Food Safety Regulations for Farm to School Procurement

When purchasing food from local farms, the food safety regulations vary by the type of food product. The information below is a brief description of the food safety regulations that apply to Georgia farmers.

Dairy Products: A license from the Georgia Department of Agriculture (GDA) is required to sell fluid milk and other dairy products (butter, cheese, ice cream, etc.). In Georgia, it is unlawful for raw or unpasteurized milk, cream, or other milk products to be sold for human consumption.

Eggs: In Georgia, farms that sell eggs must comply with the Georgia Egg Law and have an egg candling certificate issued by the GDA.

Fresh Fruits and Vegetables: Farms that sell fresh, whole fruits and vegetables can do so without the need of a license or permit. These farms are approved sources for fruits and vegetables that are grown on their own farms. Fresh produce that is processed in any manner must be done in a food-processing facility licensed by the GDA. In this context, processed produce includes any fruit or vegetable that has been cut, sliced, chopped, or altered in any way. Examples include sliced apples, chopped broccoli, salad mix, dried fruit, etc.

Meats and Poultry: All processed meat and poultry sold in Georgia must be inspected by the US Department of Agriculture (USDA) and processed in USDA-inspected plants.