



The Salisbury Farmers Market Meat & Poultry Guidelines

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The following guidelines apply to producers of meat, poultry, eggs, cheese other dairy, and seafood. The guidelines are designed to uphold the Salisbury Farmers Market as a producer-only, local food market as outlined in the Market Guidelines.

Producers Only:

All meat vendors must be registered as Meat Handlers with NCDA. Producers must abide by USDA/NCDA food safety guidelines for transporting and selling meat and provide a copy of their NCDA Meat Handlers License to the market manager before selling. The Producer named in the application must raise, grow, produce, or catch everything they sell, on land they own or lease, other business arrangements, or territorial waters of North Carolina in which the production of the products is under their control. Items may not be sold on behalf of or bought from anyone else. "Producer" includes individual(s) named in the application, their family, and employees who are directly involved in production.

Site Visit:

Rowan County Cooperative Extension must conduct a site visit to the farm before the submission of the application and before acceptance into the SFM applied season. SFM will use this visit as the check on the application. Periodic site visits are up to the discretion of the SFM manager and or SFM Board of Directors.

Production:

Animals not raised from birth must be raised by the Producer on property they own, lease, or other arrangement managed directly by the producer for a minimum amount of time to ensure that the processes used, as outlined by the Producer (hormone and antibiotic-free, pastured), are within the Producer's direct control and meet standards for SFM Producer-only and Local products.

- Poultry - from chicks purchased at 2 weeks or less; laying hens as pullets
- Eggs - from Producer's chickens
- Cheese and Dairy - made from milk from the Producer's herd
- Pork - 4 months
- Beef - 6 months
- Ostrich - 6 months
- Lamb - 4 months
- Goat - 4 months
- Other meat products must be approved by SFMBoD before being sold.

Processing:

All meat must be processed and labeled according to NCDA/USDA guidelines in an NCDA/USDA-inspected facility. The producer of self-processed poultry must meet USDA and NCDA standards to be sold at the market. Product labels must include the product name, statement of ingredients, inspection legend applied by the processor, net weight, farm name, address, and a safe handling statement applied by the processor. Meat handlers may not open packages, re-label products, or apply net weights.

Transporting and Selling:

The Producer must abide by USDA/NCDA food safety guidelines for transporting and selling meat and providing a license to handle meat. Food requiring refrigeration shall be stored at a temperature of 45 degrees F or below. Frozen foods shall be maintained frozen. No water or ice that comes in contact with meat may be deposited or allowed to drain onto the Market premises. All production claims must be in compliance with USDA & NCDA labeling guidelines and documentation for claims provided to the market manager before selling.

Consequences:

Breaking the rules will result in:

- 1st violation: Verbal or written warning and removal of the product from the market
- 2nd violation: Indefinite suspension or termination

Production Methods and Distribution:

Information about your farm's production methods and distribution is required to sell at SFM. Please provide the following:

Choose one:

_____ All of my animals are born and raised on my farm/leased/management agreement/other arrangement properties.

_____ I purchase young animals to raise on my farm/leased/management agreement properties and raise them on my property for the times specified in SFM's rules.

Documentation:

Provide copies of the meat handler's license with your application: