

# Processing and Selling Value Added Food Products in Maryland

## General Processing Information

All products sold in Maryland must have a label that contains the name and address of the producer or distributor, a quantity statement (count, fluid measurement or net weight depending on the product), and the identity of the product. The requirements listed below address only the requirements and licenses of the health department to assure safety of the food. Local and state zoning, waste disposal and other laws may apply. Instead of obtaining the license(s) to process the value added products, a farmer can have them processed at a licensed facility and returned to the farm for sales.

## Primary Contacts

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Center for Retail Food, Plan, and Process Reviews  
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## Definitions

**On-Farm Home Processing License:** License issued by MD Department of Health and Mental Hygiene (DHMH) to an individual who owns a farm and sales must be less than \$40,000.00 annually. Allows the processing of certain products in a home kitchen. Cost - \$30.00

**Processing License:** License issued by DHMH to persons processing food. Must meet commercial requirements. Cost \$150.00

**Process Authority:** A person who has expert knowledge of thermal processing requirements for low-acid foods packaged in hermetically-sealed containers or has expert knowledge in the acidification and processing of acidified foods. This person's evaluation of a scheduled process must be approved by FDA or USDA depending on the food. Private sector service. Fees vary.

**Scheduled Process:** The process selected by the processor as adequate under the conditions of manufacture for a given product to achieve commercial sterility and/or maintaining a food that will not permit the growth of microorganisms having public health significance.

**Producer Mobile Farmer's Market License:** License issued annually by DHMH that covers sales at any farmer's market within Maryland. Required for all potentially hazardous (refrigerated) products covered by the On-Farm Home Processing License and meat and poultry certified by Maryland Department of Agriculture.

Compiled by:

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Page 1 of 5

Product	Licenses Required	Basic Requirements
<b>Baked Goods</b> - with potentially hazardous toppings or fillings. Toppings, glazes, icings or fillings that must be refrigerated such as custard based, filled or topped with cream, cheese, etc.	Processing License	Potable water, approved sewage disposal system, commercial kitchen and refrigeration. Plan Review.
<b>Baked Goods</b> - without potentially hazardous toppings or fillings. Pies, turnovers, fruit tarts from fruits such as apples, apricots, blackberries, boysenberries, cherries, peaches, strawberries, etc. No cream, cheese, custards, etc.	Can sell directly from farm or at farmer's market with no license. To sell to restaurants or retailers, On-Farm Home Processing License for sales less than \$40,000. Over \$40,000.00 requires a Processing License.	Potable water, approved sewage disposal system & home kitchen for less than \$40,000. Potable water, approved sewage disposal system, plan review & commercial kitchen for more than \$40,000.
<b>Canned Goods</b> - acidified - products that must be acidified to a pH of 4.6 or less during processing such as artichokes, asparagus, beans, beets, broccoli, cabbage, corn, cucumber, peas, most peppers, potatoes, pumpkin, etc.	On-Farm Home Processing License if less than \$40,000 in sales. Processing License if more than \$40,000 in sales. Better Process Control School training course required.	Potable water, Process Authority, scheduled process filed with FDA & home kitchen for less than \$40,000. Potable water, Process Authority, Scheduled Process filed with FDA & commercial kitchen for more than \$40,000. Plan review for both types of licenses.
<b>Canned Goods</b> - naturally acid (pH of 4.6 or less) fruit such as apples, apricots, blackberries, boysenberries, cherries, grapes, peaches, etc.	Evaluation needed in order to sell directly from farm or at farmer's market with no license. To sell to restaurants or retailers, On-Farm Home Processing License for sales less than \$40,000. Over \$40,000.00 requires a Processing License.	Potable water, approved sewage disposal system & home kitchen for less than \$40,000. Potable water, approved sewage disposal system, & commercial kitchen for more than \$40,000. Plan review for both types of licenses.
<b>Dairy Products</b>	Requires a DHMH Center for Milk Control license. Producer Mobile Farmer's Market License required for transport to and sales at farmer's market.	Regulated by the federal Pasteurized Milk Ordinance and State. Plan review for both types of licenses.

