North Dakota

Produce

Food Safety Guide

Grow It • Handle It • Sell It Safely



Prevent Contamination

Practice Good Hygiene

Keep Food at Safe Temperatures

Handle Produce with Care

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NORTH DAKOTA PRODUCE SAFETY GUIDE

A Producer Guide to Selling of Fresh, Non-Processed Produce

Prepared by

Keith Knudson
Aspen Hills Ag Consulting, LLC

Bottineau, North Dakota

Prepared for
North Dakota Association of Rural Electric Cooperatives (NDAREC)
North Central Food Hub Initiative

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Primary Purpose

The purpose of this is to be a concise guide to help produce growers in the First District Health Unit's (FDHU) 7-county region to understand which food safety rules, licenses, and certifications apply when selling produce to retail establishments such as grocery stores, food hubs, and restaurants. **Although**, this resource will clarify requirements across local, state, and federal systems and outline optional certifications that influence market access.

Scope

Fresh fruits and vegetables and other raw agricultural produce. This guide does not provide the licensing requirements for manufactured/processed foods, meat, poultry, dairy, or other specialized products. Those areas are referenced only when useful for comparison.

Navigating North Dakota Produce Safety & Market Access

This guide serves as a practical compliance and operational roadmap for fresh produce growers navigating North Dakota's produce safety landscape. Designed as both a regulatory decision-making tool and an onboarding resource, it clarifies how FDHU requirements, state laws, federal rules, and voluntary buyer certifications work together across different sales channels.

By following the step-by-step processes outlined in this manual, producers will navigate a structured four-part pathway:

Determining Market Pathways & Licensing Triggers: A guided decision path to evaluate how farm location, market venues (direct-to-consumer vs. commercial wholesale), and buyer types determine required licenses, such as the First District Health Unit (FDHU) Produce Grower License or statewide authority.

Establishing Operational Boundaries: Clear criteria distinguishing standard raw agricultural postharvest handling (washing, trimming, sorting, temperature control) from value-added fresh-cut operations that trigger commercial food processing licenses. Food processing license is needed for wholesale. If all sales are direct to the end consumer, this is processing at retail, and a retail food license can be issued.

Building On-Farm Food Safety Infrastructure: Actionable standards for land use, water use and testing, worker hygiene, equipment sanitation, and traceability required for compliance with local health codes and federal Food Safety Modernization Act (FSMA) guidelines.

Streamlining Commercial Onboarding: Practical application planning required file checklists, and verification sign-off forms to simplify supplier onboarding and strengthen local produce supply chains.

Important

This guide is an educational onboarding tool, not a substitute for a determination by the applicable regulatory agency. Requirements can depend on the product, activity, buyer, farm size, location, and licensing jurisdiction.

1. Start Here: The Producer Decision Path

Use these questions in order. If the answer changes, move to the next decision point.

Question	If YES	If NO
1. Are you selling fresh, non-processed produce?	Continue with this guide.	Stop: a different food-safety/licensing pathway may apply.
2. Are you selling to a licensed grocery store, restaurant, school, food hub, or other food establishment?	Contact the health authority that licenses the buyer/receiving operation and determine whether a produce-grower license is required.	Only direct-to-consumer - No license required. Stop here.
3. Is your farm located in Bottineau, Burke, McHenry, McLean, Renville, Sheridan, or Ward County?	FDHU's produce-grower program is the primary local regulatory thread. See Section 3.	Determine your local licensing district through NDHHS. See Section 4.
4. Does FDA's FSMA Produce Safety Rule cover your farm?	Meet applicable federal requirements or qualified exemption requirements.	Keep documentation showing why the farm is outside the rule or exempt.
5. Does a buyer require GAP/GHP or USDA GAP certification?	Use the buyer's requested standard and prepare for the applicable audit.	GAP is still useful as a food-safety management framework, but certification is not required by law.
6. Are you washing, packing, cooling, storing, or transporting produce after harvest?	Apply the postharvest controls in this guide and any applicable FDHU/FSMA/buyer requirements.	Focus on growing, harvesting, worker hygiene, water, land, and contamination controls.

Direct-to-Consumer (DTC) vs. Commercial Wholesale Framework

In North Dakota, regulatory requirements depend heavily on the sales channel—specifically whether products are sold directly to the end consumer or to a commercial buyer.

