

Wild Mushroom Retail Sales Application

Date of Application:		County:	
Contact Information for Retail Store Selling Wild Harvested Mushrooms			
Business Name:			
Business Address:			
Person in Charge:		Title:	
Phone:			
Email Address:			
Contact Information of Wild Mushroom Harvester			
Name of wild mushroom harvester:			
Phone:		Email Address:	
Address:			

Please provide the information requested in this application and return the completed application to the Food Safety Program at the following email address: foodsafety@vdacs.virginia.gov

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 Retail Food Establishment Regulations for the Enforcement of the Virginia Food Laws says this about wild mushrooms:

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.

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.*

Requirements for Mushroom Sales

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 this application.
2. The mushrooms should remain in the container in which they were received and accompanied with the label provided by the mushroom harvester.
3. The food establishment shall keep records or invoices that include the following:
 - a. Name and contact information of the mushroom harvester
 - 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

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

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 Foods, 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:

- Beefsteak (*Fistulina hepatica*)
- Black Trumpet or Horn of Plenty (*Craterellus fallax*)
- Blewit (*Lepista nuda*)
- Blue Milky (*Lactarius indigo*)
- Bolete species to include: Queen Bolete (*boletus aereus*), King Bolete or Cepe or Porcini (*boletus edulis*), Manzanita Bolete (*leccinum manzanitae*)
- Cauliflower Mushroom (*sparassis crispa*)
- Chanterelle species to include: Golden Chanterelle (*cantharellus cibarius*), Pink Chantrelle (*Cantharellus cinnabarinus*)
- Chicken of the Woods (*Laetiporus sulphureus*, *L. cincinnatus* and *L. perscinus*)
- Common Puffball (*Lycoperdon perlatum*)
- Golden Milky (*Ladarius corrugs*, *L. volemus*)
- Hen of the Woods or Maitake (*grifola frondosa*)
- Hedgehog Fungus (*hydnum repandum*, *dentinum albidum*, *dentinum repandum*, *dentinumumbilicatum*)
- Honey (*Armillaria ostoyae*, *A. mellea*, *A. tabescens*)
- Lion's Mane or Bear's Head or Bearded Tooth (*hericium erinaceus*)
- Lobster (*Hypomyces lactifluorum*)
- Morels (*morchella* spp.)
- Oyster Mushroom (*pleurotus ostreatus*)
- Shaggy Mane or Lawyer's Wig (*coprinus comatus*)
- Truffles (*tuber aestivum*, *tuber magnatum*)
- Woods Ear (*Auricula auricularia*, *A. fuscusuccinea*)

Other Points of Emphasis

- 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.
- Mushrooms harvested from different locations or on different days should not be mixed.

Checklist of Items to Provide:

Description of processing to be performed (cleaning, chopping, drying, cooking, etc.):
Description of method and type of packaging:
Copy of product label(s) if mushrooms are packed or re-packed in your establishment (attach on separate sheet)
Copy of record or invoice template (attach on separate sheet)
List of all species of wild mushrooms that will be sold for consumption:
If species of mushroom is not listed in this document, please provide rationale for consideration of approval: