

# 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 roadside markets, convenience stores, health food stores, etc. you will need to register with 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 (at 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](mailto:ewalker@scda.sc.gov) or visit [agriculture.sc.gov/food-safety-compliance](http://agriculture.sc.gov/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/food-safety-compliance](http://agriculture.sc.gov/food-safety-compliance).
- All Honey sold and regulated by SCDA in South Carolina must be properly labeled. Labels must comply with the Fair Packaging and Labeling Act. SCDA Wholesale 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 honey house must follow basic building requirements for Good Manufacturing Practices. These requirements include but may not be limited to:
    - » **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.
    - » Ample **Lighting** must be 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 SC Department of Environmental Services (SCDES) 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 SCDES recognized 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 SCDES 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.
    - » **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, it may be subject to additional product testing and/or facility requirements.

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## HONEY SOLD UNDER THE HOME-BASED FOOD PRODUCTION LAW

[View the Home-based Food Production Law Guidance book](#)

[View the Honey Sales Comparison Chart](#)

Questions? Email:  
[scottagefood@clermson.edu](mailto:scottagefood@clermson.edu)

## 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 regulated by SCDA 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 Principal Display (Front) Panel.
- An ingredient list is not needed for pure honey. For infused honey products, see the [SCDA Labeling Guidance document](#) for more information.
- 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 or online 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. (i.e. packed for..., dist. by...)
- Net Weight must be placed at the bottom 1/3 of the Principal 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 principal display panel. Measurements should be rounded down to the nearest whole number. Honey is sold by weight, not volume.

MINIMUM FONT SIZE (INCHES)		AREA OF PRINCIPAL 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**

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