food

Manufacturers
- Must register each product produced
- Regular inspections
- Samples collected and tested

Retailer/Distributor
- Must register with North Carolina Department of Agriculture
- Regular inspections
- Samples collected and tested

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### Additional Rules/Certifications

**Grade-A Dairy**
- NC DENR regulates

**Shellfish**
- NC DENR regulates

**Seafood (except shellfish)**
- Manufactures must have HACCP plan and be inspected by Food and Drug

**Juice**
- Manufactures must have HACCP plan and be inspected by Food and Drug

**Organic Certification**
- To use “organic” your process and ingredients MUST be certified.
- [North Carolina Crop Improvement Association](http://www.ncagrcroponline.com) is a certifying organization
  (Crops, Livestock, processes)

**Good Agricultural Practices (GAP)**
- [NCDA&CS Marketing Division](http://www.ncagr.gov/fooddrug/food/foodbiz.htm)

**Restaurants**
- Inspected by local health departments.

**Meat and Poultry**
- Reference: [Inspection Requirements for Meat and Poultry Businesses](http://www.ncagr.gov/fooddrug/food/foodbiz.htm)
  - Eggs- regulated by NCDA Marketing Division, [Grading Services](http://www.ncagr.gov/fooddrug/food/foodbiz.htm)

**Seeds and plants**
- Seeds are regulated by NCDA Plant Industry Division, Seed and Fertilizer Section
- Nursery Plants are regulated by NCDA Plant Industry Division, Plant Protection Section

**Apiary/honey bees**
- NCDA Plant Industry Division, Plant Protection Section, [Apiary Services](http://www.ncagr.gov/fooddrug/food/foodbiz.htm)