Requirements for Small Processing Facility

Approved Water Source:
- Moberly Public Water
- Thomas Hill Rural Water
- Macon Rural Water

Approved Sewage Treatment:
- Public Sewage Treatment System
- Health Department Approved On-Site Sewage Treatment System

Separate Food Processing Facility:
- Cleanable floors, walls, and ceilings - sealed concrete is OK on floor; sealed concrete block or Fiberglass Reinforced Panels OK for walls, ceilings. No rafters open.

- Shielded light fixtures. Shatter resistant fluorescent bulbs available at electric supply, or plastic sleeves may be used.

- Sink required for handwashing – 1 (used for no other purpose)

- 3-compartment sink with 2 drain boards or adequate counter space on each side for dirty/clean dishes. Sinks must be large enough for largest piece of equipment.

- Range – easily cleanable-smooth top preferred. Ventilation

- Refrigerators – Large enough to hold produce/fruits.

Processing Requirements:
- Methods must be as per the National Center for Home Food Preservation Canning Guidelines. No open kettle methods approved. Web address: www.uga.edu/nchfp/publications/publications_usda