

	<u>APPROVED FOR CONSUMER SALES</u>	<u>SPECIAL CONSIDERATIONS FOR CONSUMER SALES</u>	<u>APPROVED FOR FSE SALES</u>	<u>SPECIAL CONSIDERATIONS FOR FSE SALES</u>
RAW MILK	✓	labeling, temp requirements	✗	unable to be used in FSE
RAW MILK CHEESES	✓	must be aged for 60 days, minimum. Proper labeling, DOA license required. Samples ok	✓	must be aged for 60 days, minimum. Proper labeling, DOA license required. Samples ok
LARGE WHEEL HARD CHEESE	✓	product stored at proper temperature once cut. Temp control samples	✓	product stored at proper temperature once cut. Temp control samples
HONEY	✓	source approved by DCP	✓	must be source approved by DCP
JAMS/JELLIES/PRESERVES	✓	exempt from inspection and regulation. labeling requirements apply	✗	must be commercial source
EGGS	✓	labeling, temp requirements	✗	commercial source, inspected, graded
BAKERY PRODUCTS	✓	commercial kitchen needed, license	✓	licensed,inspected by DCP, LHD
SALSA	✓	licensed,inspected by DCP, LHD commercial kitchen required	✓	licensed,inspected by DCP, LHD commercial kitchen required
PICKLES	✓	licensed,inspected by DCP, LHD commercial kitchen required	✓	licensed,inspected by DCP, LHD commercial kitchen required
MEATS	✓	USDA stamped, inspected, slaughter & packaged under USDA inspection	✓	USDA stamped, inspected, slaughter & packaged under USDA inspection
SHELLFISH <small>see also 19-13-B42 (n) language</small>	✓	Must be properly licensed by DOA Bureau of Aquaculture	✓	tags avail., must be licensed by DOA Bureau of Aquaculture
MAPLE SYRUP	✓	exempt from inspection regulation, labeling requirements apply	✗	Must be commercial source, inspected Can be used if source acceptable to DCP
RAW, FRESH PRODUCE	✓	no special considerations	✓	Must ask for receipt indicating source, date of purchase, farm/FSE name
SEAFOOD (NOT SHELLFISH)	✓	proper licenses from DEP, temperature controlled, commercial sources	✓	proper license from DEP, temperature controlled, commercial sources
DOG BISCUITS	✓	must be permitted by DOA Agriculture Commodities. Approved source issues, crude analysis, etc	✗	not for human consumption
YOGURT FROM FARM MILK <small>(made in CT from CT milk)</small>	✓	requires license from DOA	✓	can be used if licensed and inspected by DOA
JERKY	✓	exempted from USDA inspection, must use USDA meats, proper labeling if packaged, commercial facility. Wholesaling requires inspection by USDA.	✗	not approved for FSE, based on lack of inspection and regulation by enforcement agency
CUSTOM SLAUGHTERED POULTRY	✓	customer can purchase live bird and have farmer slaughter for later pickup	✗	not approved for FSE, based on lack of inspection and regulation
VEGETABLE/MEAT BREADS	✓	temperature controlled, commercial facility or licensed bakery, inspection	✓	temperature controlled, commercial facility or licensed bakery, inspection

✓	Ok for use
✗	Not approved for use