

New York State Grown & Certified Program Standards

PRODUCE

NY Requirement:	Labeled produce is grown in New York State.
Food Safety:	Annual USDA GAP/GHP or similar third-party food safety audit (AIS, Primus etc.) for at least one crop and handling process.
Environmental:	Participation in the New York State Agricultural Environmental Management (AEM) program, administered by the Department of Agriculture and Markets, with the completion of Tier 2 of the program (or higher) within the past three years.

DAIRY ****Raw dairy products not eligible****

NY Requirement:	Majority of milk supply is from New York State and processor is located in New York State
Food Safety:	Annual third-party food safety audit (SQF, or similar) <u>or</u> a safe food handling training course for on-farm processors. Processor Plant Supervisor Training (PPS). Clean Ag & Markets inspection record for 1 year prior to application.
Environmental:	Producer or majority of producers participates in the New York State Agricultural Environmental Management (AEM) program, administered by the Department of Agriculture and Markets, with the completion of Tier 2 of the program (or higher) within the past three years OR has a CAFO permit.

SHELLFISH

NY Requirement:	Labeled oysters are grown in New York State. Seed may be purchased out-of- state, according to DEC guidelines (north of NY). State, county or municipality, or private Aquaculture Lease.
Food Safety:	NYSDEC Shellfish Digger/ Dealer/ Shipper Permits, as applicable. Hazard Analysis and Critical Control Point (HACCP) Plan, if applicable. HACCP training course, if applicable. Digger and Dealer Education Course (every 5 years.)
Environmental:	On/Off bottom Culture Permit NYSDEC.

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EGGS

NY Requirement:	Labeled eggs are from New York State hens
Food Safety:	<p>Farms with >3,000 hens: Participation in FDA's <i>Salmonella</i> Surveillance Program/ Prevention of <i>Salmonella Enteritidis</i> Vaccination program to protect birds and eggs against <i>S. enteritidis</i>.</p> <p>Farms < 3,000 hens: Annual <i>Salmonella</i> testing program (through Ag&Markets or veterinarian) National Poultry Improvement Plan (NPIP), US Pullorum-Typhoid Clean Status.</p> <p>Farms with offsite Packing houses: Third party food safety/safe egg handling audit program.</p>
Environmental:	Producer or majority of producers participates in the New York State Agricultural Environmental Management (AEM) program, administered by the Department of Agriculture and Markets, with the completion of Tier 2 of the program (or higher) within the past three years OR has a CAFO permit.

BEEF

NY Requirement:	Animal spends 2/3 of life in New York State.
Food Safety:	Animals are slaughtered/processed in a USDA Inspected Slaughter Plant . Participation in a herd management program, such as NY Beef Quality Assurance program at Tier 2 level. Animals must have official identification prior to slaughter (RFID preferred.)
Environmental:	Producer or majority of producers participates in the New York State Agricultural Environmental Management (AEM) program, administered by the Department of Agriculture and Markets, with the completion of Tier 2 of the program (or higher) within the past three years OR has a CAFO permit.

POULTRY

NY Requirement:	Chicks brought to NY within 1 week of birth.
Food Safety:	Animals are slaughtered in a USDA Inspected Slaughter Plant or a 5-A State Plant .
Environmental:	Producer or majority of producers participates in the New York State Agricultural Environmental Management (AEM) program, administered by the Department of Agriculture and Markets, with the completion of Tier 2 of the program (or higher) within the past three years OR has a CAFO permit.

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PORK

NY Requirement:	Animal spends 2/3 of life in New York State.
Food Safety:	Animals are slaughtered/processed in a USDA Inspected Slaughter Plant . Participation in a third-party management program, such as the Pork Quality Assurance-Plus program. Animals sold or moved from farm must have official ID.
Environmental:	Producer or majority of producers participates in the New York State Agricultural Environmental Management (AEM) program, administered by the Department of Agriculture and Markets, with the completion of Tier 2 of the program (or higher) within the past three years OR has a CAFO permit.

CHRISTMAS TREES

NY Requirement:	Labeled trees are grown in New York State.
Environmental:	Participation in the New York State Agricultural Environmental Management (AEM) program, administered by the Department of Agriculture and Markets, with the completion of Tier 2 of the program (or higher) within the past three years.

MAPLE

NY Requirement:	Syrup is sourced from New York maple trees and processed in New York State. When syrup of a desired grade is not available as required, up to 25% may be sourced from out-of-state.
Food Safety:	Certificate of completion of Cornell Cooperative Extension's Maple Food Safety Class and compliance with food safety best practices.
Environmental:	<p>Producer participates in one of the following environmental management programs, or equivalent:</p> <ul style="list-style-type: none"> » New York State Agricultural Environmental Management (AEM) program, administered by the Department of Agriculture and Markets, with the completion of Tier 2 of the program (or higher) within three years; » Certified Tree Farmer, administered by the American Tree Farm System; » Sustainable Forestry Initiative (SFI) Certified Chain of Custody; or » Forest Stewardship Council (FSC) Forest Management Certification

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CUT FLOWERS

NY Requirement:	Labeled flowers are grown in New York State.
Environmental:	Participation in the New York State Agricultural Environmental Management (AEM) program, administered by the Department of Agriculture and Markets, with the completion of Tier 2 of the program (or higher) within the past three years.

