



Minimum certifications and licenses needed to sell through the Food Hub:

ALL VENDORS MUST provide proof of **product liability insurance**, including non-food items

Producer-Recommended Liability Insurance Companies:

- Farm Bureau
- Campbell Risk Management
- Food Liability Insurance Program

Meat producers:

- Meat handlers license OR a state exemption
 - State Exemption- producers with proof of exemption can sell to customers, but they CANNOT sell to restaurants through the Hub if they do not have a meat handlers license.

Egg & Dairy producers:

- If you sell more than 30 dozen eggs across all of your market channels per week, [your eggs must be graded](#). We strongly encourage ALL producers to grade their eggs.

Value Added producers:

Commercial kitchen inspection

- If you are working out of a NON-HOME commercial kitchen, you need to follow [these steps](#) to be inspected by the NC Department of Agriculture & Consumer Services (NCDA&CS).
- If you are working out of a HOME kitchen, you need to follow [these steps](#) to have your kitchen inspected by the NCDA&CS.
- If the kitchen you operate in is on well water, you will need to submit your water test inspection report

Fruit, Veg, and Fungi producers:

- Must provide proof of any certifications (certified organic, naturally grown, biodynamic, etc.), if applicable

Nursery and Plant producers:

- Any producer who sells nursery stock: cultivated plants, trees, shrubs, vines, bulbous plants, roots, grafts and buds to be registered nurseries with the state of North Carolina.
- Farms selling ONLY vegetable starts will be exempted from this requirement
- **You can reference [this document](#) to find the contact information for your local NCDA&CS Plant Pest Specialist. Please contact them to schedule an inspection.**

Providing all relevant certifications and licensing, and adhering to local and federal regulations is the producer's responsibility. Piedmont Fresh assumes no liability for any products sold on the online marketplace.