


Home Canned Goods

Home Canned Goods (low acid foods such as vegetables, salsa and pickles) must meet the following conditions:



1. A Jackson County Farmer's Market Permit is required.
2. All of these products must be made in an approved and inspected facility with a valid food permit. Vendor must keep a copy of permit with them at their booth at all times.
3. Vendor must check the pH of each batch and keep records.
4. Vendor must follow all federal regulations such as attending a better process control school.
5. Each product must be reviewed by a process authority.
6. Acidified foods that have not been through this process may be considered to be adulterated.
7. Containers must bear the following information: name and address of the producer, common name of the food and a list of all the ingredients in the food.



Names and contacts of two university programs capable of evaluating processes are given below. After one of these programs conducts an evaluation of the process and provides a written statement that the process (with any suggested modifications) is safe, we will allow the product at the function.

*Food Science Institute
216 Call Hall
1530 Mid-Campus Drive North
Kansas State University
Manhattan, KS 66506
Tel: 785-532-4057
Fax: 785-532-5681
Email: foodsci@k-state.edu
Website: foodsci.k-state.edu*

*University of Nebraska-Lincoln
Food Innovation Complex
The Food Processing Center
1901 N 21 Street
Lincoln, NE 68588-6206
Tel: 402-472-2832
Email: fpc@unl.edu
Website: fpc.unl.edu*

If the proposed food is a meat product, contact the *Missouri Department of Agriculture* at 573-522-1242 or *USDA* in *Lawrence, KS* at 785-841-5600 pertaining to the regulations.



Jackson County
Environmental Health
34900 E. Old U.S. 40 Hwy.
Oak Grove, MO 64075
816-847-7073
jacksongov.org/eh