A state and federal law has established science-based minimum standards for the safe growing, harvesting, packing and holding of fresh fruits and vegetables for human consumption. This could affect your farm if you grow and sell more than $25,000 of fruits, vegetables, mushrooms, sprouts, tree nuts and herbs that will be consumed raw.

It does not affect produce that will be further processed in a manner to kill harmful bacteria and microbes. Fruits and vegetables that are almost always cooked before eating are also not affected. That type of produce is exempt from the law and includes, among other things, asparagus, beans, beets, sour cherries, chickpeas, collards, sweet corn, dill, eggplant, horseradish, lentils, okra, potatoes, pumpkins, winter squash and sweet potatoes. For a complete listing, see VaProduceSafety.com.

Commodities that are covered under the produce safety law may also be eligible for an exemption.

LEARN MORE:
VaProduceSafety.com

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