



# MISSISSIPPI STATE UNIVERSITY™ EXTENSION

## General Produce Food Safety & Acidified Canned Foods Training

for

MS Certified Farmers' Market Vendors &  
Cottage Food Operators

Hosted by:

Main Street Clinton  
281 E. Leake Street  
Clinton, Mississippi  
601.924.5472  
mainstreetclintonms.com



### Who should attend?

Any vendor selling produce, value added or cottage food product that sells at a local farmers market. Produce farmers selling at FM are required to file exemption form with Mississippi Department of Agriculture and Commerce (MDAC). Food processors, who can acidified foods, such as pickles, salsas, tomatoes or other acidified food products for sale in Mississippi Certified Farmers' Markets (farmers' markets that are certified by the MDAC. or qualify as a Cottage Food Operator are highly encouraged to attend an acidified canned foods training course. Successful completion of this training will help to ensure your product is both legal and safe. You may bring a sample of your canned products or others for testing.



**Olde Towne Depot,  
281 E. Leake Street,  
Clinton, MS 39056.**

April 13, 2023

5:30 pm -8:30 pm

Don't miss this opportunity to improve your business with knowledge to protect you and your customers.

Use this link:

<http://bit.ly/3SZXJ8d>

or



**Scan this QR code  
to register.**

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