



Regulations for Specific Products

Selling Mushrooms

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Wild or cultivated mushrooms can be sold at farmers markets, grocery stores, restaurants or other direct sales venues. Savvy consumers and chefs look for high quality and unique mushrooms. While white button, crimini, and portabella mushrooms are the most popular varieties in grocery stores, chanterelles, morels and lobster mushrooms shine at farmers markets. There are Washington State regulations for harvesting and selling wild mushrooms and licensing requirements for packaging and processing (drying, slicing, freezing, etc.) all mushrooms. This fact sheet includes information on:

- Cultivated mushrooms;
- Regulations for harvesting wild mushrooms;
- Selling wild harvested mushrooms; and
- Selling processed and/or packaged mushrooms.

Cultivated Mushrooms

There are no regulations for growing “cultivated” mushrooms if you use conventional practices. Likewise, there are no regulations for selling whole, fresh, cultivated mushrooms. However, if you package the mushrooms in containers *and/or* process them in any way (e.g., drying, slicing, canning, or freezing), then they are considered a processed food and all facility, licensing, and labeling requirements for processed foods must be met. Please see the “Selling Processed and/or Packaged Mushrooms” section of this factsheet.

If you would like to grow and market certified organic mushrooms, please contact the WSDA Organic Food Program to get the organic regulations for cultivated mushrooms.

For information on cultivated mushroom production and markets, please see:

- University of Idaho Extension’s “Growing Mushrooms Commercially – Risks and Opportunities” available at www.cals.uidaho.edu/edComm/pdf/cis/cis1077.pdf .
- National Sustainable Agriculture Information Service (ATTRA) has a “Mushroom Cultivation and Marketing” publication available at www.attra.ncat.org and search for “Mushrooms” or by calling (800) 346-9140.

Regulations for Harvesting Wild Mushrooms

Regulations for harvesting wild mushrooms are part of Washington state law (RCW 76.48) along with the rules and regulations of federally managed land. In general, wild mushrooms that you plan to sell can only be harvested if you have written permission and the proper permits *prior* to harvesting. This includes mushrooms harvested from private landowners as well as land managed by

the Washington State Department of Natural Resources (DNR), United States Forest Service (USFS), Bureau of Land Management (BLM) or any other public lands.

The one exception is that wild mushrooms harvested **and** sold on Native American tribal lands do not require a permit. However, any wild mushrooms harvested on tribal land and sold on non-tribal lands do require a permit or required identification information. Visit www.washingtontribes.org to view a map of tribal lands.

It can be difficult to ascertain who owns private land and which agency manages public land. Therefore, it may be necessary to research land ownership in order to get written permission to harvest mushrooms. The county assessor or the closest U.S. Forest Service office, USDA service center, or DNR office should be able to help determine who owns and/or manages land.

Technically, wild mushrooms are classified as “forest products” by DNR and the USFS. However, the DNR and USFS have different requirements and permits for harvesting wild mushrooms.

Washington State Department of Natural Resources

The DNR has commercial and non-commercial policies for harvesting wild mushrooms on land that they manage. Visit www.dnr.wa.gov/recreation to find out where you will need a Discover Pass to park on DNR-managed state trust lands.

Harvest of wild mushrooms and other forest products for commercial use is handled through DNR’s permits and leases by region. Some regions permit commercial mushroom harvesting and some do not. Visit

www.dnr.wa.gov/BusinessPermits/HowTo/TimberSales/Pages/psl_ts_firewood_permit.aspx#map to find the regional permitting office you need.

If you are harvesting wild mushrooms for non-commercial, or personal use, then you are allowed to harvest up to five gallons of wild edible mushrooms, per person, per year. These wild mushrooms (or any personal use forest product) may not be sold or bartered. For more information, please go to http://www.dnr.wa.gov/RecreationEducation/Topics/HarvestingCollecting/Pages/psl_recreational_harvest_of_special_forest_products_for_personal_use.aspx.

U.S. Forest Service

In general, the USFS does not require a permit for harvesting mushrooms for personal use. However, there is a daily limit of one (1) gallon for a single species; and, for multiple species, the daily limit is three (3) species, (1) gallon each. Each forest may have additional requirements depending on the size or species of mushroom. Please check with the closest USFS district office for additional information and any local restrictions. You will need a NW Forest Pass to park at most trailheads. *Buying, selling or drying mushrooms is not allowed anywhere on National Forest lands.*

If you are harvesting wild mushrooms (or any non-timber, special forest product) to sell or harvesting more than the personal use limit on national forest land, then you must have a “Commercial Use Permit.” In 2013, the prices were: \$50 for 14 days, \$80 for 30 days, or \$120 for a calendar year permit. The permit, harvest limits, maps, harvest season, and camping information are available at the USFS district offices. Visit: www.fs.usda.gov/r6 under Permits and Passes.

