



STATE OF MARYLAND

DHMH

Maryland Department of Health and Mental Hygiene

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COMAR 10.15.04.18 ON-FARM HOME PROCESSING

FOODS AND DEFINITIONS

Examples of Foods that Might Be Allowed to be Farm-Processed:

- Breads and Pastries without potentially hazardous toppings or fillings:
 - Pies, turnovers, fruit tarts from the fruits listed below
 - Baked breads, biscuits, cakes, cookies, and muffins
- Canned acid foods such as:
 - Fruit jelly, jam, and preserves from the fruits listed below
 - Fruit butter from apple, apricot, grape, peach, plum, prune, quince
- Fruits with a natural pH of 4.6 or less:

○ Apple	○ Cranberry	○ Quince
○ Apricot	○ Grape	○ Raspberry
○ Blackberry	○ Nectarine	○ Red currants
○ Blueberry	○ Orange	○ Strawberry
○ Boysenberry	○ Peach	○ Tangerine
○ Cherry	○ Plum	
- Toppings, glazes, icings, or fillings that may be stored without temperature control prior to use in other products
- Finfish cleaned, weighed, packaged, labeled, and sold or distributed from the home fish farm only, excluding fish associated with histamine intoxication, such as tuna, mackerel, and mahi mahi
- Meat, such as beef, lamb, and pork, weighed, packaged, labeled, and sold or distributed from the home farm only, where the animals are raised commercially and then slaughtered and chilled at a USDA inspected and regulated plant
- Dried fruits and vegetables
- Honey
- Peanut butter

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Examples of Foods that Would Not Be Allowed to be Farm-Processed:

- Foods that have a natural pH above 4.6:
 - Artichokes
 - Asparagus
 - Beans (lima, string, kidney, Boston style, soy, waxed)
 - Beets
 - Broccoli
 - Brussels sprouts
 - Cabbage
 - Carrots, cauliflower, horseradish
 - Sweet corn
 - Cucumber
 - Eggplant
 - Figs
 - Garlic
 - Horseradish
 - Mushrooms
 - Onions
 - Peas
 - Most peppers
 - Potatoes
 - Pumpkin
 - Squash
 - Spinach
 - Turnips
 - Vegetable soups
 - Zucchini

- *Tomatoes and tomato products, such as salsa

**These foods are not allowed unless they are a variety with a pH of 4.6 or below or are acidified to a pH of 4.6 or below during processing. Additional training and licensure are required for acidification.*

- Pumpkin, banana, or pear butters
- Foods that require refrigeration for safety such as fresh salsa and pesto
- Cheese, ice cream, and yogurt
- Apple cider and fruit juices
- Tuna, mackerel, mahi mahi
- Specialty breads such as foccacia, or pastries containing fresh, canned, frozen or re-hydrated vegetables or soft cheeses added prior to baking
- Pastries filled or topped with potentially hazardous foods
- Pies made from pumpkin, custard, sweet potato, meringue
- Cheesecake or bakery products filled or topped with cream, crème, custard, or cheese after baking
- Cured foods such as country ham, bacon, corned beef, pastrami, salted and smoked fish (sable, salmon, shad, chub, and tuna)
- Fermented foods such as sauerkraut and certain pickles
- Rehydrated spices in oil

Definitions of Terms for Farm Processing

Acid foods are foods that have a natural pH of 4.6 or below.

Acidified foods are low-acid foods to which acids or acid foods are added to achieve a finished equilibrium pH of 4.6 or below.

Low-acid foods are any foods, other than alcoholic beverages, with a finished equilibrium pH greater than 4.6 and a water activity (a_w) greater than 0.85. Low-acid foods do not include tomatoes and tomato products having a finished equilibrium pH less than 4.7.

pH is the symbol for the negative logarithm of the hydrogen ion concentration which is the degree of acidity or alkalinity of a food. Values from 0 to 7 indicate acidity, and values above 7 up to 14 indicate alkalinity. The value for pure distilled water, regarded as neutral, is 7.

Potentially hazardous foods are natural or synthetic foods that requires temperature control because the food is in a form capable of supporting:

- (a) The rapid and progressive growth of infectious or toxigenic microorganisms;
- (b) The growth and toxin production of *Clostridium botulinum*; or
- (c) In raw shell eggs, the growth of *Salmonella Enteritidis*.

Potentially hazardous foods are not foods with a:

- (a) Water activity (a_w) value of 0.85 or less;
- (b) pH level of 4.6 or below when measured at 75°F; or
- (c) Commercially sterile food in a hermetically sealed container.

Water activity (a_w) is the water in food that is not bound to food molecules so it can support the growth of bacteria, yeasts and molds.