



Connecticut Department of Agriculture

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Marketing & Technology Bureau, (860) 713-2503

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Wednesday, April 11, 2012

NOTES from the DEPARTMENT

THE INS AND OUTS OF A COMMERCIAL KITCHEN

by Mark Zotti, Marketing Representative

As the weather warms up, like clockwork, the phone begins to ring with questions related to farmers' markets. The questions vary but one of the most frequent relates to baked or processed products. The Connecticut Department of Agriculture (DoAG) does not regulate commercial kitchens, food processing or food preparation. Depending upon the product and method of sale, these are regulated by the Connecticut Department of Consumer Protection (DCP) or the local health department (LHD). Still, DoAG fields many calls related to these activities and products. This article will provide a broad overview of commercial kitchens and things to consider if your business is looking to diversify its product line through the use of a commercial kitchen.

An example of a popular question DoAG receives is, "Can I make baked goods in my kitchen and sell them at a farmers' market?" A residential kitchen cannot be used in a commercial food preparation/processing operation. All processed products need to be prepared in a separate, government-approved, commercial kitchen. These conversations inevitably lead to questions related to commercial kitchens and their requirements. To get a kitchen approved, a plan must be developed and submitted to the LHD for review and comment to ensure it meets the requirements. Specifics will vary depending on the kitchen's product(s) and specific uses. Be sure to take the following into consideration when planning.

Kitchens get messy. Requirements are in place to ensure the kitchen is easy to clean and to minimize the chance of microbial contamination in the products produced. The structure must be enclosed and water tight; there cannot be any holes in walls, ceilings, roofs, or floors. This will keep weather and critters out! Several food-borne outbreaks have been blamed on critters. Pets are not permitted and do not constitute integrated pest management in a commercial kitchen. Make sure the outer doors and windows fit tightly and are protected with a screen when open. A good way to judge is to look to see if sunlight is seeping in around the frame. If so, adjustments may be needed.

Now to the inside: The ceiling, floors and walls must be easily cleaned and impervious to water. Walls are commonly covered with

fiber-reinforced plastic (FRP) panels or another impervious substance that can be easily washed. Most concrete floors are typically covered in an epoxy coating, or, for wood floors, linoleum. Depending on the products being produced, it may be a good idea to have floor drains installed to assist in cleaning. Anti-slip measures should also be considered. These kitchens commonly have rubber mats that minimize the chance of someone slipping and falling on a wet surface and can be easily removed for cleaning.

All equipment, including but not limited to stoves, refrigerators, sinks, dishwashers, holding equipment, freezers, walk-in coolers, range hoods, etc., must be commercial grade and meet National Sanitation Foundation (NSF) or Underwriter Laboratory (UL) standards or better. The same is true for work areas and instruments used in the commercial kitchen (countertops, thermometers, cutting boards, etc). A seamless, stainless steel sink needs to have a minimum of three bays for rinsing, cleaning, and sanitizing. A utility/slop sink should be considered for mops and the cleaning of other non-food contact surfaces. Hand-washing sinks are also required. This hand-washing station is separate from the three-bay sink and must be located reasonably close to the food preparation area. "Reasonably close" means employees are likely to utilize the sink. (A hand-washing sink tucked in a corner is not conducive to safe food handling practices and may prevent the licensing of a facility.)

Consider what will be produced and the proper way to store the ingredients. A food storage area will have specific requirements but should be cleanable and keep all items off the floor. When it comes to the structure, design for easy cleaning and take preventative steps to avoid microbial contamination.

Water is an important tool in the prevention of microbial contamination. It is used throughout the food preparation process in cooking, cleaning, washing, sanitizing, and hand washing. Therefore the water source used by the kitchen must be potable and meet state drinking water standards. In addition, hot water must be available. The water temperature must be able to reach a minimum of 110 degrees Fahrenheit, the temperature recommended by Food and Drug Administration (FDA) for dishwashing.

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WHOLESALE ASIAN PRODUCE SHIPPED IN

	Low	High
BOY CHOY,50lb,FL	18.00	20.00
CH CELERY,Crate,FL	50.00	50.00
CH CHIVES,HD	20.00	20.00
CH CABBAGE,50lb,CA	20.00	24.00
CHOY SUM,30lb,CA	30.00	30.00
DAIKON,1-1/9,FL	18.00	22.00
LEMON GRASS,30lb,CA	40.00	45.00
LO BOK,40lb,CA	25.00	30.00
LONG BEAN,30lb,CA	54.00	54.00
LOTUS ROOT, 20kg,CH	55.00	55.00
YU CHOY, 30lb,CA	30.00	30.00

NEW HOLLAND, PA, HOG AUCTION

April 9, 2012

Hogs sold by actual weights, prices quoted by hundred weight.

