



Hugh E. Weathers  
Commissioner

# State of South Carolina Department of Agriculture

## Food Safety Division

### Information Sheet

Mailing Address  
PO Box 11280  
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Physical Location  
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Laboratory  
803.737.9700  
Food Safety  
803.737.9690  
803.737.9703 (FX)  
[www.agriculture.sc.gov](http://www.agriculture.sc.gov)

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@scda.sc.gov](mailto:aculler@scda.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/foodsafetyandcompliance>.
2. Prior to sale, firm must send any and all **canned/jarred/bottled foods** to **Clemson University**: Kimberly Baker, [kabaker@clemson.edu](mailto:kabaker@clemson.edu) (864-376-4031) or **N.C. State**: Dr. Fletcher Arritt, [fletcher\\_arritt@ncsu.edu](mailto: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 (803-788-2260)**. 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>.

*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