SOUTH CAROLINA DEPARTMENT OF AGRICULTURE

HONEY SALES QUICK GUIDE

SC Department of Agriculture (SCDA) regulates the sale of honey in SC. If you plan to sell your honey to or at roadside markets, convenience stores, health food stores, etc. you will need to register with the SCDA and have your honey house inspected and approved by SCDA. Our Food Safety Officers perform food safety inspections under authority granted by the SC Food and Cosmetic Act section 39-25. If you sell your honey directly to the end consumer (i.e. farmers markets) and produce no more than 400 gallons (4,800 lbs.) you can apply for registration and inspection exemption.

For more information, contact Emily Walker at ***ewalker@scda.sc.gov*** or visit ***agriculture.sc.gov/divisions/consumer-protection/food-safety-compliance***

HOW TO LEGALLY SELL YOUR HONEY

- You must either register or apply for exemption from the SC Department of Agriculture. Both applications are available at ***agriculture.sc.gov/divisions/consumer-protection/food-safety-compliance***.
- All Honey sold in South Carolina must be properly labeled. Labels must comply with the Fair Packaging and Labeling Act. SCDA Food Safety will review labels for compliance with the FPLA at time of registration or exemption application.

TO APPLY FOR THE: REGISTRATION VERIFICATION CERTIFICATE (RVC)

- If you plan to sell your honey to other businesses such as convenience stores, health food stores, etc. you will need to register with and have your honey house inspected and approved by SCDA. A home or domestic kitchen is not an approved facility. You will need to apply for a RVC. You may use a Shared Honey House that is registered with SCDA or your own approved facility.
- Your manufacturing facility must follow basic building requirements for Good Manufacturing Practices. These requirements include but may not be limited to:
  - » The **Grounds** must be kept clean and maintained to not harbor pests and must have adequate drainage.
  - » **Walls and Ceilings** must be smooth, easily cleanable, and kept in good repair.
  - » There must be ample **Lighting** available and light bulbs over processing areas must be shatterproof.
  - » **Floors** must be smooth, kept clean, and in good repair.
  - » **Drains** must be installed where needed to prevent clogging and standing water. They must have proper traps and be kept in good repair.
  - » You must have a safe **water supply**. SCDA will accept the use of either a DHEC approved public water system or well or a private well. If connected to a private well, you must have a Bacterial Analysis performed by an approved lab annually. For sewage disposal, you must either be connected to a public sewage disposal system or have an on-site wastewater disposal system (septic system). On-site disposal systems must have been approved by DHEC and you must provide a copy of your permit or approval of the system to SCDA.
  - » **Sinks** – there must be a minimum of a mop sink/hand wash sink combination and a separate utensil sink to adequately clean and sanitize all manufacturing utensils as needed.
  - » An adequate source of **Hot Water** must be supplied to all sinks. All sinks should have a minimum of 140°F except hand wash sinks which should be maintained at a minimum of 110°F.
- **NOTE:** If you intend to alter and/or infuse your honey products, it may be subject to additional product testing and/or facility requirements.

SOUTH CAROLINA DEPARTMENT OF AGRICULTURE

HONEY SALES QUICK GUIDE

SAMPLE LABEL

Pure Honey

My Apiary's Honey
22 Sunshine Dr.
Columbia, SC 29555

16 OZ (453 G)

IF YOU PLAN TO PRODUCE AND PACKAGE FOR OTHER BUSINESSES

Pure Honey

Extracted and Bottled For:
Any Business Enterprises
44 Business Dr.
Columbia, SC 29555

16 OZ (453 G)

TO APPLY FOR: EXEMPTION FROM REGISTRATION

- Beekeepers who intend to sell only directly to the end consumer (i.e. farmers markets and flea markets) and produce no more than 400 gallons (4,800 lbs) of honey in a calendar year may apply for exemption from facility inspection and registration.
- All honey sold to the public will need to be properly labeled.

THE FOUR BASIC LABEL REQUIREMENTS (FAIR PACKAGING AND LABELING ACT)

- Statement of Identity (Honey) shall be in **bold** print, type size must be comparable to the most prominent part of the label (larger than other type) and must be placed on the Principle Display (Front) Panel.
- An ingredient list is not needed for pure honey. Infused honey products will require an ingredient list. For infused honey products, the ingredient list must be listed in a font size no less than 1/16" as measured by the lower case letter 'o'. Infused and creamed honey require registration and inspection and cannot be produced under an exemption.
- Business name and street address of the producer, packer, or distributor is required. Address shall include a street address (if not in a local phone directory), city or town, state, and zip code. A qualifying phrase is required to be listed before the business name and address if the address is other than that of the producer/processor's.
- Net Weight must be placed at the bottom 1/3 of the Principle Display (Front) Panel. It must list both customary (pound, ounce, etc.), and metric (kilogram, gram, etc.) weights, and have a minimum type size (see below) based on the area of the principle display panel. Measurements should be rounded down to the nearest whole number.

MINIMUM FONT SIZE (INCHES)		AREA OF PRINCIPLE DISPLAY PANEL
NET WT	1/16	5 sq in or less
NET WT	1/8	25 sq in or less
NET WT	3/16	25 – 100 sq in
NET WT	1/4	100 – 400 sq in

South Carolina
DEPARTMENT OF AGRICULTURE

AGRICULTURE.SC.GOV