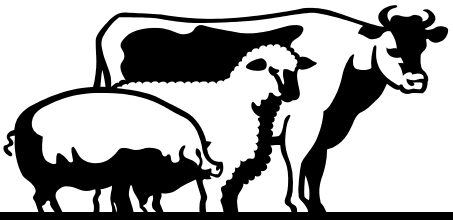
49-54	220-300 lbs	65.00-69.00
45-49	220-270lbs	61.00-64.00
Sows: US 1-3	300-500 lbs	50.00-53.50
	500-700 lbs	54.00-56.50
Boars:	300-700 lbs	30.50-33.50

MIDDLESEX LIVESTOCK AUCTION

Middlefield, April 9, 2012

Live animals brought the following ave. prices per cwt.

	Low	High
Bob Calves:		
45-60 lbs.	40.00	50.00
61-75 lbs.	70.00	85.00
76-90 lbs.	92.00	115.00
91-105 lbs.	120.00	125.00
106 lbs. & up	130.00	135.00
Farm Calves	140.00	260.00
Veal Calves	90.00	160.00
Open Heifers	65.00	120.00
Beef Steers	82.00	105.00
Feeder Steers	95.00	127.50
Starter Calves	50.00	62.00
Stock Bulls	96.00	122.50
Beef Bulls	75.00	104.00
Boars	1 at	65.00
Goats each	70.00	135.00
Kid Goats	35.00	75.00
Canners	Up to	79.50
Cutters	80.00	82.00
Utility Grade Cows	83.00	87.00
Rabbits each	4.00	20.00
Chickens each	5.00	22.00
Ducks each	16.00	21.00
Feeder Pigs	30.00	125.00
Lambs	60.00	165.00
Sheep	75.00	140.00



WHOLESALE VEGETABLES NEW ENGLAND GROWN

	Low	High
APPLE,Cortland,100 ct,fcy	20.00	20.00
APPLE,Mac, 100ct,US1	18.00	18.00
APPLE,Red del,80ct,xfcy	18.00	18.00
BEAN SPROUT,10lb	4.50	5.00
CIDER 9-1/2gal	18.00	18.00
PARSNIP,25lb	22.00	22.00
POTATO,10lb	3.00	3.00
TOMATO,Chrry,5lb flat	14.00	14.00
TOMATO,Grnhs,25lb,lg	16.00	17.00

SHIPPED IN

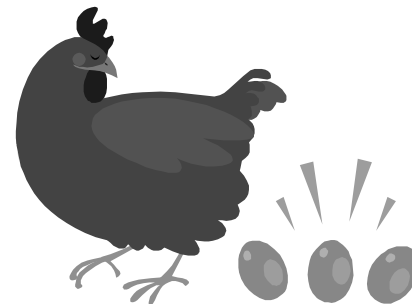
	Low	High
ASPARAGUS,11lb,lg,CA	21.00	23.00
BEAN,Grn,hnd pk,bu,FL	22.00	25.00
BLUEBERRIES,12/6,CH	24.00	24.00
BROCCOLI,14ct,AZ	11.00	12.00
CABBAGE,Grn,50lb,FL	10.00	12.00
CANTALOUPE,12ct,HD	20.00	20.00
CUKES, 1-1/9 bu,md,FL	18.00	20.00
COLLARDS,12-16,SC	12.00	13.00
CORN,4dz,FL	15.00	16.00
DANDELION GRNS,bu,NJ	17.00	17.00
EGGPLANT,1-1/9,md,FL	12.00	13.00
KALE,24s,AZ	22.00	22.00
LETTUCE, Grnlf,24,AZ	15.00	15.00
LETTUCE, Bstn 24, AZ	14.00	15.00
ONION,Red,25lb,NY	18.00	18.00
ORANGE,88ct,CA	18.00	19.00
PEPPER,Grn,1-1/9,lg,FL	12.00	14.00
STRAWBERRIES,8/1lb,CA	18.00	18.00
SQUASH, Acorn,1-1/9 bu FL	33.00	35.00

(Boston Terminal and wholesale grower prices)

