



Wild Mushroom Harvester Application

(print or type)

Please provide the following information requested below and return the completed application to the Food Safety Program, ATTN: Betty Ragsdale, Virginia Department of Agriculture & Consumer Services (VDACS), Post Office Box 1163, Richmond, VA 23218-1163.

Name of Wild Mushroom Harvester:

Business Name:

Business Address:

County:

Email:

Telephone Number(s): (W)

(H)

(C)

Name and Address of Food Establishments where Wild Mushrooms Will be Sold:

2VAC5-585-320. Wild mushrooms.

A. Except as specified in subsection 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

B. This section does not apply to:

1. Cultivated wild mushroom species that are grown, harvested, and processed in an operation that is regulated by the food regulatory agency that has jurisdiction over the operation; or

2. Wild mushroom species if they are in packaged form and are the product of a food processing plant that is regulated by the food regulatory agency that has jurisdiction over the plant.

WILD HARVESTED MUSHROOMS

In Virginia, there are over 200,000 wild mushroom species of which about 200 are edible and 25 of culinary value that are normally sold. However, mushrooms picked in the wild and sold to a consumer, that haven't been verified as safe by an individual with adequate training, could result in serious illness and/or death.

The following requirements must be met for foragers/harvesters of edible wild mushrooms:

1. The harvester shall describe their qualifications and training in writing or otherwise be able to demonstrate knowledge to VDACS for approval.
2. Harvesters shall keep records with the names of the Food Establishments where wild mushrooms were sold, including dates/species/quantities. In addition the package/container of mushrooms should have a label/tag stating the following:
 - Common name and scientific name of mushroom species
 - Name and address (city, state, zip code) of the harvester
 - Location/county of harvest
 - Dates of harvest
 - An accurate net weight

Additionally, edible wild mushrooms for retail sale shall not be harvested from Federal, state, and local parks, forests and natural area preserves. The removal of edible wild mushrooms with the intent of retail sale from federal/state and/or local lands is prohibited. 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. According to the VA Department of Conservation and Recreation, the picking of mushrooms for commercial use/profit is prohibited within Virginia State Parks, Natural Area Preserves and all other DCR lands.

4VAC5-30-50. Flowers, Plants, Minerals, Etc.

No person shall remove, destroy, cut down, scar, mutilate, injure, take or gather in any manner any tree, flower, fern, shrub, rock or plant, historical artifact, or mineral in any park unless a special permit has been obtained for scientific collecting.

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.

The following types of wild harvested mushrooms (mushrooms with tubes, spines and ridges and other mavericks) are considered approved by the regulatory authority (VDACS, Office of Dairy and Food, Food Safety Program) since they have clear identification marks and are easily identifiable in the field (fresh state) and there are no potentially poisonous look-a-likes:

- Hen of the Woods (*grifola frondosa*) – Japanese name is “Maitake”
- Golden Chanterelle (*cantharellus cibarius*)
- White Chanterelle (*cantharellus subalbidus*)
- Blue Chanterelle (*polyozellus multiplex*)
- Black Trumpet (*cantharellus tubaeformis*)
- Hedgehog Fungus (*hydnum repandum*, *dentinum albidum*, *dentinum repandum*, *dentinum umbilicatum*)
- Common Puffball (*lycoperdon perlatum*)
- Horn of Plenty (*craterellus cornucopioides*)
- Cauliflower Mushroom (*sparassis crispa*)
- Chicken of the Woods (*laetiporus sulphureus*)

- Lion's Mane or Bear's Head or Bearded Tooth (*hericium erinaceus*)
- Various bolete species to include: Queen Bolete (*boletus aereus*), King Bolete or Cepe or Porcini (*boletus edulis*), Manzanita Bolete (*leccinum manzanitae*)
- Matsutake (*armillaria ponderosa*, *tricholoma magnivelare*)
- Blewit (*lepista nuda*)
- Morels (*morchella* spp.)
- Oyster Mushroom (*pleurotus ostreatus*)
- Shaggy Mane or Lawyer's Wig (*coprinus comatus*)
- Coral Fungi (*clavariaceae*)
- Truffles (*tuber aestivum*, *tuber magnatum*)

Other Points of Emphasis

- Mushroom caps with gills (oyster, shiitake, etc.) should be avoided by beginner harvesters because they can be confused with others in the same group that are seriously poisonous and deadly.
- Wild harvested mushrooms should be thoroughly cooked and never consumed raw.
- Wild harvested mushrooms should not show any signs of spoilage (rotten, soggy, mushy, slimy, moldy) and/or insect infestation.
- Mushrooms need to breathe and the packaging should have air holes or be made of a breathable material.
- Generally speaking the months of harvest in VA run from early spring to late fall.
- Any other types of wild mushroom species found offered for sale would be out of compliance with VDACS regulations.

The following requirements must be met for retail food establishments that sell, use or serve wild harvested mushrooms:

1. Prior to the sale of wild harvested mushrooms, food establishments shall make a request in writing by completing and submitting the "Wild Mushroom Retail Sales Application."
2. Once the application is reviewed and approved by VDACS, the food establishments shall keep records or invoices that include the following:
 - a. Name and contact information of the person who identified the mushroom and/or the mushroom seller
 - b. Common name and scientific name of mushroom species
 - c. Location/county of harvest
 - d. Dates of harvest
 - e. Date of purchase from harvester
 - f. An accurate net weight
3. The mushrooms should remain in the container in which they were received and accompanied with a tag or label.

The records shall 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 record 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.

**Species of Wild Mushrooms Establishment is requesting to sell (list all):
If species of mushroom is not listed on this document then please provide rationale for consideration of approval by VDACS on separate page.**

Location(s) of harvest:

Description of qualifications and training in order to harvest wild mushrooms:

Record template for capturing all of the following (attach separate document):

- List of food establishments where mushrooms are sold
- Common name and scientific name of mushroom
- Location/county of harvest
- Date of harvest
- Date sold
- Quantity sold

Copy of the label or tag that will be available with all lots of mushrooms sold, containing all of the following (attach separate document):

- Common name and scientific name of mushroom species
- Name and address of harvester
- Location/county of harvest
- Dates of harvest
- Accurate net weight statement

I have read the application, understand the requirements, and will comply with the requirements of this document.

HARVESTER: _____ **DATE:** _____

(internal use only)

REVIEWED: _____ **DATE:** _____