



This brochure provides general information about manufacturing a food product in the state of Missouri. More information is available from your city or county agency. Below are some additional resources for your use.

Meat and poultry products: contact the USDA at (785) 841-5600 or <http://www.usda.gov/>

Seafood: (freshwater or saltwater) contact the FDA at (888) 723-3366 or www.fda.gov

Milk or other dairy processes: contact the Missouri State Milk Board at (573) 751-3830 or <http://mda.mo.gov/animals/milk/>

Acidified (pickled) foods: contact the Missouri Department of Health and Senior Services, Bureau of Environmental Health Services at (866) 628-9891 or www.health.mo.gov

Ice cream: contact the Missouri Department of Health and Senior Services at (866) 628-9891.

For general information on startup of a food processing business contact the Bureau of Environmental Health Services at 573-751-6095 or www.health.mo.gov



Missouri Department of Health and Senior Services
930 Wildwood Drive
Jefferson City, MO 65102-0570

Food Manufacturer Requirements in Missouri



Each year, Missourians request information from the Missouri Department of Health and Senior Services on opening a food processing business. This brochure is an overview of the requirements outlined in Chapter 196 of the Revised Statutes of Missouri and the U.S. Food and Drug Administration's Good Manufacturing Practices 21 CFR. This regulation applies to facilities that manufacture, pack or warehouse food other than raw agricultural commodities that require cleaning, or other processing before they are consumed.

Many food manufacturers, distributors and warehouses come under the inspection of the Bureau of Environmental Health Services. While there is no license required facilities must maintain their facility in compliance and pass inspection.

ACIDIFIED FOODS

- Processing of acidified or low-acid canned foods, such as relishes, salsa and pickled products, must meet special requirements, some of which are listed below:
 - ✓ Acidified food must maintain a pH of 4.6 or below.
 - ✓ Mandatory filing of process through a process authority.
 - ✓ Mandatory attendance at a Better Process School.

JUICE & SEAFOOD HACCP

- Hazard Analysis Critical Control Point (HACCP) food safety programs have requirements that address specific risks for these foods.
 - ✓ Hazard Analysis of foods that pinpoint risks
 - ✓ Critical control points (CCP) that identify points where risks can be controlled
 - ✓ Provides corrective actions to be taken when control is lost at the CCP

PERSONNEL

- Individuals handling food must be free of diseases transmissible through food.
- Food workers should wear clean clothes and practice good personal hygiene, including frequent hand washing.
- Hairnets are to be worn to prevent the contamination of food by hair.
- Responsible personnel must be knowledgeable in the production of safe food.

BUILDINGS AND GROUNDS

- Keep weeds trimmed, grass cut and standing water drained.
- Waste must be properly disposed of to prevent the contamination of food areas.
- Buildings shall provide enough space to allow for safe food production, storage, cleaning and maintenance activities.
- Floors, walls, and ceilings must be easily cleanable and in good condition to prevent food contamination.
- Ducts and piping must be routed to prevent drippage onto food, food contact surfaces or food packaging materials.
- Adequate lighting shall be provided in food process areas, storage areas, hand washing areas, and restrooms.
- Lights must have protective shields or be safety coated.

- Mechanical ventilation shall be provided to minimize the presence of odors, vapors, steam or fumes.
- Doors and windows must be screened to prevent the entry of pests.

SANITARY FACILITIES AND CONTROLS

- There must be an adequate, sanitary supply of hot and cold running water under pressure, which meets drinking water standards.
- Most food processing operations must be performed in a kitchen that is separate from the home kitchen.
- Plumbing shall be designed to avoid contaminating the food, equipment or water supply. Backflow prevention devices or air gaps are necessary.
- Sewage is to be disposed of in an adequate, properly functioning sewer system. Contact the local health department and the Missouri Department of Natural Resources for more information on domestic sewage disposal and process wastewater disposal.
- Adequate, clean and maintained toilet facilities with self-closing doors shall be provided for employees.
- A hand washing sink shall be provided with hot and cold running water, soap, a sanitary method of hand drying, and a waste container in food processing areas.

EQUIPMENT AND UTENSILS

- Equipment shall be easily cleanable and maintained in sanitary condition.
- A means of washing and sanitizing equipment, such as a three-bin sink shall be provided.
- Adequate refrigeration must be provided for maintaining foods at appropriate temperatures. (See next section.)

PROCESSES AND CONTROLS

- Food shall be protected from physical, chemical or microbial (e.g., bacterial) contamination during storage and shipping and processing.
- Containers for holding raw materials or other ingredients shall be designed to prevent contamination.
- Refrigerated foods are to be held at a temperature of 45°F or below.
- Frozen foods are to be kept in a frozen state.
- Hot foods are to be held at 140°F or above.
- Food containers shall have labels that include name of product, the name and address of manufacturer, a list of ingredients in order of predominance, and weight of product in English and metric units.