



## 2012 FARM-TO-CHEF WEEK

*Sample and savor the state's local flavor*

**September 16-22, 2012**

# GUIDELINES PLEASE READ CAREFULLY

### ELIGIBILITY

Participation is open to Connecticut restaurants, institutions, schools, wineries, farmers' markets, farms, and other Connecticut businesses that are licensed/permitted to serve prepared food to the public.

### PARTICIPATION FEES

- **\$25 per location** for those who register by **July 31, 2012**
- **\$50 per location** for those who register **August 1 -15, 2012**

### REQUIREMENTS

- A Farm-to-Chef menu consisting of **at least four items** must be offered September 16 - 22, 2012, during the participating business's normal hours of operation.
- **At least one Connecticut Grown ingredient** must be showcased in **each item** on the Farm-to-Chef menu.
- **One or more Connecticut wines** must be offered on the Farm-to-Chef menu. (*Requirement is waived for businesses that do not serve alcohol.*)
- Connecticut **farms** from which ingredients are sourced **must be listed** on the Farm-to-chef menu **and promoted** in some additional way (e.g., farmer talks, displays, slide shows, etc.)

### ADDITIONAL RECOMMENDATIONS

- Farm-to-Chef menus should include a wide variety of Connecticut Grown ingredients, including proteins, cheese, milk, honey, maple syrup, fruits, and vegetables.
- Pricing of the Farm-to-Chef menu should fall within the normal range for each participating business.

### REGISTRATION DEADLINE

- Registration forms and participation fees are due **by August 15, 2012**. Registration forms will **not be accepted** under any circumstances **after August 15, 2012**.

### SOURCING FARMS AND PROMOTION INFORMATION DEADLINE

- A list of sourcing farms, grouped by category (proteins, dairy, fruits, vegetables, wines, etc) must be submitted by **September 9, 2012**. Details of how those farms will be promoted must be submitted at the same time.
- A link to the web page on which your Farm-to-Chef Week menu will be posted must be submitted by **September 9, 2012**. The actual menu must be posted on that page by 12:01 a.m. on **September 16, 2012**.
- Information will be compiled/published by the Connecticut Department of Agriculture for media and diner use.

### REPORTING DEADLINE

- The total dollar amount of Connecticut Grown products used and the number of Farm-to-Chef meals served during Farm-to-Chef Week must be reported by **September 30, 2012**.
- Information will be compiled by Connecticut Department of Agriculture into aggregate totals that will not include individual participants' names.

*The Connecticut Farm-to-Chef Program helps connect producers and distributors of Connecticut Grown ingredients with chefs and other foodservice professionals. It also helps the public locate restaurants and other dining venues that serve Connecticut Grown foods. Please visit [www.CTGrown.gov](http://www.CTGrown.gov) and click on "Programs and Services" for more information.*





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# REGISTRATION FORM

**Please use a separate form for each participating location**

Company Name: \_\_\_\_\_

Street Address : \_\_\_\_\_

*(please list the physical address of the Farm-to-Chef dining location)*

City, State, Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

Website: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

I have read and understand the 2012 Farm-to-Chef Week guidelines. I agree to abide by the following:

- All menu requirements
- Listing sourcing farms on the menu and additional promotion of sourcing farms
- Submission of Farm-to-Chef Week menu page link and sourcing farms/promotion information by 9/9/12
- Posting of Farm-to-Chef Week menu on specified web page by 12:01 a.m. on 9/16/12
- Reporting by 9/30/12 of the amount of CT Grown used and number of Farm-to-Chef meals served

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

Print Name: \_\_\_\_\_

Return this form and a check payable to the Connecticut Department of Agriculture  
(\$25 if registering by 7/31/12; \$50 if registering between 8/1/12 and 8/15/12) to

**CT Farm-to-Chef Week Registration**  
**Connecticut Department of Agriculture**  
**165 Capitol Avenue, Room 129**  
**Hartford, CT 06106**

*Registration fees are non-refundable.*



860-713-2503

CONNECTICUT DEPARTMENT OF AGRICULTURE

[www.CTGrown.gov](http://www.CTGrown.gov)





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## RESOURCES

**“Connecticut Grown” or “CT Grown” farm products are defined by state statute (Sec. 22-38a) as produce and other farm products that have a traceable point of origin within Connecticut.**

**PLEASE NOTE:** Foods made by Connecticut companies that do not contain at least 51 percent Connecticut Grown ingredients are **NOT** considered Connecticut Grown. Their use is encouraged *in conjunction with* the Connecticut Grown ingredients showcased in your Farm-to-Chef menu, but **DO NOT COUNT AS** Connecticut Grown ingredients in your menu. (For example, a cheese made by a Connecticut company that is not made from Connecticut milk is NOT considered a Connecticut Grown cheese.)

