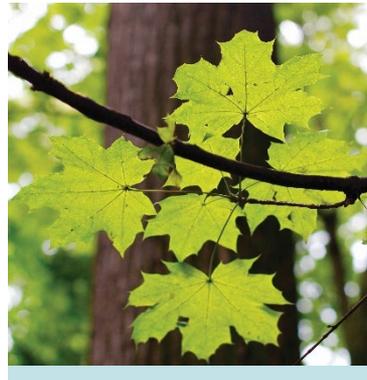




Requirements and Program Authority for Wild/Cultivated Mushrooms in Michigan



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Dairy, Feed, and Produce Division

Discuss requirements and criteria for:

- Wild-foraged Mushrooms
- Food Program Licensing
 - Retail
 - Wholesale
- Cottage Food
- Produce Safety Unit Inspections



Program Overview and Nomenclature

- Wild-foraged Mushroom Certification Program
 - Required for **any and all** wild-foraged mushrooms sold for human consumption
- Human Food Division Program – “Food Program”
 - MDARD retail and manufactured foods program
 - Licenses required
 - Wild mushroom certification
- Cottage Food Law
 - Unlicensed
 - Specific requirements and criteria
- Dairy, Feed, and Produce Division – “Produce Safety Unit”
 - On-farm produce safety rule inspections
 - Whole, uncut, raw agricultural commodities
 - Unlicensed



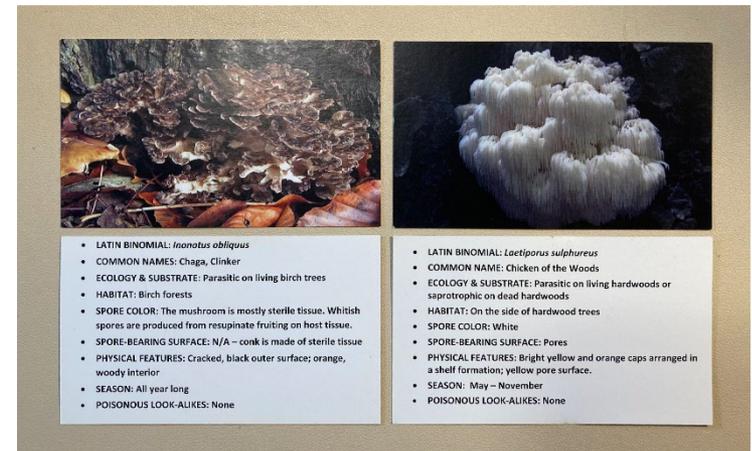
Wild-foraged Mushroom Certification Program

- In partnership with Midwest American Mycological Information (MAMI)
- Began in 2015
- Required for **any and all** wild-foraged mushrooms sold for human consumption **regardless** of:
 - Whether the mushrooms are processed (cutting, grinding, chopping, etc.)
 - Who the end user is (direct to consumer, wholesale)
- Other experts may be used if recognized



Wild-foraged Mushroom Certification Program

- Allows participants to become a certified wild-foraged mushroom identifier in the state of Michigan
- Two-day workshop
- Written exam
- Completion of exam with a passing grade allows participants to receive an Expert Mushroom Identifier card issued by MDARD



Food Program – Licensing Aspects

- License is required if:
 - Processing of mushrooms for wholesale
 - Cutting, chopping, grinding, etc.
 - Processing of mushrooms for retail if:
 - Cutting, chopping, grinding, etc.
 - If requirements of Cottage Food Law are not met
 - Any mushroom (wild-foraged or cultivated) - (whole, uncut, raw, or dried) that are wholesaled by an individual other than the grower or forager



Mushrooms and Cottage Food Law

- “Production” of non-TCS foods in a home kitchen
- Exempt from licensing
- Direct sale to consumer only
- Wild-foraged mushrooms from approved sources and cultivated mushrooms can be dried and sold
 - Documentation required for wild mushrooms
 - Specific criteria for dehydration process
- Labeling, adulteration requirements
- Must adhere to other applicable state or federal laws, or local ordinances



Produce Safety Unit

- Inspection of farm required if:
 - The farm meets inspection criteria under 21 CFR 112
 - Grow, harvest, pack, or hold whole, uncut mushrooms
 - Foraging = harvesting, not growing
 - Drying = holding
 - Unless a distinct commodity is created
 - Fresh or dried whole mushrooms can be wholesaled by the grower/forager without a license
 - If slicing/drying under cottage food for retail, Cottage Food criteria must be met
- Licensing is not required, but if a farm meets the criteria to receive a PSR inspection, they must complete the inspection



Wild-foraged Mushrooms vs. Cultivated

- Bottom line: The only difference between wild and cultivated mushroom requirements is a wild mushroom certification
- Everything else relating to license requirements is equal for wild or cultivated mushrooms



Collaboration between Food and Produce Program

- Communication among inspectors
- MDARD “Shared” Drive
 - Approved wild mushroom expert certification
 - Food and produce inspectors can access
- Electronic Inspection System (FIRST)
 - Food Inspection Regulatory System Technology (FIRST)
 - Food and produce inspectors can access
 - Houses all information/inspections for
 - Licensed food establishments
 - Produce farms
 - “Relate” function





Wild-foraged and Cultivated Mushroom Policy

- Lays out requirements for wild-foraged mushroom certification and licensing requirements

- Moving forward...
 - Communication and collaboration between programs

Questions?



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