

Food Business Entrepreneurs



**NCDA&CS Food and Drug
Protection Division**



What We Regulate

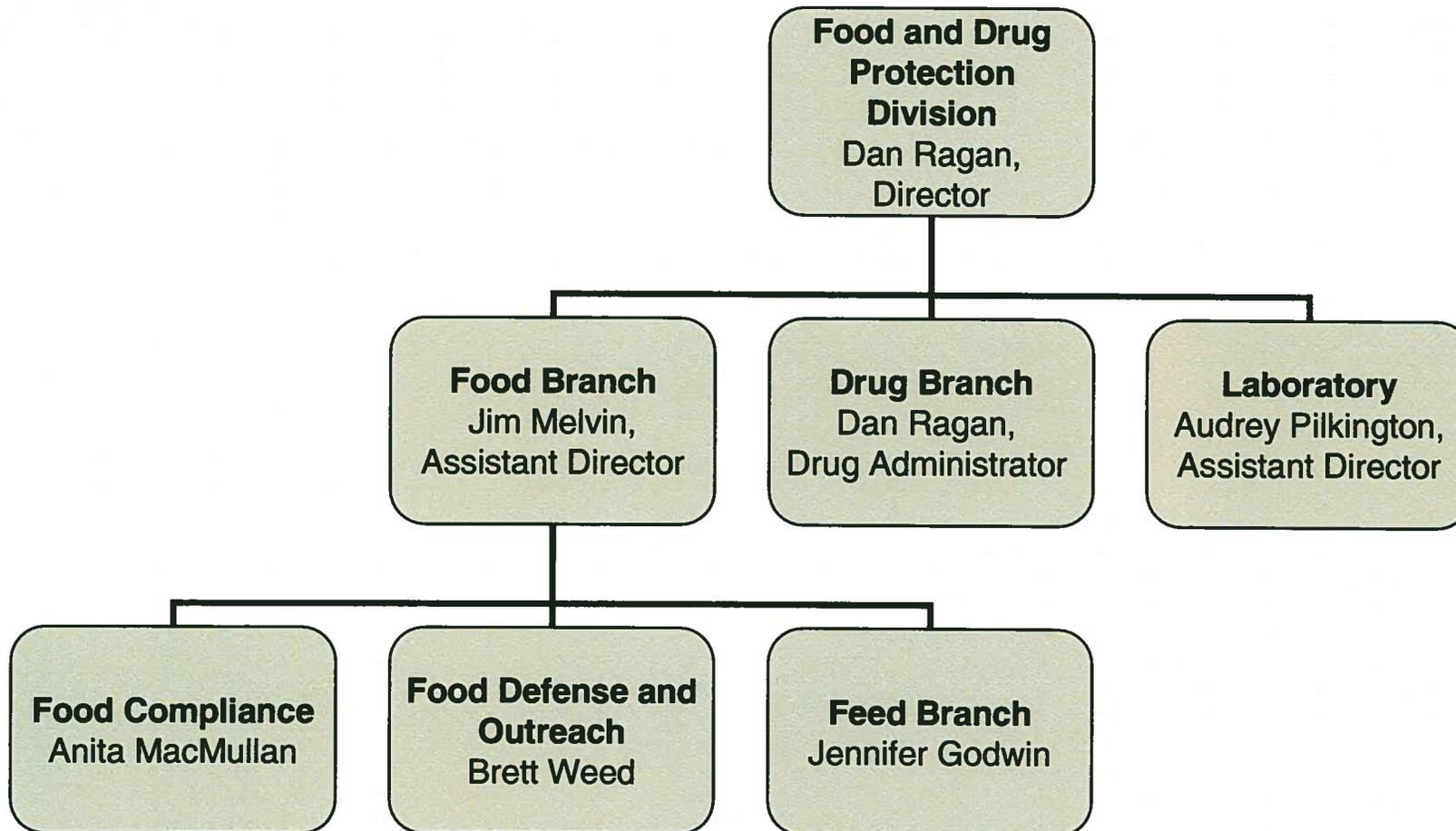
NC Department of Agriculture & Consumer Services
Food and Drug Protection Division

All FDA-regulated Products
Distribution Centers and Retail
Eggs
Commercial Animal Feed/Pet Food
Drugs
Antifreeze

We do not regulate: Meat and Poultry, GAPs or Organic Certification, Grade A Milk, Shellfish, Restaurants, Food Vendors