NEW HOLLAND LIVESTOCK AUCTION

April 9, 2012

	Bulk/	High/	Low Dressing
SLAUGHTER COWS:			
Breakers 75-80%lean			
83.00-87.00	87.50-89.00	77.00-82.00	
Boners 80-85% lean			
81.00-85.00	85.00-89.00	78.00-80.00	
Lean 88-90% lean			
73.50-78.50	79.00-82.50	70.00-74.00	
CALVES: All prices per cwt.			
Graded Bull Calves: Number 1			
94-112 lbs	180.00-190.00		
114-128 lbs	156.00-172.00		
Number 2	120-128 lbs	152.00	
Number 3	100-130 lbs	125.00	
Holstein Heifers: Number 1			
80-105 lbs	125.00-160.00		
Number 2			
80-100 lbs	50.00-125.00		
SLAUGHTER LAMBS: Non-Traditional Markets:			
Wooled & Shorn Choice and Prime 2-3			
40-60 lbs	320.00-355.00		
60-80 lbs	260.00-325.00		
80-90 lbs	240.00-260.00		
90-110 lbs	218.00-230.00		



WEEKLY NEW ENGLAND SHELL EGGS

Prices paid per dozen. Grade A brown egg in carton delivered store door. (Range)

XTRA LARGE	152-162
LARGE	152-160
MEDIUM	114-124

NORTHEAST EGG PRICES USDA

April 9, 2012

Prices to retailers, sales to volume buyers, USDA Grade A and Grade A, white eggs in cartons, warehouse, centers per dozen. (Range)

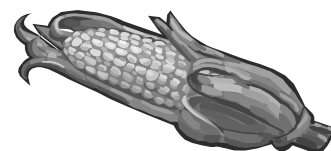
EXTRA LARGE	109-123
LARGE	103-117
MEDIUM	79-90

PENNSYLVANIA GRAIN REPORT

April 9, 2012

Grain market for eastern Pennsylvania.

Corn, No.2, bu.	7.00-7.27
Ear Corn, ton	198-198
Soybeans, No.2, bu.	13.59-13.98



110-130 lbs	210.00-234.00
130-150lbs	166.00-184.00
Wooled & Shorn Choice 2-3	
40-60 lbs	282.00-335.00
60-80 lbs	235.00-290.00
80-90 lbs	226.00-244.00
90-110 lbs	194.00-208.00
SLAUGHTER EWES: Good 2-3: Med. Flesh	
120-160 lbs	102.00-118.00
160-200 lbs	100.00-115.00
200-300 lbs	85.00-102.00
Utility 1-2: Thin Flesh	
120-160 lbs	85.00-105.00
160-200 lbs	80.00-100.00
SLAUGHTER GOATS: All goats are Selection 1, sold by the head, on est. weights.	
20-40lbs	105.00-125.00
40-60 lbs	125.00-168.00
60-80lbs	156.00-178.00
90-100lbs	178.00-186.00
110-130lbs	216.00-230.00
Nannies/Does: 80-130 lbs	152.00-166.00
130-180 lbs	171.00-182.00
Bucks/Billies: 100-150lbs	186.00-207.00
150-250 lbs	208.00-231.00

ADVERTISEMENTS

FOR SALE

1-R. Blumenthal & Donahue is now CT's first independent NATIONWIDE Agri-Business Insurance Agency. Christmas tree growers, beekeepers, sheepbreeders, organic farmers and all others, call us for all your insurance needs. 800-554-8049 or www.bludon.com

2-R. Farm, homeowner and commercial insurance--we do it all. Call Blumenthal & Donahue 800 554-8049 or www.bludon.com

4-R. Gallagher electric fencing for farms, horses, deer control, gardens, & beehives. Sonpal's Power Fence 860-491-2290.

6-R. Packaging for egg sales. New egg cartons, flats, egg cases, 30 doz and 15 doz. Polinsky Farm 860-376-2227.

9-R. Rough sawn lumber, fence boards, trailer planks, tomato stakes, custom and portable sawing 203-788-2430.

10-R. Nationwide Agribusiness Insurance Program, endorsed by the CT Farm Bureau, save up to 23% on your farm insurance and get better protection. References available from satisfied farmers. Call Marci today at 203-444-6553.

31-R. Kiln dried sawdust for bedding, excellent for cows and horses. Good rates. Trailer load. Call for price in your area @ 860-974-3853.