Direct-to-Consumer (DTC) Sales

Raw, Whole Produce: Whole, raw, uncut fruits and vegetables grown by the farmer and sold directly to consumers (via farm stands, roadside stands, farmers markets, CSAs, or pop-up sales) are exempt from health department licensing statewide. Neither FDHU nor NDHHS requires a produce grower license for selling whole, raw produce directly to end consumers.

North Dakota Cottage Food Act (N.D.C.C. § 23-09.5): Governs home-processed or homemade food products (e.g., jams, jellies, baked goods, canned produce, dried herbs) sold directly to an informed end-consumer for home consumption.

Licensing Exemption: Exempts operators from state and local food safety licensing, permits, and routine kitchen inspections.

Local Preemption: Preempts local rules, meaning local health units (including FDHU) and municipalities cannot require additional local licenses, permits, or fees for qualifying cottage food sales.

Required Consumer Advisory: Requires a point-of-sale display or product label stating: *"This product is made in a home kitchen that is not inspected by the state or local health department."*

Food operators shall label all cottage food products that require refrigeration.

Prohibited Venues: Cottage food products cannot be sold to grocery stores, restaurants, food hubs, or any wholesale distributor for resale.

Legal Guidance and Product Eligibility: When there is uncertainty about whether a product qualifies as a cottage food or whether it may legally be sold directly to the end consumer, operators should seek advice from their own legal counsel before offering the product for sale.

2. Commercial Wholesale Sales

Produce Supplied to Licensed Establishments: Selling fresh produce to grocery stores, food hubs, restaurants, schools, or institutional buyers triggers commercial food safety regulation.

FDHU Produce Grower License: In FDHU's seven-county district (Bottineau, Burke, McHenry, McLean, Renville, Sheridan, and Ward), supplying fresh produce to licensed food establishments requires an FDHU Produce Grower

License, including written Standard Operating Procedures (SOPs), water analysis, land hazard assessments, and facility maps. Link here to FDHU Food Code and Appendix C: https://fdhu.org/wp-content/uploads/2021/06/2019-Food-Code.pdf.

NDHHS Food Processing License: Processing activities such as slicing, chopping, peeling, coring, or other value-added processing for commercial resale remove the product from the raw produce or cottage food category and require an NDHHS Commercial Food Processing License and regular facility inspections.

Note: **Whole fresh produce** refers to fruits and vegetables in their natural, harvested state. They have not undergone any mechanical alterations such as cutting, slicing, peeling, or shredding—and have not been cooked, frozen, canned, or chemically preserved. They remain biologically active and intact.

3. The Four Systems: How They Fit Together

System	What it is	What it means for a producer
FDHU	Local public-health licensing and inspection program for its district; its produce-grower appendix adds specific requirements for growers supplying licensed food establishments.	In FDHU's seven-county area, FDHU requirements as the local operational baseline when the producer is in its produce-grower program.
NDHHS	North Dakota's statewide Food and Lodging authority where it retains licensing jurisdiction, with certain local-health-unit agreements.	Use NDHHS to determine the correct licensing authority and applicable state requirements outside local districts. NDHHS covers food processing for wholesale, statewide
FDA / FSMA Produce Safety Rule	Federal standards for covered farms growing, harvesting, packing, and holding produce for human consumption.	Determine coverage/exemption status and meet the requirements that apply to your farm.
USDA GAP	Voluntary audit/certification program verifying practices intended to minimize microbial food-safety risks.	Use when required by a buyer, market, program, or customer, or voluntarily as a structured food-safety system.

Key point: These systems are not interchangeable. A USDA GAP audit does not replace a required state/local license, and meeting FDHU requirements does not automatically mean a farm is certified under USDA GAP. Additionally, while USDA GAP audit requirements and FSMA regulations overlap, they differ fundamentally in their regulatory foundation, purpose, and application.

Operational Boundary: Raw Postharvest Handling vs. NDHHS Food Processing

In North Dakota, the regulatory distinction between raw agricultural produce handling and commercial food processing is governed by N.D.C.C. § 23-09-01(7), N.D.A.C. § 33-33-04.1 (adopting the FDA Model Food Code), and federal regulations under 21 CFR 112 (Produce Safety Rule) and 21 CFR 117 (Preventive Controls Rule).

The critical regulatory line depends on whether an activity maintains the crop as a whole, uncut Raw Agricultural Commodity (RAC) or alters its physical state into a processed food product.