Structure



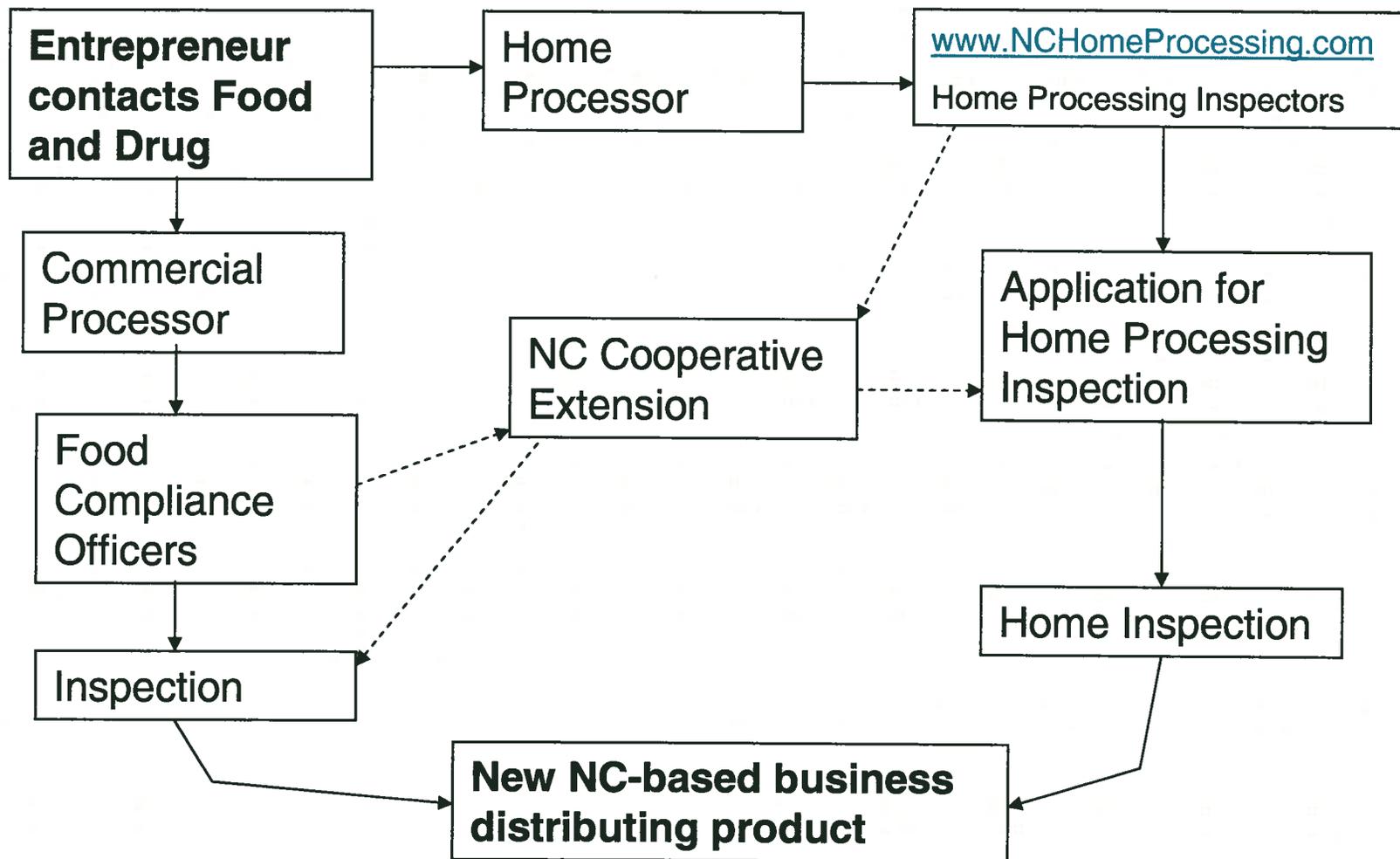


Title 21 Code of Federal Regulations

- All Food and Drug regulated products
21 CFR 110 or cGMPs
- Acidified Foods 108 and 114
- Low acid canned foods 108 and 113
- Seafood 123
- Manufacturing grade milk and any manufactured dairy product 131-135
- NC Administrative Code adopts these regulations by reference 02 NCAC 09B .0116(o)



Starting a Food Business





Home Food Processors

NCDA&CS Food and Drug Protection Division allows for home processing of low risk products:

- Jams and jellies

- Candies

- Dry mixes (soups, cakes, dressing, etc.)

- Spices

- Baked goods

- Pickled products (require FDA Acidified Foods course certification)

- Some sauces and liquids (pH<4.6, or water activity <0.85)

High risk items not allowed to be manufactured in a home:

- Low acid canned foods

- Seafood

- Bottled water

- Dairy products

- Products requiring refrigeration or freezing



Home Processor Inspection

- All home processors are required to be inspected
- Home processors are only inspected once (initial inspection).
- Additional inspections done on a case basis (consumer complaint is received or they begin production of a different type of product)
- One full-time and one part-time inspector handle home processing inspections.



Commercial Inspection

- All commercial food processors and distributors are required to be inspected on a regular basis.
- Field staff of 28 food inspectors conduct inspections.
- Must comply with all Federal and State laws



Summary

NCDA&CS Food and Drug Protection Division regulatory structure and personnel facilitate development of new local food manufacturers and products while maintaining a safe food supply.

Success Story: Anne's Dumplings