

MUSHROOM

FOOD SAFETY RESOURCES

REGULATIONS

The mushroom industry is impacted by two of the FSMA regulations:

- "Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption" ([Produce Safety Rule](#)) and,
- "Current Good Manufacturing Practice and Hazard Analysis and Risk-Based Preventive Controls for Human Food" ([Preventive Controls Rule](#)).



Michigan
On-Farm
Produce Safety

Michigan Produce Safety Technicians are ready to help you meet your food safety goals.

FOOD SAFETY BASICS



Comprehensive worker training

Workers need to know and understand the farm's food safety policies and how to identify and report problems.



Clean water

All water used must be of adequate sanitary quality for its intended use. Test water for detectable generic E. coli.



Clean surfaces, tools & equipment

Anything the mushrooms touch should be clean enough to eat off. Maintain a frequent cleaning and sanitizing routine.



Safe handling, storage & transportation

Prevent contamination after harvest by ensuring packaging, storage areas, and vehicles are kept clean and sanitary.



Identify hazards and risks



Use management strategies to minimize risks



Monitor and continue to assess risks



Use corrective actions to improve food safety

WILD MUSHROOM FORAGE FACTS

Wild-foraged mushrooms are covered under the FSMA Produce Safety Rule! Foragers must follow the FSMA standards for harvesting, packing, and holding fresh produce.

LICENSING REQUIREMENTS

Michigan's [Food Code](#) requires that wild-foraged mushrooms are inspected and found to be safe by an approved mushroom identification expert. Wild-foraged mushroom certification is available by the [Midwest American Mycological Information](#) group. Certifications remain valid for five years after the issue date.

