

Bisbee, AZ 85603

How do I get a license for a food processor? - Before we may issue a license you must first do the following:

- a. Identify what types of foods you want to process and if the product(s) will be refrigerated;
- b. If the food is "low in acid", then you must submit plans to the federal Food and Drug Administration (FDA) if food is to be sold interstate
- c. All applicants processing certain foods especially low-acid products must attend an approved food processing course. An approved Food Processing Course is offered at New Mexico State University. For more information about this course you may visit the following website: http://aces.nmsu.edu/ces/foodtech/better-process-control-s.html
- d. If the food is high in acid <4.6 pH or "low in acid" and to be sold intrastate (Note: You may need to submit samples of your processed food to a certified lab to establish pH range), then do the following:
- e. If "low acid food" is not to be refrigerated then County requires applicant to follow FDA's requirements for "low acid foods";
- f. If "low acid food" is to be refrigerated then a quality or pull date will have to be established for the food product;
- g. Provide information on how the food will be packaged (packaging must be food grade and sanitized) that must include "tamper-resistant" packaging;
- h. Labeling for the processed food must comply with the Code of Federal Regulations (CFR) Title 21parts 100 to 170 - you may access this code on FDA's website at: http://www.fda.gov click on "Food" located on the left-side of the page, then click on labeling;
- i. Arizona Department of Weight and Measures must be contacted concerning the weight of your product and scales you use at: http://azdwm.gov/;
- j. Provide information where the food will be processed (Note: The Food Code prohibits processing in home kitchens);
- k. If refrigerated, how will the food be transported; and
- Food Managers must become certified through a Certified Food Protection Manager course, approved through ANSI.