

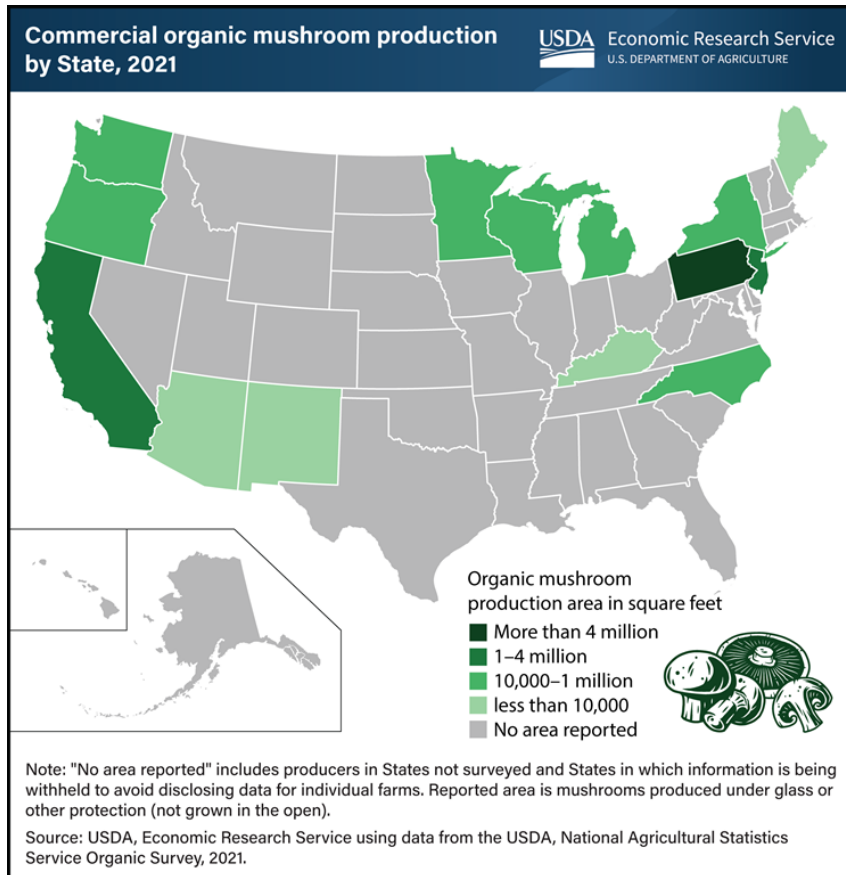


Wild mushroom harvesting in Pennsylvania

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Mushroom Capital of the World



- Mushroom farming in Pennsylvania dates back to 1880s
- Pennsylvania produces over 60% of the nation's mushrooms
- Kennett Square, Chester County, is the self proclaimed 'Mushroom Capital of the World'
 - Largest number of mushroom growers in the US located within a 20-mile radius of the town

[USDA ERS - Chart Detail](#)



Wild Mushrooms in PA

- Based on FDA Retail Food Code to allow regulatory agencies to develop their own wild harvested mushroom program to approve wild mushrooms as an approved source

3-201.16 Wild Mushrooms.

(A) Except as specified in ¶ (B) of this section, mushroom species picked in the wild shall not be offered for sale or service by a FOOD ESTABLISHMENT unless the FOOD ESTABLISHMENT has been APPROVED to do so.^P

- PA Retail Food Facility Safety Act adopts the FDA model food code as the basis for the state's retail food program regulations



➤ License & Registration Requirements

Cultivated/Farm Raised & Wild Mushrooms

Retail Food Facility License

- Exempt from licensing if sold as a raw, unprocessed agricultural commodity.
- Mushrooms can be provided to local restaurants, grocery stores, retail facilities, and sold at farmer's markets.

Food Establishment Registration

- If post-harvested mushrooms are processed by the harvester in any way (i.e. washing, slicing, drying, and/or packaging), processing site requires food establishment registration under manufactured foods program



Produce Safety Program Requirements

- Path B State conducting produce farm inspections under FDA authority
- No state specific registration or licensing requirement
- Retail license and/or food establishment registration may be required based on operation
- Mushroom farms represent **5.9%** of covered farms in PA
 - Large – 33
 - Small – 2
 - Very Small – 9



▶ Wild Mushroom Harvester Approval Process

Individuals must obtain approval from PDA BFSLS prior to harvesting or processing wild mushrooms intended for retail sale or wholesale

- Submit request to PDA describing qualifications and training
 - Taking and passing a comprehensive mushroom identification course
 - ✓ Michigan Department of Agriculture and Rural Development
 - ✓ Mushroom Mountain, LLC
 - Master's Degree higher in Mycology
 - Written verification or from an already identified mushroom expert attesting individual is competent to identify wild harvested mushrooms.

Wild Mushroom Harvester Approval Letter



April 15, 2024

NAME AND ADDRESS

Dear XXX:

This letter is to confirm that you have submitted the appropriate credentials to the Department with regards to wild mushroom harvesting. Your application has been approved. You may harvest and sell edible wild harvested mushrooms in the Commonwealth.