NURSERY/GREENHOUSE

NY Requirement:	<p>Labeled products are grown in NYS. Grower must be a Licensed Nursery or Greenhouse Grower in the State of NY. Not eligible: Dealer- only operations (dealers may sign a licensing agreement to market NY Grown & Certified plant material.)</p> <p>Not eligible: Growers may sell these items, but may not directly label or represent these products as NYSG&C. Pre-finished products from outside NYS (<i>pre-finished products are products purchased from out of state growers and sold in the same container they were shipped in.</i>)</p> <p>Not eligible: Regulated species designated “Invasive- Harmful to the Environment”:</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left; border: none;">Scientific Name</th> <th style="text-align: left; border: none;">Common Name</th> </tr> </thead> <tbody> <tr> <td style="border: none;"><i>(i) Acer platanoides</i></td> <td style="border: none;">Norway Maple</td> </tr> <tr> <td style="border: none;"><i>(ii) Clematis terniflora</i></td> <td style="border: none;">Japanese Virgin’s Bower</td> </tr> <tr> <td style="border: none;"><i>(iii) Euonymus alatus</i></td> <td style="border: none;">Burning Bush</td> </tr> <tr> <td style="border: none;"><i>(iv) Euonymus fortunei*</i></td> <td style="border: none;">Winter Creeper</td> </tr> <tr> <td style="border: none;"><i>(v) Miscanthus sinensis*</i></td> <td style="border: none;">Chinese Silver Grass</td> </tr> <tr> <td style="border: none;"><i>(vi) Robinia pseudoacacia</i></td> <td style="border: none;">Black Locust</td> </tr> </tbody> </table>	Scientific Name	Common Name	<i>(i) Acer platanoides</i>	Norway Maple	<i>(ii) Clematis terniflora</i>	Japanese Virgin’s Bower	<i>(iii) Euonymus alatus</i>	Burning Bush	<i>(iv) Euonymus fortunei*</i>	Winter Creeper	<i>(v) Miscanthus sinensis*</i>	Chinese Silver Grass	<i>(vi) Robinia pseudoacacia</i>	Black Locust
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Environmental:	<p>Participation in the New York State Agricultural Environmental Management (AEM) program, administered by the Department of Agriculture and Markets, with the completion of Tier 2 of the program (or higher) within the past three years.</p> <p>Plants are inspected by NYS Department of Agriculture and Markets once every two years and found free from injurious diseases and pests.</p>														

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BEVERAGE INGREDIENT PRODUCER

NY Requirement:	100% Grown in NY
Food Safety:	Applicable at processor/manufacturer level. Manufacturers must have a 20-C License OR farm brewery/distillery/cidery/winery license.
Environmental:	Participation in the New York State Agricultural Environmental Management (AEM) program, administered by the Department of Agriculture and Markets, with the completion of Tier 2 of the program (or higher) within the past three years. Grape growers may substitute the Vine Balance Program for AEM.

ALCOHOLIC BEVERAGE PRODUCERS

Eligibility: Beverage manufacturers may use the seal on any New York State Labeled product line (as defined by the State Liquor Authority).

BEER

NY Requirement:	Minimum 60% hops, malts, and grains (by volume) grown in New York. 100% of New York hops, malts, and grains are sourced from NYS Grown & Certified farms.
Food Safety:	Beverage manufacturers must have a 20-C OR farm brewery license. Any inspection related issues must be resolved within 30 days.
Environmental:	Farm suppliers must participate in AEM at Tier 2.

WINE

NY Requirement:	Minimum 75% grapes/fruit (by volume) grown in New York. 100% of NY grapes must be from NYS Grown & Certified farms.
Food Safety:	Beverage manufacturers must have a 20-C OR farm winery license. Any inspection related issues must be resolved within 30 days.
Environmental:	Farms must participate in AEM at Tier 2.

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CIDER

NY Requirement:	100% apples or other pome fruit (by volume) must be from NYS Grown & Certified farms.
Food Safety:	Beverage manufacturers must have a 20-C OR farm cidery license. Any inspection related issues must be resolved within 30 days.
Environmental:	Farms must participate in AEM at Tier 2.

SPIRITS

NY Requirement:	Minimum 75% of fruits, vegetables, grain and grain products, honey, maple sap, or other agricultural products must be grown in NY. 100% of these inputs must be from Grown & Certified Farms.
Food Safety:	Manufacturers must have a 20-C license OR farm distillery license. Any inspection related issues must be resolved within 30 days.
Environmental:	Farms must participate in AEM at Tier 2.