

Know the Regulations

Selling your products to restaurants is different than selling at a farmers' market or at a farm store. There are more regulations that apply to this part of your business. Did you know that:

- A food handling permit is required from the regional health authority to transport, store and market your meat products in Alberta.
- All high risk foods (meat, poultry and dairy products) must be stored, displayed and transported at a temperature of 4^o C or less, or not less than 60^o C. Temperatures between 4^o and 60^o C must be avoided except for eggs that can be stored at temperatures not exceeding 7^o C.
- Chicken eggs must be graded and inspected by an egg grading facility. This does not apply to duck eggs or eggs from exotic birds.
- Meat products must be processed at an inspected facility.
- A commercial fish license is required from Alberta Agriculture and Food to sell privately raised fish.

This information brought to you by:

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Food safety is everyone's responsibility!