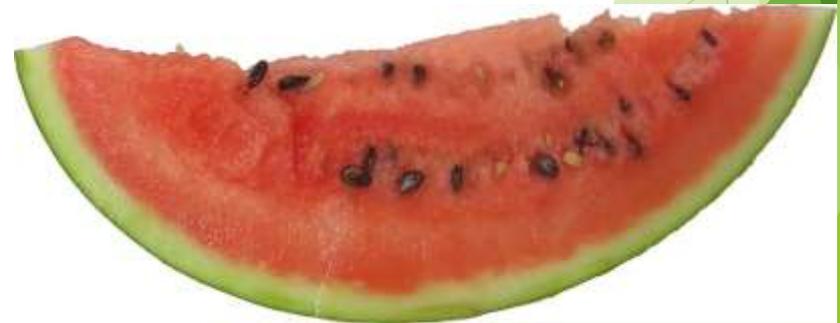




Guidance for ND Food Sales

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Outline

- ▶ General Guidance subject to local rules:
 - ▶ **Where** can you sell foods?
 - ▶ **What** can and can't you sell?
 - ▶ **How** must foods be labeled?
 - ▶ **Why** are there rules and recommendations?

Source: North Dakota Department of Food & Lodging fact sheet

Recommendations cover Selling Food Products at:

County Fairs

Nonprofit Charitable Events

Public Spirited and/or Community
Celebrations

Farmers Markets

Roadside Stands

Home-processed, home-canned & home-baked foods

Products covered under this ruling are pickles, vegetables or fruits having an equilibrium pH value of 4.6 or lower and non-temperature controlled baked goods that do not require refrigeration.

Food Products You May Sell

- ▶ Sweet or dill pickles
- ▶ Tomatoes
- ▶ Salsa
- ▶ Apples
- ▶ Cherries
- ▶ Grapes
- ▶ Plums
- ▶ Peaches
- ▶ Flavored vinegars
- ▶ Naturally fermented foods such as
 - ▶ Sauerkraut, pickles and KimChi

**Final pH:
4.6 or less**

Home-Baked Foods

▶ Allowed

- ▶ Lefse
- ▶ Bread
- ▶ Rolls
- ▶ Fruit pies
- ▶ Candies/
confectioneries
- ▶ Cookies & bars

▶ Not Allowed

- ▶ Custards
- ▶ Custard-filled
pastries
- ▶ Meringue-topped
pies or pastries
- ▶ Cream or other pies
- ▶ Pumpkin
- ▶ Kuchen



Food Products You May Not Sell

Home-canned,
low acid foods
such as:

- Peas Green beans
- Beets Carrots

Fresh-processed
foods that require
refrigeration such as
fresh salsa or pesto

Home-canned
fish, pickled eggs
or meat

Any non-acidified
foods processed by a
boiling water bath
or home pressure
cooker

All publications are...
WALSH COUNTY RECORD
...of the
...of the

VOLUME XXXXI GRAFTON, NORTH DAKOTA, THURSDAY, FEBRUARY 8, 1911 NUMBER 34

TWELVE DINE WITH DEATH IN GRAFTON FARM HOME

CITY IS SCENE OF MOURNING AS 12 DEAD ARE BURIED

Funerals Tuesday and Wednesday
Being Held Through to Far
East Victims in Victims
of Poisoning

SEX WILL HAVE LAST RITES AT 9 FRIDAY

Five Members of Bledin Family and
Joseph Lewis Will Be So Buried
To-day Together

Telling of funeral bells,
heart rending laments, sob-
bing promissory of relatives,
cousins and friends ween-
ing their way to cemeteries in
Grafton, and the necessary
tasks to be done this week the
tragedy of North Dakota his-
tory which will be written and
so one of the most and most

Eleven of Twelve Victims in Poison Food Tragedy



Portraits of all of the victims of the poisoning, except one who is shown here. In the center below is a picture of Mrs. Edward Bledin in her condition. (Photo)

PARTY GIVEN THURSDAY NIGHT AT HOME OF MR. AND MRS. EDWARD BLEGIN HAS TRAGIC ENDING

FIVE IN ONE FAMILY ARE VICTIMS OF RARE MALADY

With bowed heads and heavy hearts the Grafton com-
munity is in the midst of the sorrowful task of burying and
the dead after the worst tragedy in North Dakota's history.
Bledin, as rare in the annals of medical science as it is
deadly in effect, claimed a toll of twelve lives from Sat-
urday to Monday, while the community stood helpless and
helpless.

