

Packaging Guidelines for Carrboro & Southern Village Farmer's Markets

Wrap or cover

Vendors have two options for packaging baked goods:

1. Individually packaging these items in a NCDA approved or Health Department approved facility.
2. Selling from clean, covered bulk containers that are only accessible by the vendor. Those who choose to sell from covered bulk containers must use one of the following acceptable methods to remove food from covered bulk containers: clean tongs or other utensils, single-use gloves, or single-use wax paper sheets. The baked goods should then be placed in a clean, unused bag or container and handed to the customer, or single items can be directly handed to the customer in a single use wax paper sheet when appropriate. Consumers are not allowed to self-serve from covered bulk containers.

Labeling

Vendors have two options for labeling:

1. Individually packaged single serving foods set out for self-service require a label on the package. A label must be affixed to the package bearing the common or usual name of the product, a declaration of ingredients in descending order of predominance, the name and complete address of the firm or party responsible for the manufacture of the product.
2. Baked goods sold in bulk and handed out directly to customers should have ingredient placards posted on bulk containers for customers to see.

Packaged foods are regulated by the Department of Agriculture and Consumer Services under the provisions of G.S. 106-121(13a) which defines "packaged" as any container or wrapping in which any consumer commodity is enclosed for use in the delivery or display of that consumer commodity to retail purchasers. Labels are required on packages set out for self-service, but are not required when someone hands out wrapped products ordered by a customer. Labels must bear the common or usual name of the product, declare ingredients in descending order of predominance, bear the the name and complete address of the firm or party responsible for the manufacture of the product, and in some circumstances, net weight or quantity and nutritional information. <http://www.ncagr.com/fooddrug/food/foodlaw.htm>

Cross-contamination

Vendors should strictly segregate the foods handled at market to ensure that there is no cross-contamination. Vendors selling raw meat, poultry or compost and ready-to-eat foods, such as baked goods, must take extra precautions. These vendors must pre-package ready-to-eat baked goods individually in a licensed facility away from the danger of cross-contamination and are not allowed to sell baked goods from enclosed bulk containers.