



Meat Guidelines

The following guidelines apply to producers of meat, poultry, eggs, cheese and other dairy, and seafood. The guidelines are designed to uphold the Davidson Farmers Market as a producer-only, local food market as outlined in the Market Guidelines.

PRODUCER ONLY: The Producer named in the application must raise, grow, produce, or catch everything they sell, on their owned or leased land, other business arrangement or territorial waters of North Carolina in which the production of the products is under their control. Items may not be sold on behalf of or bought from anyone else. The term Producer includes the producer named in the application, their family and employees who are directly involved in production.

LOCAL ONLY: The local products sold must be raised, grown, produced, gathered or caught in North Carolina, within 100 miles of Davidson. Seafood is the exception for distance. See below for specifics relating to purchase of young animals to be raised by the Producer. It is understood that processing is exempt from this rule until closer facilities can be established that meet Producers' quality standards.

DOCUMENTATION: Producer must provide documentation for production methods outlined and signed below by the Producer. If the Producer changes from these production methods, the Producer must notify the Market Director within 30 days to determine whether the product meets DFM market requirements and product needs.

SITE VISIT: The DFM will conduct a site visit to the farm after the submission of the application and before acceptance into the DFM applied season. DFM will use this visit as the check on the application. Periodic site visits are up to the discretion of the DFM vendor committee.

PRODUCTION: Animals not raised from birth must be raised by the Producer on their owned, leased land, or other arrangement managed directly by the producer for a minimum amount of time to ensure that the processes used, as outlined by the Producer (hormone and antibiotic free, pastured), are within the Producer's direct control and meet standards for DFM Producer-only and Local products.

- Poultry - from chicks purchased at 2 weeks or less; laying hens as pullets
- Eggs - from Producer's chickens

- Cheese and Dairy - made from milk from Producer's herd
- Pork - 4 months
- Beef - 6 months
- Ostrich - 6 months
- Lamb - 4 months
- Goat - 4 months
- Other meat products must be approved by DFM prior to selling

PROCESSING: All meat must be processed and labeled according to NCDA/USDA guidelines in a NCDA/USDA inspected facility. The producer of self-processed poultry must meet the standards of the USDA and the NCDA to be sold at the market.

TRANSPORTING and SELLING: The Producer must abide by USDA/NCDA food safety guidelines for transporting and selling meat and provide Licensure to handle meat. All meats must be frozen. See DFM guidelines for more specific information.

CONSEQUENCES: Breaking the rules will result in:

1st violation: Verbal or written warning and removal of product from the market

2nd violation: Indefinite suspension or termination

PRODUCTION METHODS and DISTRIBUTION: Information about your farm's production methods and distribution is required to sell at DFM. Please provide the following:

Choose one:

_____ All of my animals are born and raised on my farm/leased/management agreement/other arrangement properties.

_____ I purchase young animals to raise on my farm/leased/management agreement properties and raise them on my property for the times specified in DFM's rules.

DOCUMENTATION: Provide copies of the meat handler's license and return with application:

I submit that the information provided for my application is accurate and complete. I have been provided with a copy of the DFM Rules and Regulations and I will abide by its provisions. I agree to have my farm/production site inspected by a designee of the Davidson Farmers Market Committee.

Print Name _____

Signed _____

Date _____