Raw Postharvest Handling (FDHU / Produce Safety Pathway)

Definition: **Whole produce** refers to fruits and vegetables in their natural, harvested state. They have not undergone any mechanical alterations such as cutting, slicing, peeling, or shredding—and have not been cooked, frozen, canned, or chemically preserved. They remain biologically active and intact.

Postharvest Activities That DO NOT Trigger NDHHS Processing License Requirements

Harvesting: Detaching whole produce from the root or vine (including cutting microgreens, lettuce, or herbs at the soil line).

Washing & Rinsing: Postharvest washing, batch rinsing, or sanitizer treatment of whole fruits and vegetables.

Trimming: Removing inedible outer leaves, stems, husks, or roots strictly necessary for harvest or basic field cleaning, provided the edible core unit remains whole and uncut.

Cooling & Temperature Control: Hydrocooling, forced-air cooling, or refrigeration of whole produce.

Sizing, Grading & Packaging: Sorting whole produce and placing it into bags, boxes, clamshells, or crates for wholesale or retail delivery.

Commercial Food Processing (NDHHS Licensing Pathway)

Operational Trigger

Any mechanical, manual, or thermal operation that breaks the skin or outer physical barrier, cuts into edible tissue, alters the natural physical state, or combines ingredients transforms raw produce into processed food.

Value-Added Actions That Trigger an NDHHS Food Processing License

- Fresh-Cut Operations: Slicing, peeling, chopping, dicing, shredding, or grating fresh fruits and vegetables (e.g., sliced apples, shredded carrots, peeled potatoes, diced onions, or cut tomato slices).
- Blended Fresh-Cut Mixes: Chopping or mixing multiple cut produce items together to create ready-to-eat salad mixes or fruit medleys.
- Juicing & Pureeing: Pressing, squeezing, or grinding produce into raw or pasteurized juices, ciders, or purees.
- Thermal & Preservation Processing: Blanching, cooking, freezing, drying/dehydrating (to create a distinct new commodity, such as grapes into raisins), pickling, fermenting, or acidifying.
- Consignment/Third-Party Processing: Purchasing or taking produce on consignment from other farms to cut, process, or package for resale.

Direct Comparison: Activity Classification Matrix

Farm Activity / Handling Step	Classification	Applicable Authority & License
Washing and clamshelling whole cherry tomatoes	Raw Agricultural Commodity	FDHU Produce Grower License (in 7-county district)
Harvesting and packing whole carrots with tops trimmed	Raw Agricultural Commodity	FDHU Produce Grower License (in 7-county district)
Slicing, dicing, or peeling whole carrots for wholesale bags	Processed Food	NDHHS Food Processing License + FDA Facility Registration
Slicing fresh tomatoes for delivery to restaurants	Processed Food	NDHHS Food Processing License + FDA Facility Registration
Squeezing apples into unpasteurized or pasteurized cider	Processed Food	NDHHS Food Processing License + FDA Facility Registration
Dehydrating herbs or fruit to create dried produce products	Processed Food	NDHHS Food Processing License + FDA Facility Registration

Regulatory Consequences of Crossing the Processing Threshold

Once an operation transitions into NDHHS Commercial Food Processing:

Facility Requirements: Processing cannot take place in a field packing shed or home kitchen. It requires an inspected, commercial-grade food facility with approved food contact surfaces, commercial multi-compartment sinks, and dedicated handwashing facilities.

Food and Drug Administration (FDA) Registration: The farm must register with the FDA as a Food Facility under Section 415 of the FD&C Act (21 U.S.C. 350d).

FSMA Shift: Federal regulatory compliance shifts from the Produce Safety Rule (21 CFR 112) to the Preventive Controls for Human Food Rule (21 CFR 117), requiring written hazard analysis, preventive controls, and supply-chain verification programs.

4. FDHU: The Common Thread for the Seven-County Area

FDHU covers Bottineau, Burke, McHenry, McLean, Renville, Sheridan, and Ward counties. FDHU states that produce-growing operations that sell produce to other food establishments are subject to licensing. Its current food-establishment page provides a Produce Grower Application, and the FDHU produce-grower application requires SOPs, GAPs/self-auditing documentation, traceability records, a growing-area map showing possible contamination sources within one-fourth mile, a floor plan, and an equipment list.

Producer takeaway: If you are in FDHU's district and supplying to licensed food establishments, start with FDHU before making assumptions about whether your operation needs a license.

