State of South Carolina
Department of Agriculture

Food Safety Division

Information Sheet

In order to manufacture, prepare, repack or sell food to the public, you must follow these requirements:

1. Obtain a Registration Verification Certificate (RVC) from SCDA. In order to do so, you must use an inspected and registered facility. A home kitchen IS NOT an acceptable facility. You must register and get SCDA approval of the process, product, and facility. Contact Angie Culler-Matthews at aculler@soda.sc.gov or 803-734-7321 to register with SCDA. SCDA does not allow any food items for public sale to be manufactured in a home domestic kitchen. Go to SCDA Food Safety & Compliance webpage for requirements and registration information [http://agriculture.sc.gov/foodsaftyandcompliance](http://agriculture.sc.gov/foodsaftyandcompliance).

2. Prior to sale, firm must send any and all canned/jarred/bottled foods to Clemson University: Kimberly Baker, kobaker@clemson.edu (864-376-4031) or N.C. State: Dr. Fletcher Arritt, fletcher.arritt@ncsu.edu (919-513-2090) for product analysis. Pickled foods (chow-chows, some sauces, and pickled vegetables) are acidified foods and require attendance to a Better Process Control School, registration with the Food and Drug Administration, and a certified scheduled process; including proper and accurate record keeping. All of this is to prevent Botulism poisoning, which can and does happen. Illegally Home Canned goods are considered hazardous and adulterated and will be removed from sale.

3. Eggs that are sold at a location other than a growers residence or farm must be properly labeled, inspected and graded by the grower according to USDA standards and kept at 45°F or below. The producer must obtain an Egg License issued by our department. Unlabeled, ungraded, or unsized eggs or eggs off refrigeration are considered adulterated and will be removed from public sale. Violations of this law (including no SCDA issued License) are a misdemeanor and carry a fine.

4. Use an approved label that includes Name of Product, Ingredient List, Name and Address of Manufacturer, and Net Weight is required on all foods sold to the public. This is a state and federal law. All allergens must be disclosed in your ingredient list or in a separate advisory statement. Products that are not properly labeled are considered misbranded and therefore adulterated and will be removed from public sale.

5. SC Meat and Poultry Inspection Division (803-783-2260). Contact SC Meat & Poultry for products that contain more than 3% raw or 2% cooked poultry, beef, pork or lamb.

6. SC DHEC Dairy Division (803-896-0644) will handle all regulations and requirements regarding Milk, Bottled Water and Soft Drinks.

7. Seafood and Fish that are whole and unprocessed will be under the Department of Natural Resources (DNR) 803-734-3447. Those wishing to sell to the public must have a Commercial Fisherman or a Wholesaler License. If the seafood or fish is processed, then the product must come from an inspected and registered source (see #1). Seafood/fishery products are subject to Seafood HACCP regulation. Seafood HACCP training may be required.

8. The Cottage bill allows individuals to produce non-potentially hazardous baked goods and candy in their home kitchen and sell directly to the end-consumer at direct-to-consumer markets, provided he or she does not produce more than $15,000 per year. Interested individuals must apply for and be granted exemption from inspection and labeling review. Application and FAQ guidance can be found at [http://agriculture.sc.gov/forms](http://agriculture.sc.gov/forms).

Please help us ensure that all food items sold to the public are safe and have been legally manufactured.

Food Safety Officers/Territory
State Manager/Midlands: Angie Culler-Matthews
Charleston/Low Country: Everette Reynolds
Catawba/Midlands: Martin Timms

Upstate: Mark Burns
PeeDee: Phyllis Calhoun
Low Country: Tiffini Varnadoe

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