42-R. #718 New Holland 2 row corn chopper. \$4,500.00. #717 hay chopper with wide pickup head. \$4,000.00. Both choppers in excellent condition. Kept under cover after use. Will sell for any reasonable offer. 860-886-3943.

46-R. First cut round bales \$45.00. Guaranteed quality. Four Winds Farm, Lebanon. 860-886-0716.

47-R. Feeder cattle and grass or grain fed steers for sale at Four Winds Farm. 860-886-0716.

48-R. Balage, 2nd cutting, 4x4 bales. Located in Bristol. Will load. 860-635-1379.

51-R. "Woods" 5' PTO Finch mower, serviced, ready to work, extra blades. \$750.00 "Woods", 6' PTO bush mower, extra blades, plus parts mower. \$800.00. New 8 frame bee hives, complete with 16 Pierco frames, \$150.00 each. "Woodlot" 6.5 acres, perfect for camp, agriculture, hunting, in the middle of the woods. \$30,000.00. 860-423-1347. Cell 617-308-3015.

53-R. For Sale: IH cub w/cultivators, \$2,400.00. Maxiharvest 3 pt. bean picker, \$2,500.00. 3 pt. spring tooth harrow (rough) \$100.00. Fort Hill Farm, New Milford 860-350-3158.

56-R. IH tractor, tires 90%, runs good, many new parts. \$9,000.00. Fairvue Farms, Woodstock. 860-928-9483.

57-R. Beef heifers, crosses and purebreds. Open and bred. Call Diane. 860-620-0194.

58-R. JD 6310 4x4 640 loader, \$26,000.00. 6405 2WD with loader low hours \$26,000.00. JD 750 2WD with loader \$4,500.00. IH 986 2WD \$8,500.00. NH 575 baler with thrower \$11,000.00. NH 311 baler. NH 315 with thrower. JD 336 with kicker. NH 256, 258 rakes. New Pequeaueu 11 ft. rotary rake. JD 660 rake. New 17 ft. Morra hydraulic fold tedder. NH BR 730 round baler like new \$11,000.00. JD 1600 4 bottom reset plow. IH 710 4 bottom, (2) 720 4 bottom reset plows. JD B, 530, 730 tractors. new and used metal kicker wagons. New yellow roofs for JD roll bars \$800.00. Case IH SBX 520 baler same as NH 565, like new \$7,500.00. 203-530-4953.

60-R. Liability coverage for sale of raw milk--call Blumenthal & Donahue for a no obligation quote. 800-554-8049.

MISCELLANEOUS

7-R. Farm/Land Specializing in land, farms, and all types of Real Estate. Established Broker with a lifetime of agricultural experience and 40 years of finance. Representing both Buyers and Sellers. Call Clint Charter of Wallace-Tustin Realty (860) 644-5667.

11-R. Lily's LLC Appraisal Services specializes in Estates, Commercial & Industrial, Residential, Agricultural, Conservation Easements and Reevaluation Appraisals. Call Lori Longhi at 860-463-9997.

52-R. Heavy duty brush and small tree mowing services. Specializing in WHIP Programs, overgrown fields, hedge row removal, drainage ditch maintenance or any other out of control brush or overgrowth. Visit Burke Ridge Construction, LLC on facebook or www.burkeridgeconstructionllc.com, www.whipbrushmowingnewengland.com. 860-875-0280 or 860-553-3009.

THE INS AND OUTS OF A COMMERCIAL KITCHEN

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According to the FDA, this temperature helps loosen tiny traces of food particles that may potentially harbor bacteria. If you plan on installing a dishwashing machine, you may also need a booster, which increases water temperatures to properly sanitize dishes and utensils in a commercial dishwasher. It is important to incorporate a system that is size appropriate to the operation, is able to provide adequate amounts of water, and can maintain the temperatures stated above.

All kitchens make waste. It is important to know what you are going to do with this waste. Put careful thought into the containment and disposal system. A specific system may be required depending on what kind of rubbish you have. All exterior garbage cans, bins, and dumpsters must have tightly fitting lids. Be sure the sewage disposal system is in good working order and up to code. The system must meet state and local building codes and be connected to either a septic system or municipal sewer system. Operation-specific systems may also be needed, such as a grease containment system.

The layout of your commercial kitchen is another important tool and should be based on the production process. You can use a system such as the work triangle in your design. This is a fairly simple concept based on the kind of food prep/processing. Workers move is in a triangular pattern, with the components at the tip(s) of the imaginary triangle. This system increases speed, efficiency, and food safety if properly designed. Consider what types of food will be prepared and the components used during preparation. Be sure to separate raw food and cooked food preparation areas. Develop a production flow for ease of use and prevention of cross contamination.