5. FDHU Producer Requirements: What to Build into the Farm Food Safety Manual

The FDHU Appendix C provided for this guide is the common operational thread. It states that the appendix is intended for producers working under the FDHU produce regulation program and is additional to other applicable code requirements. In addition each producer may have different needs and requirements that will be taken into consideration by the FDHU inspector.

Please refer to the FDHU Food Code, Appendix C, for specific guidance contained in the following sections:

- Land, land history, manure, and compost (Appendix C C4-1)
- Water and irrigation (Appendix C C4-2)
- Equipment and sanitation (Appendix C C4-3)
- Pest, wildlife, and contaminated produce controls (Appendix C C3, C4-4 and C4-5
- Worker health and handling (Appendix C C4-6)
- Washing, packing and postharvest handling (Appendix C C4-7)
- Transportation and traceability (Appendix C C4-8 and C4-9)

Find the full FDHU Food Code at this link: https://ndlegis.gov/cencode/t23c09-5.pdf

6. FDHU Producer Application: Build Your File Before You Apply

FDHU Produce Grower License: Application Logistics & Operational Process

You can go online at this link to obtain an application: https://fdhu.org/wp-content/uploads/2025/12/Produce-Grower-Application.pdf

Email the application to hweddell@nd.gov If you are outside of the FDHU seven county area, please contact Hallie Weddel at this email or call her at (701)837-51

FDHU's current Produce Grower Application and Plan Review identifies these attachments (producer prepares before applying):

All SOP documentation.

All GAP documentation and self-auditing procedures.

Records identifying cutting/seed origin and receipts of produce from the operation.

Map of all growing areas, including possible sources of contamination within one-fourth mile.

Scaled floor plan showing required rooms/areas, sinks, equipment, entrances/exits, storage, loading/unloading, chemical storage, garbage, and exposed openings.

Equipment list, including manufacturer/model information.

Source: FDHU Produce Grower Application and Plan Review, revised April 2025. https://fdhu.org/wp-content/uploads/2025/12/Produce-Grower-Application.pdf

7. NDHHS: If You Are Outside FDHU

North Dakota HHS Food and Lodging is the licensing/inspection authority for retail and processed food sales not covered by a local public-health unit or city under the applicable jurisdiction agreements. NDHHS publishes a regulatory-jurisdiction map and directs businesses to first determine the license type and then determine which agency has jurisdiction. Link to health district map: https://www.hhs.nd.gov/local-public-healthsites

Where you operate	First contact	Producer action
Bottineau, Burke, McHenry, McLean, Renville, Sheridan, or Ward County	First District Health Unit	Ask specifically about the Produce Grower Application and requirements for supplying licensed food establishments.
Other North Dakota location	Check NDHHS district map	Determine whether NDHHS or a local health unit/city has the applicable food licensing authority.
Unclear or unusual activity	NDHHS Food and Lodging	Describe exactly what you grow, how you handle it, where you sell it, and whether a buyer is a licensed food establishment.

NDHHS Food and Lodging: 1720 Burlington Drive, Suite A, Bismarck, ND 58504-7736 • 701-328-1291 • foodandlodging@nd.gov.

8. FSMA Produce Safety Rule: Does It Apply to My Farm?

FSMA is federal law administered by FDA. FSMA's Produce Safety Rule (PSR) establishes science-based minimum standards for the growing, harvesting, packing, and holding of produce for human consumption. In North Dakota, the North Dakota Department of Agriculture (NDDA) works with the FDA under a cooperative agreement to support PSR implementation through education, outreach, and technical assistance to produce growers, as well as compliance and regulatory activities for covered farms. Coverage depends on the farm, products, sales, and applicable exemptions—not simply on whether a farm sells to a grocery store.

Decision point	What FDA says
Produce sold for personal/on-farm consumption	Not covered by the PSR.
Produce on the rarely-consumed-raw list	Not covered.
Produce farm with average annual produce sales at or below the applicable $25,000 threshold	Not covered under the PSR; FDA notes the threshold is adjusted for inflation using the rule's baseline.
Produce that receives qualifying commercial processing that adequately reduces microorganisms	May be exempt if the conditions and documentation in the rule are met.
Eligible qualified exemption	Certain farms can receive modified requirements when the federal sales and qualified-end-user tests are met.
Covered farm	Must meet the applicable PSR regulation and compliance dates.

Important: The federal PSR coverage determination is separate from FDHU or other North Dakota licensing. A farm can have a local licensing obligation even when it is not covered by FSMA, and a farm can be covered by FSMA even if a particular local program does not require the same documentation.

