

Wild Mushroom Harvester Application

Date of Application:	
Contact Information of Wild Mushroom Harvester	
Name of Harvester:	
Business Name:	
Business Address:	
Phone:	
Email Address:	
Location of Harvest:	
Name and address of location where mushrooms will be cleaned, stored, packaged, etc:	
Name and address where wild mushrooms will be sold:	

Please provide the information requested in this application and return the completed application to the Food Safety Program at the following email address: foodsafety@vdacs.virginia.gov

Wild Harvested Mushrooms

In Virginia, there are over 200,000 wild mushroom species of which about 200 are edible and 25 of culinary value that are normally sold. However, mushrooms picked in the wild and sold to a consumer that haven't been verified as safe by an individual with adequate training, could result in serious illness and/or death.

The Retail Food Establishment Regulations for the Enforcement of the Virginia Food Laws says this about wild mushrooms:

2VAC5-585-320. Wild mushrooms.

A. Except as specified in subsection B of this section, mushroom species picked in the wild shall not be offered for sale or service by a food establishment unless the food establishment has been approved to do so.

B. This section does not apply to:

- 1. Cultivated wild mushroom species that are grown, harvested, and processed in an operation that is regulated by the food regulatory agency that has jurisdiction over the operation; or*
- 2. Wild mushroom species if they are in packaged form and are the product of a food processing plant that is regulated by the food regulatory agency that has jurisdiction over the plant.*

Where to Harvest

Edible wild mushrooms for retail sale shall not be harvested from federal, state, and local parks, forests and natural area preserves. The removal of edible wild mushrooms with the intent of retail sale from federal/state and/or local lands is prohibited. Individuals should contact the appropriate local or state authority responsible for management of the public lands to determine if mushroom harvesting is permissible and the permits those authorities may require. According to the Virginia Department of Conservation and Recreation (DCR), the picking of mushrooms for commercial use/profit is prohibited within Virginia State Parks, Natural Area Preserves and all other DCR lands.

4VAC5-30-50. Flowers, Plants, Minerals, Etc.

No person shall remove, destroy, cut down, scar, mutilate, injure, take or gather in any manner any tree, flower, fern, shrub, rock or plant, historical artifact, or mineral in any park unless a special permit has been obtained for scientific collecting.

Individuals intending to forage/harvest from someone else's property should obtain permission in writing from the landowner before removing any edible wild mushrooms with the intent of retail sale.

Requirements for Harvesters

The following requirements must be met for foragers/harvesters of edible wild mushrooms:

1. The harvester shall describe their qualifications and training in writing or otherwise be able to demonstrate knowledge of wild mushroom harvesting to VDACS for approval.
2. Record template for capturing all of the following:
 - a. List of food establishments where mushrooms are sold
 - b. Common name and scientific name of mushroom
 - c. Location/county of harvest
 - d. Date of harvest
 - e. Date sold
 - f. Quantity sold

3. Product label stating the following:
 - a. Common name and scientific name of mushroom species
 - b. Name and address (city, state, zip code) of the harvester
 - c. Location/county of harvest
 - d. Dates of harvest
 - e. An accurate net weight

Species of Wild Mushrooms

The following types of wild harvested mushrooms (mushrooms with tubes, spines and ridges and other mavericks) are considered approved by the regulatory authority (VDACS, Office of Dairy and Foods, Food Safety Program) since they have clear identification marks and are easily identifiable in the field (fresh state) and there are no potentially poisonous look-a-likes:

- Beefsteak (*Fistulina hepatica*)
- Black Trumpet or Horn of Plenty (*Craterellus fallax*)
- Blewit (*Lepista nuda*)
- Blue Milky (*Lactarius indigo*)
- Bolete species: Queen Bolete (*Boletus aereus*), King Bolete or Cep or Porcini (*Boletus edulis*)
- Cauliflower Mushroom (*Sparassis crispa*)
- Chaga (*Inonotus obliquus*)
- Chanterelle species (*Cantharellus* spp.)
- Chicken of the Woods (*Laetiporus sulphureus*, *L. cincinnatus*, *L. persicinus*)
- Common Puffball (*Lycoperdon perlatum*)
- Golden Milky (*Lactarius corrugis*, *L. volemus*)
- Hedgehog (*Hydnum repandum*)
- Hen of the Woods or Maitake (*Grifola frondosa*)
- Honey (*Armillaria ostoyae*, *A. mellea*, *A. tabescens*)
- Lion's Mane or Bear's Head or Bearded Tooth (*Hericius erinaceus*, *H. ramosum*, *H. americana*)
- Lobster (*Hypomyces lactifluorum*)
- Morels (*Morchella* spp.)
- Oyster Mushroom (*Pleurotus ostreatus*)
- Pecan Truffle (*Tuber lyonii*)
- Reishi mushrooms (*Ganoderma lucidum*, *G. applanatum*, *G. curtisii*)
- Turkey Tail (*Trametes versicolor*)
- Woods Ear (*Auricula auricularia*, *A. fuscusuccinea*)

Other Points of Emphasis

- Wild harvested mushrooms should not show any signs of spoilage (rotten, soggy, mushy, slimy, moldy) and/or insect infestation.
- Mushrooms need to breathe and the packaging should have air holes or be made of a breathable material.

Checklist of Items to Provide:

Description of processing to be performed (cleaning, chopping, drying, etc.):
Description of method and type of packaging:
Documentation of land use permission (attach on separate sheet)
Description and documentation of qualifications/training to harvest and sell wild mushrooms. Attach copy of training certificate on separate sheet, if applicable.
Record template (attach on separate sheet)
Product label template (attach on separate sheet)
List of all species of wild mushrooms that will be harvested and sold for consumption:
If species of mushroom is not listed in this document, please provide rationale for consideration of approval: