

## Overview of Food Processing Regulations for Different Types of Products

Food processors must follow labeling and other regulations in addition to those listed below. Each producer is responsible for contacting the relevant regulatory authority before production begins. Each producer will be treated as a separate entity and inspected by the relevant authority.

### Who to Call:

*Food & Drug Protection Division of NCDA & CS:* Supervisor: **Chris Alexander 919-733-7366**; Local Inspector: **Susan Parrish in Maggie Valley 919-733-7366**.

*Asheville-Buncombe Health Center*—**Eddie Shook 828-250-5016** and **Marlene Skiver 828-250-5031**.

<b>Type of Product Produced</b>	<b>Regulations that Apply</b>	<b>Inspected By</b>	<b>OTHER</b>
<b>Acid foods</b> ( <i>naturally fermented vegetables, sauerkraut; most fruits, some tomatoes</i> )	21 CFR 110 Good Manufacturing Practices (GMP)	Food & Drug Protection Division of NCDA & CS	pH < 4.6 FDA Bioterrorism Registration Required
<b>Acidified Foods</b> ( <i>Tomato sauces, pickled beans, chutneys, some moles—all hot filled</i> )	21 CFR 114 Acidified Foods GMP	Food & Drug Protection Division of NCDA & CS	<b>Scheduled Process Required</b> ; Registration with FDA required as acidified food producer.
<b>Cold-filled products</b> ( <i>dressings and condiments</i> )	21 CFR 114 Acidified Foods GMP	Food & Drug Protection Division of NCDA & CS	Usually are acid products with a pH < 4.6. FDA Bioterrorism Registration Required
<b>Dried products</b> ( <i>tomatoes, mushrooms, apples .Also dried mixes, trail mixes</i> )	GMP	Food & Drug Protection Division of NCDA & CS	FDA Bioterrorism Registration Required
<b>Standard Fruit Preserves</b>	GMP	Food & Drug Protection Division of NCDA & CS	FDA Bioterrorism Registration Required
<b>Baked goods</b> ( <i>Breads, most cakes, fruit pies, etc...</i> )	GMP	Food & Drug Protection Division of NCDA & CS	FDA Bioterrorism Registration Required
<b>Specialty Preserves</b> ( <i>Low-sugar fruit preserves, vegetable preserves (may be acidified)</i> )	GMP	Food & Drug Protection Division of NCDA & CS	If acidified, see above. FDA Bioterrorism Registration Required
<b>Food vendor carts</b>	NC Foodservice Rules	Asheville-Buncombe Health Center	
<b>Caterers</b>	NC Foodservice Rules	Asheville-Buncombe Health Center	
<b>Foods prepared &amp; sold refrigerated or frozen</b> ( <i>salsa, pesto, applesauce</i> )	GMP	Food & Drug Protection Division of NCDA & CS	FDA Bioterrorism Registration Required
<b>Pasteurized juices &amp; ciders</b>	HACCP	Food & Drug Protection Division of NCDA & CS	FDA Bioterrorism Registration Required
<b>Certain prepared seafood products</b>	GMP 21 CFR 123 – Seafood HACCP Rules-Fish and Fishery Products	Food & Drug Protection Division of NCDA & CS	FDA Bioterrorism Registration Required