The Connecticut Department of Public Health's [Food Protection Program](http://tinyurl.com/DPHFood) (<http://tinyurl.com/DPHFood>) reminds participants that foodservice establishments in Connecticut must operate under the regulations of the Public Health Code. Establishments are required to utilize only "approved source" food items. While there are many locally grown agricultural products appropriate for consumers to purchase for their own personal use, some would not meet the Public Health Code definition of an approved source for foodservice establishments. The Food Protection Program has created the attached document for your use and is available to answer any questions.

The [Farm-to-Chef Resources page](http://tinyurl.com/FTCResource) (<http://tinyurl.com/FTCResource>) on the Connecticut Department of Agriculture's website contains links to a wealth of information to help you source Connecticut Grown ingredients, including

- FTC Participating Farmers, Producers, and Wholesalers
- CT Farm Wineries
- CT Crop Availability Calendar
- CT Seafood Wholesalers
- Seasonal Buying Guide for CT Fish and Shellfish

The [Publications page](http://tinyurl.com/DoAGPubs) (<http://tinyurl.com/DoAGPubs>) on the Connecticut Department of Agriculture's website contains links to numerous additional Connecticut Grown producer listings and resources, such as

- Apple Brochures
- CT Grown Honey Producers
- CT Grown Meat Producers
- Connecticut Pick-Your-Own Farms
- Experience Connecticut Dairy Producers
- Farm Stands and Stores throughout Connecticut
- Farm Map
- Farmers' Markets
- Organic Farms
- Maple Sugarhouses
- Wholesale Fruit and Vegetable Producers



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# Farm Products Approved/Not Approved for Foodservice in Connecticut

	<u>Approved for</u> <u>Foodservice establishment sales</u>	<u>SPECIAL CONSIDERATIONS</u> <u>for foodservice establishment sales</u>
<b>RAW MILK</b>	✗	Unapproved for use in foodservice facility
<b>RAW MILK CHEESES</b>	✓	Must be aged for 60 days, minimum. Proper labeling, must be DoAG licensed cheese manufacturer.
<b>HONEY</b>	✓	Must be a source approved by DCP Hives must be registered with CAES
<b>JAMS/JELLIES/PRESERVES</b>	✗	Must be produced in commercial kitchen under inspection by DCP.
<b>EGGS</b>	✗ ✓	(Non-inspected and non-graded) not approved for use Can be used if participating in DoAG state egg inspection program.
<b>BAKERY PRODUCTS</b>	✓	Commercial kitchen, licensed and inspected by DCP
<b>SALSA</b>	✓	Commercial kitchen, inspected by DCP and possibly the LHD as well.
<b>PICKLES</b>	✓	Commercial kitchen, inspected by DCP and possibly the LHD as well.
<b>MEATS</b>	✓	USDA stamped. Inspected, slaughtered & packaged under USDA inspection. Exotic species must be slaughtered and processed under USDA Voluntary Inspection Program
<b>SHELLFISH</b> <small>see also 19-13-B42 (n) language</small>	✓	Must be licensed by DoAG/BA. Shellstock tags provided to FSE
<b>MAPLE SYRUP</b>	✓	Can be used if source acceptable to DCP
<b>RAW, FRESH PRODUCE</b>	✓	Must ask for receipt indicating product sold, source, date of purchase, farm/FSE name
<b>SEAFOOD (NOT SHELLFISH) FARM RAISED</b>	pending approval	
<b>YOGURT FROM FARM MILK</b> <small>(made in CT from CT milk)</small>	✓	Can be used if licensed and inspected by DoAG
<b>JERKY</b>	✗	Not approved for FSE, based on lack of inspection and regulation.
<b>CUSTOM SLAUGHTERED POULTRY</b>	✗	Not approved for FSE, based on lack of inspection and regulation
<b>POULTRY FROM DoAG SLAUGHTER FACILITY</b>	✓	Must be an approved facility, inspected by DoAG
<b>VEGETABLE/MEAT BREADS</b>	✓	Commercial facility. May need licensing from DCP and LHD. Produced under inspection.
<b>FLAVORED OILS, SALAD DRESSINGS, CONDIMENTS, OR OTHER ACIDIFIED FOOD PRODUCTS</b>	✓	Must be produced in a commercial facility, labeled and inspected per DCP, temperature controls may be necessary.
<b>FORAGED MUSHROOMS</b>	✗	Not approved for foodservice use
<b>FORAGED PRODUCE</b>	✓	Can use if approved by local DOH

**Questions? Contact**  
**Christine Applewhite, RS**  
**Department of Public Health**  
**860-509-7297**  
**Christine.Applewhite@ct.gov**

✓	Ok for use
✗	Not approved for use

CAES = CT Agricultural Experiment Station  
 DCP = Department of Consumer Protection  
 DoAG = Department of Agriculture  
 DOH = Director of Health  
 FSE = Foodservice Establishment  
 LHD = Local Health Department