Just a reminder of certain requirements:

1. Harvesters should also keep records with the names of the Food Establishments and Food Facilities where wild mushrooms were sold, including dates/species/quantities. In addition, the package/container of mushrooms should have a label/tag stating the following:
 - a. Common name and scientific name of mushroom species
 - b. Name and address (city, state, zip code) of the harvester
 - c. Location/county of harvest
 - d. Dates of harvest
 - e. An accurate net weight

The intent of this requirement is to help establish record-keeping and traceability to assure safety of wild harvested mushrooms.

2. Food Facilities should keep records with the name and contact information of the person who identified the mushroom and the mushroom seller including invoices with dates/species/quantities. The mushrooms should remain in the container in which they were received and accompanied with a record (tag/label).

The records should be retained for at least 90 days from the date the container is emptied. This retention period accounts for potentially long asymptomatic latent periods (that can be up to 14 days from consumption), diagnosis and investigation timeframes that can be up to 3 weeks, and already existing records retention timeframes specified in the FDA model Food Code for other foods. Commingling of wild harvested mushroom lots is not recommended as it serves to confound traceback or foodborne illness investigations and could hinder efforts to remove implicated product from the food chain.

3. Edible wild harvested mushrooms for retail sale shall not be harvested from Federal, State, and local parks and forests. The removal of edible wild mushrooms with the intent of retail sale from federal/state and/or local lands is generally prohibited without obtaining written permission beforehand. Individuals should contact the appropriate local or state authority responsible for management of the public lands to determine if mushroom harvesting is permissible and the permits those authorities may require. Individuals intending to forage/harvest from someone else's property/land should obtain permission in writing from the landowner before removing any edible wild mushrooms with the intent of retail sale.

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- Each harvester receives approval letter
- List of all harvesters maintained and available to inspectors on bureau's SharePoint site
- Outlines regulatory requirements and best practices





Regulatory Requirements

Guidance for Wild Mushroom Harvesters in PA

Harvester

- Records of facilities where wild mushrooms were sold including dates/species/quantities
- Label package/container of mushrooms
 - Common name and scientific name of mushroom species
 - Name and address (city, state, zip code) of harvester
 - Location/county of harvest
 - Dates of harvest
 - Accurate net weight

Food Facility

- Records with name and contact information of the person who identified the mushroom and the mushroom seller including invoices with dates/species/quantities.
- Mushrooms should remain in the container in which they were received and accompanied with a record (tag/label).
- Retain records for at least 90 days from the date the container is emptied.
- Commingling wild mushrooms not recommended.

Approved list of wild mushrooms

1. Hen of the Woods (*grifola frondosa*)
2. Golden Chanterelle (*cantharellus cibarius*), White Chanterelle (*cantharellus subalbidus*), Blue Chanterelle (*polyozellus multiplex*)
3. Black Trumpet (*cantharellus tubaeformis*)
4. Hedgehog Fungus (*hydnum repandum*, *dentinum albidum*, *dentinum repandum*, *dentinum umbilicatum*)
5. Common Puffball (*lycoperdon perlatum*)
6. Horn of Plenty (*craterellus cornucopioides*)
7. Cauliflower Mushroom (*sparassis crispa*)
8. Chicken of the Woods (*laetiporus sulphureus*)
9. Lion's Mane or Bear's Head or Bearded Tooth (*hericium erinaceus*)
10. Various bolete species: Queen Bolete (*boletus aereus*), King Bolete or Cepe or Porcini (*boletus edulis*), Manzanita Bolete (*leccinum manzanitae*)
11. Matsutake (*armillaria ponderosa*, *tricholoma magnivelare*)
12. Blewit (*lepista nuda*)
13. Morels (*morchella* spp.)
14. Oyster Mushroom (*pleurotus ostreatus*)
15. Shaggy Mane or Lawyer's Wig (*coprinus comatus*)
16. Coral Fungi (*clavariaceae*)
17. Truffles (*tuber aestivum*, *tuber magnatum*)



➤ Wild Mushroom Harvester Stats

- **49** individuals approved to harvest wild mushrooms
- Approvals date back to 2016 prior to produce safety program implementation
- Wild mushrooms harvesters not previously captured in PDA farm inventory
 - **Working on re-verifying this summer!**
 - 1 large farm
 - 1 very small farm
 - 3 exempt farms
 - **43 need verified**



➤ Outreach Verification Projects

- Verify produce farm inventory exemption status
 - Qualified exempt
 - Micro-exempt
- Re-verify certification status of approved harvesters
 - Certificates valid for 5 years
 - **21** of 49 harvesters have expired or expiring certifications

Wild Mushroom Approved Harvesters									
Name	Farm Name/Facility ID	PSR Status	Approval Date	Certification Agency	Certification Expiration Date	Region	Address	Email	Phone

➤ Outreach Projects

Wild Mushroom Harvesting in PA -- Regulatory Requirements & Guidance --



There are over 200,000 wild mushroom species in this Region of the country, of which about 200 are edible and only 25 worth eating and normally sold. However, mushrooms picked in the wild and sold to consumers, that haven't been verified as safe by an individual with adequate training, could result in serious illness and/or death.

- Update wild mushroom guidance to include PSR requirements
- Align list of approved mushrooms based on species specifically available in PA



Thank you!

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