Current compliance note: FDA's current page lists April 6, 2026, as the compliance date for pre-harvest agricultural water requirements for covered small businesses and April 5, 2027, for covered small businesses, with other compliance dates depending on farm size. Check FDA's current compliance-date information before making a farm-specific determination.

9. USDA GAP: When Does GAP Fit In?

USDA GAP is voluntary. USDA AMS describes its GAP audits as verification that a produce operation is taking proactive measures to minimize microbial food-safety risks. It does not guarantee that produce is free from microbial contamination.

Question	Answer
Is USDA GAP a license?	No. It is a voluntary audit/verification program.
Does GAP replace FSMA?	No. FSMA is a federal regulatory requirement for covered farms; GAP is an audit standard.
Does GAP meet FDHU Regulations?	Yes. However, FDHU will require registration and review of producer's food safety manual
Why would a producer pursue GAP?	A grocery store, food hub, institutional buyer, distributor, program, or customer may require or prefer it.
Can GAP help a producer even without certification?	Yes. NDDA notes that GAP materials can help producers identify food-safety risks and develop farm food-safety plans even when certification is not intended.

USDA currently offers USDA GAP, USDA Harmonized GAP, GroupGAP and other specialty-crop audit services. Buyer requirements should determine which audit, if any, is appropriate. This program is coordinated through the North Dakota State Seed Department (Local Specialty Crops Inspection Division)

10. One Farm, Five Major Activities

Farm activity	FDHU / local	FSMA	USDA GAP
Growing produce	Land history, contamination sources, manure/compost, water, pest controls.	Growing-area, biological hazard, agricultural water and other applicable PSR requirements.	Risk assessment, worker hygiene, water, soil amendments, pest/wildlife, and records.
Harvest	Contaminated produce controls, worker hygiene, clean equipment.	Harvest requirements for covered farms.	Harvest sanitation, containers, equipment, worker practices.
Wash/pack	FDHU postharvest requirements apply when within its program.	Packing/holding requirements for covered farms.	Postharvest water, sanitation, facilities, and traceability.
Transport	Covered produce, clean/sanitary vehicle, no contaminating materials with produce.	Applicable holding/transport requirements.	Handling and traceability expectations.
Records	FDHU written plan, SOPs, GAP/self-audit, recipient, and origin records.	Records required by applicable PSR provisions.	Audit records demonstrate implementation.

11. North Dakota Farm to School Initiative

Farm to School / Farm to Child Nutrition Program connects local producers with K-12 school districts, Early Care and Education (ECE) facilities, and summer meal programs to source fresh, North Dakota-grown fruits and vegetables. Administered in partnership between NDDA and the North Dakota Department of Public Instruction (NDDPI), the initiative establishes reliable institutional wholesale markets for specialty crop producers while providing students with nutritious, locally grown food.

Institutional Procurement & Market Access: Child nutrition programs operate under federal procurement standards that allow ECEs and school districts to apply geographic preferences, allowing local growers to compete effectively for school food contracts.

Harvest of the Month & Promotional Campaigns: Schools feature seasonal North Dakota agricultural products (such as carrots, apples, potatoes, squash, and leafy greens) through programs like *Harvest of the Month* and utilize the joint *Farm-to-School Toolkit* for menu planning.

Producer Outreach: Local growers looking to expand into school food service can list their operation in the state's Online Local Food Directory and work directly with district child nutrition operators on volume, delivery, and produce safety specifications. Link to Local Foods map: https://ole.ndda.nd.gov/localfoods/

12. Answers to Common Producer Questions

Do I need a license just because I grow vegetables? Not necessarily. Licensing depends on the product, activity, sales channel, and district. In FDHU's seven-county area, FDHU states that produce-growing operations selling produce to other food establishments are subject to licensing. Start with your local health district.
If I am FSMA-exempt, am I automatically exempt from FDHU requirements? No. FSMA and local licensing are separate systems. Confirm your local requirements.
If I have USDA GAP certification, do I still need my health-unit license? No, FDHU will require you to register with FDHU and will request that you submit your food safety manual for their review.
Does selling to a grocery store change my food-safety responsibilities? It can. The buyer may have its own supplier requirements, and supplying a licensed food establishment can trigger local requirements such as FDHU's produce-grower program.
Can I wash and package my vegetables? Raw-produce washing and packaging are within the scope of this guide, but specific requirements depend on district and activity. In FDHU's program, postharvest washing, packaging, sanitation, and facility controls have specific requirements.
What if I only sell at farmers markets? The pathway may be different from selling to licensed food establishments. Confirm your specific sales channel and product with the applicable local health authority.
What if the grocery store asks for GAP certification? Treat GAP as a buyer requirement and determine which GAP audit standard the buyer accepts before scheduling an audit.