A friendly, neighborly gathering Thursday night, such
as is common in every community, ended in an epidemic
and an untimely death. Gladly he entered and just as they
had to be creep upon his unsuspecting victim. One who
had finished his work Monday morning, and had been
completely restored, and had been completely restored
and had been completely restored.

Why All the Concern?



THURSDAY, FEBRUARY 8, 1911 Three Orphans Remain of Family That One Time Numbered Eight

Science Slowly Gathers Data to Combat Dreaded Botulism

Germs First Discovered in '91;
Made First Recorded U. S.
Appearance in 1896

Scientific Bulletin, the deadly
germs which visited a Walsh county
farm home Thursday night and
caused the death of 12 of it who
were there in attendance at a lunch
after they had partaken of a lunch
in which the germs were hidden, is
not a disease of any great scope,
medical journals show.

Of the cases reported the records
show that the disease was first dis-
covered by a German scientist in
1894. Since that time science has
done all in its power to combat the
disease. Because of the rarity with
which it strikes, however, it is ex-
tremely difficult to accomplish a
great deal of research.

The first outbreak recorded in the
United States occurred in 1899 and
in the period to 1902 one other out-
break was recorded. Both of these
outbreaks were recorded as having
outbreaks were recorded. In the pro-

The Home-Canned Food Containing the Fatal Poison

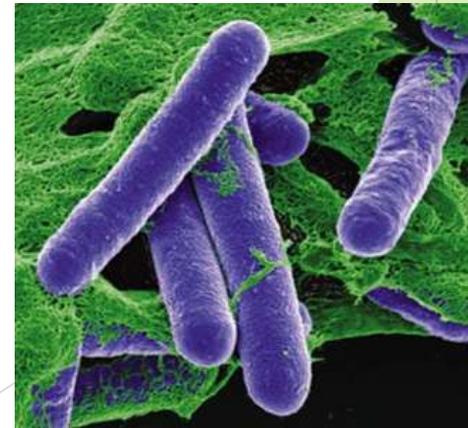


At the left is Elmer Blakke, one of those at the party, who never ate solid and escaped death because
he ate none of the poisoned food. At the right are state and county officials with some of the poison food
taken from the Bledin home after the tragedy. They are W. C. Chasman, state food and sanitation inspector;
F. M. Anderson, Adams, county coroner, and T. I. Dahl, state attorney.

Clostridium Botulinum

<http://www.fda.gov/downloads/Food/GuidanceRegulation/UCM252416.pdf>

- Creates a toxin that causes the deadly disease botulism
- Clostridium botulinum spores are heat-resistant
 - Pasteurization and cooking temperatures below 212 F cannot destroy this microorganism.
 - Proper acidification and pH levels can control and inhibit its growth.



Foods Linked to Botulism

- Canned
 - Corn
 - Peppers
 - Green beans
 - Soups
 - Beets
 - Asparagus
 - Mushrooms
 - Ripe olives
 - Spinach
 - Tuna fish
 - Chicken
 - Chicken livers
 - Liver pate
- Luncheon meats
- Ham
- Sausage
- Stuffed eggplant
- Lobster
- Smoked and salted fish



Foods under Regulatory Jurisdiction You may not sell:

Fish

Dairy

Poultry

Meat products including:

- Smoked fish
- Butter
- Raw Milk
- Jerky
- Potentially hazardous products such as garlic and oil mixture or other flavored oils



Required Signage

“These canned goods/baked goods are homemade and not subject to state inspection. These food products have been produced in a domestic kitchen and have not been produced under inspection.”

Labeling Requirements

Name of product

**Name of producer
and contact
information**

**Date product was
made or canned**

Ingredients



Do You Need a Nutrition Facts Label?

No, it's not required for small businesses.

If you want one, contact Julie.

Nutrition Facts	
Serving Size: About 2 Tbsp (16g)	
Servings Per Container: 42	
Amount Per Serving	
Calories 90	Calories From Fat 60
% Daily Value*	
Total Fat 6g	9%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 5g	2%
Dietary Fiber 5g	20%
Sugars 0g	
Protein 4g	
Vitamin A 0%	Vitamin C 0%
Calcium 4%	Iron 4%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

INGREDIENTS: True Cold Milled Golden Omega Flaxseed.



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