Other things to consider: Restrooms must be available for staff and should be located close to the work area. Storage areas are also required so all employees have somewhere to keep personal possessions including coats, handbags, etc. Local building codes will also play a large part in commercial kitchen plans. Working with local building officials and LHD throughout the process will ensure nothing gets left out. If you are starting from scratch, it is recommended you work with or hire someone with experience designing commercial kitchens. Requirements may vary; this information is intended to be a guide to items to consider when planning and designing a commercial kitchen. Contact your local LHD or DCP for specifics.

Purchasing a pre-existing commercial kitchen is an option. This may be a building or even a mobile kitchen (trailer). If considering this, be sure to check with DCP/LHD to determine if any improvements or modifications are needed to license the facility.

Renting a commercial kitchen is also an option. Many public gathering places (churches, VFWs, etc) have kitchens that meet commercial kitchen standards. If you plan on renting a commercial kitchen, contact the LHD or the DCP to determine if this facility has been licensed and meets their requirements.

There are some exemptions from the commercial kitchen requirement. An important one is for farmers producing an acidified food, jam, jelly, or preserve using products they produce. This exemption allows farmers to sell these exempt products directly from the farm or at a certified farmers' market. Depending on the product, there may be additional requirements. For more information on this please see [CGS. Ch. 417 Sec. 21a-24a](#).

(continued on Page 4)

THE INS AND OUTS OF A COMMERCIAL KITCHEN (continued from Page 3)

The other popular exemptions are for charitable food events such as bake sales and potluck suppers. For more information on these exemptions, see [CGS, Ch. 418 Sec. 21a-115](#) and [CGS, 386a Sec. 19a-36](#). As a business owner, you are responsible for knowing the laws and regulations that pertain to your business.

Commercial kitchens have opened doors for many agriculture producers. They have put value into products that fell short of market quality and have expanded retail sales that previously had been limited to product shelf-life. Over the years the processed product sector of agricultural businesses has expanded. Visit any farm stand or farmers market you and will find not only Connecticut Grown farm products but also a plethora of value-added products made in commercial kitchens.

USDA ANNOUNCES MILC PROGRAM PAYMENT RATE FOR FEBRUARY PRODUCTION

The USDA Farm Service Agency (FSA) has announced the February payment rate for the Milk Income Loss Contract (MILC) program. The February MILC payment rate is \$0.3895043 per hundredweight. This is the first time there has been a payment for MILC since April 2010.

MILC payments are triggered when the Boston Class I milk price falls below \$16.94 per hundredweight, after adjustment for the cost of dairy feed rations. MILC payments are calculated each month using the latest milk price and feed cost.

The 2008 Farm Bill authorized MILC through September 30, 2012. Producers must meet the Average Adjusted Gross Income requirement and provide marketing data to the FSA County Office in order to qualify. New dairy producers can apply for program benefits anytime through September 30, 2012, at local FSA offices.

For more info, visit http://www.fsa.usda.gov/Internet/FSA_File/milc2011.pdf, or contact the Connecticut state FSA office in Tolland at 860-871-4090.

CAES SPRING OPEN HOUSE APR 25

The Connecticut Agricultural Experiment Station's spring open house, *Putting Science to Work for Society--Research on Connecticut Crops and Food Safety*, will be held Wednesday, April 25, 2012, in the Donald F. Jones Auditorium, 123 Huntington Street, New Haven. Registration at 12:30 p.m.; program begins at 1:00 p.m.

Presentations include "Experiment Station Welcome and Updates," Dr. Louis A. Magnarelli, director; "The New Crops Program--Helping Connecticut's Vegetable Growers," Dr. Abigail A. Maynard, scientist, Department of Forestry and Horticulture; "Spotted Wing Drosophila Biology and Control," Dr. Richard S. Cowles, scientist, Department of Entomology, Valley Laboratory; "Food Safety Research in the Department of Analytical Chemistry--Surveillance of Fresh and Manufactured Foods for Chemical Contamination," Dr. Jason C. White, chief scientist, Department of Analytical Chemistry.

Questions on soil testing, insect identification, plant identification, and disease diagnosis will be answered in Jones Auditorium.

For more info, go to www.ct.gov/caes or call 203-974-8500.



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CONNECTICUT DEPARTMENT OF AGRICULTURE

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