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Page 2 of 5

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<b>Dried Fruit and Vegetables</b>	On-Farm Home Processing License if less than \$40,000 in sales. Processing License if more than \$40,000 in sales.	Potable water, approved sewage disposal system & home kitchen for less than \$40,000. Potable water, approved sewage disposal system, & commercial kitchen for more than \$40,000. Plan review for both types of licenses.
<b>Eggs</b>	Register with the Secretary of Agriculture annually (no fee if less than 3,000 chickens). Neither retail license from local health department nor Producer Mobile Farmers Market License required if selling own production.	Chickens must originate from National Poultry Improvement Plan monitored hatchery. Must meet minimum of Grade A standards, weight requirements, labeling requirements, invoice requirements & be held at 45°F.
<b>Fermented Products</b>	Processing License	Potable water, approved sewage disposal system, commercial kitchen and refrigeration. Plan Review.
<b>Fruit, Butters – Pumpkin, banana or pear</b>	Processing License	Potable water, approved sewage disposal system, commercial kitchen and refrigeration. Plan Review.
<b>Fruit, Cut - ready to eat</b>	Processing License	Potable water, approved sewage disposal system, plan review & commercial kitchen.
<b>Honey</b>	No license required if no flavors added (raw agricultural product). Honey and herb mixture: On-Farm Home Processing License if less than \$40,000 in sales or Processing License if more than \$40,000 in sales.	Potable water, approved sewage disposal system & home kitchen for less than \$40,000. Potable water, approved sewage disposal system, & commercial kitchen for more than \$40,000. Plan review for both types of licenses.

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Page 3 of 5

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<p><b>Jellies and Jams</b> – made with fruits with a natural pH of 4.6 or less such as apples, apricots, blackberries, peaches, strawberries, etc.</p>	<p>Can sell directly from farm or at farmer’s market with no license. To sell to restaurants or retailers, On-Farm Home Processing License for sales less than \$40,000. Over \$40,000.00 requires a Processing License.</p>	<p>No paraffin wax seals allowed – hot filled into sterile Mason jars with ¼” head space. For other than farm and farmer’s market sales, potable water, approved sewage disposal system &amp; home kitchen for less than \$40,000. Potable Water, approved sewage disposal system, &amp; commercial kitchen for more than \$40,000. Plan review for both types of licenses.</p>
<p><b>Meats</b> - non USDA regulated (bison, rabbits, etc.)</p>	<p>On-farm sales only without inspection. Can have voluntary inspection by USDA or MDA to qualify for sales off farm. If slaughtered, packaged and labeled at a USDA facility, can be returned to farm for sales. Must have an On-Farm Home Processing License for on-farm storage unless farm is inspected by MDA or USDA. Producer Mobile Farmer’s Market License required for transport to and sales at farmer’s market.</p>	<p>For storage on-farm: commercial refrigerator or freezer capable of maintaining an air temperature of 0°F for freezer and 41°F for refrigeration. Plan review for both types of licenses.</p>
<p><b>Meats</b> - USDA regulated - Cattle, Swine, Sheep, Goats and Equine</p>	<p>Cannot slaughter, process, package or label without USDA inspection. Can have the product slaughtered, packaged and labeled at a USDA inspected facility and return to the farm for sales. Must have a license an On-Farm Home Processing License for on-farm storage. If USDA inspected and storage DHMH licensed, can be sold to anyone. Producer Mobile Farmer’s Market License required for transport to and sales at farmer’s market.</p>	<p>For storage on-farm: commercial refrigerator or freezer capable of maintaining an air temperature of 0°F for freezer and 41°F for refrigeration. Plan review for both types of licenses.</p>

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Page 4 of 5

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<b>Pickles</b> , canned, acidified	On-Farm Home Processing License if less than \$40,000 in sales. Processing License if more than \$40,000 in sales. FDA Better Process Control School training course required.	Potable water, approved sewage disposal system, Process Authority, scheduled process filed with FDA & home kitchen for less than \$40,000. Potable water, approved sewage disposal system, Process Authority, scheduled process filed with FDA & commercial kitchen for more than \$40,000. Plan review for both types of licenses.
<b>Poultry</b> – less than 20,000 slaughtered annually	Can slaughter and sell directly from farm to consumers without a license or inspection. To slaughter and sell to retailers, restaurants or at a farmer’s market must be inspected by USDA or MDA. Can be slaughtered, packaged and labeled at a USDA inspected facility and returned to the farm for sales with a On-Farm Home Processing License. No license required on-farm if inspected by MDA. Producer Mobile Farmer’s Market License required for transport to and sales at farmer’s market.	All: Must be own production. Potable water and approved sewage disposal system. Cannot be adulterated - contaminated with filth, held under unsanitary conditions, contain any poisonous or added deleterious substance, etc. Must be held at 41°F or less if fresh, 0°F or less if frozen. Off farm sales: Must have voluntary inspection by USDA or participate in MDA’s voluntary program.
<b>Poultry</b> - more than 20,000 slaughtered annually	USDA continuous inspection required. Producer Mobile Farmer’s Market License required to sell at Farmer’s Market.	Continuous inspection by USDA/FSIS of slaughter – poultry health and sanitation.
<b>Sauerkraut</b> and other fermented products	Processing license.	Potable water, approved sewage disposal system & commercial kitchen. Plan Review.
<b>Vegetables</b> , cut - Ready to Eat	Processing license	Potable water, approved sewage disposal system, plan review & commercial kitchen

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Page 5 of 5