13. Producer Food-Safety Manual and File: Recommended Contents

File section	Examples
Regulatory status	License, exemption/qualified-exemption documentation, agency correspondence
Farm map	Fields, water sources, livestock, manure/compost, adjacent risks, buildings
Water	Source identification, laboratory reports, corrective actions
Soil amendments	Manure/compost source, treatment records, application records
Worker health	Employee health policy, acknowledgements, training
Sanitation	Cleaning/sanitizing SOPs, sanitizer records where applicable
Harvest/postharvest	Container/equipment cleaning, wash-water procedures, cooling/storage records
Pest/wildlife	Monitoring and corrective actions
Traceability	Field/lot identification, harvest records, customer/recipient records
Self-audit	Inspection checklist, findings, corrective actions
Buyer requirements	GAP certificate, buyer questionnaire, product specifications

14. Contacts & Primary Resources

Organization	Use this contact for	Contact
First District Health Unit	Produce grower licensing, local food establishment requirements, inspections, water testing, and FDHU-specific questions in its seven-county district.	Hallie Weddel •701-389-8423 or 701-852-1376 • hweddell@nd.gov
ND Health & Human Services – Food & Lodging	State food licensing/jurisdiction questions and areas not covered by applicable local agreements.	Julie Wagendorf • 701-328-1291 • foodandlodging@nd.gov
ND Department of Agriculture – Local Foods / FSMA outreach	Produce Safety Rule education, producer resources, Farm to School programming, and local food assistance.	Jenna Nieters • 701-328-2659 • jnieters@nd.gov
FDA – Produce Safety Rule	Federal PSR coverage, exemptions, compliance, and technical information.	FDA Produce Safety Rule resources at fda.gov
USDA AMS – GAP	USDA GAP/Harmonized GAP audits and certification information.	Robert Sauter • ND State Seed Dept. • 701-379-0125 • rsauter@ndseed.ndsu.edu
NDSU Extension	Guide to Buying and Selling Local Food	Link: https://www.ndsu.edu/agriculture/extension/publications/guide-buying-and-selling-local-food
ND Department of Public Instruction	Farm to School and Child Nutrition Programs	Amanda M. Olson • amolson@nd.gov • 701-328-0817

Primary online resources: FDHU Food Establishment Licensing; FDHU Produce Grower Application; NDHHS Food and Lodging; FDA Produce Safety Rule; USDA AMS GAP; NDDA Food Safety Resources and FSMA Produce Safety Rule Education and Outreach.

15. Important Use Note

This guide intentionally focuses on fresh, non-processed produce. It does not establish legal requirements for processed/manufactured foods. North Dakota HHS states that food processing, manufacturing, packaging, labeling, or wholesale storage of manufactured food products require a food-processing license and FDA registration. If a producer moves from raw produce into activities that constitute food processing/manufacturing, stop and obtain a new licensing determination before beginning the activity.

Regulatory agencies may update requirements, forms, fees, audit standards, and compliance dates. Producers and buyers should verify current requirements directly with the applicable agency before relying on this guide for a licensing or compliance decision.

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Lesley Jones, Family and Community Wellness Agent - McHenry County NDSU Extension
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References Used to Prepare This Guide

First District Health Unit: Food Establishment Licensing; Produce Grower Application and Plan Review; FDHU Appendix C, Guidelines for Produce Growers Licensed to Provide Produce to Licensed Food Establishments.

North Dakota Health and Human Services: Food and Lodging; Areas of Licensing Jurisdiction; Start a Food Business; Manufactured and Processed Food.

North Dakota Department of Agriculture: Food Safety Resources; FSMA Produce Safety Rule Education and Outreach; Local Food Training and Tours.

North Dakota Department of Public Instruction: Farm to Child Nutrition Program (Farm to School)

U.S. Food and Drug Administration: FSMA Final Rule on Produce Safety; Exemptions Relevant to Produce Farms; FSMA Frequently Asked Questions.

USDA Agricultural Marketing Service: USDA GAP Audit Program; Good Agricultural Practices Audits; USDA Harmonized GAP.

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