For example, the Colville National Forest website posts a wild mushroom harvesting season chart with permits and fees for that forest. It also highlights specific forest information, such as the fact that the harvesting of any Matsutake (Pine) mushrooms requires a commercial use permit. It also contains mushroom harvesting etiquette and resources for identification. See the Colville National Forest website for Forest Product Permits at www.fs.usda.gov/detail/colville/passes-permits/forestproducts/?cid=fsbdev3_035280 or call (509) 684-7000.

Visit www.fs.usda.gov/main/okawen/passes-permits/forestproducts for mushroom harvesting information available in Spanish, Lao, Khmer, Vietnamese and Hmong for the Okanogan-Wenatchee Forest Service district.

Selling Wild Harvested Mushrooms

There are new regulations for wild harvested mushrooms from the Washington State Department of Health through the Washington State Retail Food Code that became effective May 1, 2013.

In general:

- only certain species harvested in the Pacific Northwest may be sold;
- they are required to be cooked when served in food service establishments;
- the seller and buyer must keep records of sold or purchased species and quantities; and
- some counties are requiring 3rd party certification, so please check with the local health department where you are planning to sell.

Only the following wild harvested mushroom species may be offered for sale or service in a food establishment:

Hedgehog (*Hydnum repandum*, *H. umbilicatum*);
Porcini/King Bolete (*Boletus edulis*);
Lobster (*Hypomyces lactifluorum* growing on *Russula brevipes*);
Pacific Golden Chanterelle (*Cantharellus formosus*, *C. cascadensis*, *C. cibarius* var *roseocanus*);
White Chanterelle (*Cantharellus subalbidus*);
Yellow Foot/Winter Chanterelle (*Craterellus tubaeformis*);
Black Trumpet (*Craterellus cornucopeioides*);
Saffron milk cap (*Lactarius deliciosus*);
Coral Hydnum/Bears Tooth (*Hericium coralloides*, *H. abietis*, *H. americanum*);
Oyster (*Pleurotus populinus*, *P. pulmonarius*, *P. ostreatus*);
Cauliflower mushroom (*Sparassis crispa*);
Oregon Black Truffle (*Leucangium carthusianum*);
Oregon White Truffle (*Tuber gibbosum*, *T. oregonense*);
Blue Chanterelle (*Polyozellus multiplex*);
Morchella species including, but not limited to, Black Morels (*Morchella elata*) and Blonde Morels (*Morchella esculenta*);
Matsutake/Japanese Pine Mushroom (*Tricholoma magnivelare*).

Wild harvested mushrooms prepared for immediate service by a food establishment must be cooked to 135 F except for those sold for home use from grocery or farmers markets.

The permit holder shall keep written documentation supplied by the mushroom identifier for any wild harvested mushrooms offered for sale or service on file for 90 days after receipt. The documentation must include:

- The common name and Latin binomial name of the mushroom;
- The name, original signature, business name, mailing address, e-mail and telephone number of the mushroom identifier;
- The province, state, and county or counties where harvested;
- The date or dates of harvest;
- The date of sale to the food establishment; and
- The amount of product by weight.

For complete details, please refer to the section of the Washington State Retail Food Code on wild mushrooms (pages 26-27):

www.doh.wa.gov/CommunityandEnvironment/Food/FoodWorkerandIndustry/FoodSafetyRules.aspx

Mushroom buyers and produce companies that buy wild mushrooms from wild harvesters and resell them are not required to obtain any permits but are recommended to obtain the records above at time of purchase for both intrastate and interstate sale.

Selling Packaged and/or Processed Mushrooms (Cultivated or Wild)

If you package cultivated or wild harvested mushrooms in containers such as plastic clam shells and do not sell them loose in bulk by weight, and/or process these mushrooms by drying, slicing, canning or freezing them, then you must meet all WSDA food processing facility and labeling requirements for processed foods. This means you must use a licensed WSDA Food Processing Facility to package and process cultivated or wild harvested mushrooms. Packaging and processing requires proper product labeling. Some processing facilities may be willing to process for you as a co-packer. Contact the WSDA Food Safety Program to find licensed food processing facilities near you. You may also get your own facility licensed through the Food Safety Program. Please see the Food Processing fact sheet for complete details or contact the program by emailing foodsafety@agr.wa.gov or calling (360) 902-1876.

Recommended Fact Sheets

- 16. Organic Certification
- 19. WSDA Food Processor License and Facilities

For further information, to provide comments, or suggest a resource to add to this fact sheet, please email smallfarms@agr.wa.gov or call (360) 902-2888.