

# Cut Leafy Greens

Washington Administrative Code 246-215

Food & Community Safety  
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## The new food code: what it means for Farmers Market vendors!

In recent years there have been foodborne illness outbreaks and product recalls associated with cut leafy greens contaminated with pathogens.

Beginning May 1, 2013, the Washington State Food Code will designate cut leafy greens as a potentially hazardous food that must be maintained at temperatures of 41°F or below. "Cut leafy greens" means fresh leafy greens whose leaves have been cut, shredded, sliced, chopped, or torn.

Examples include arugula, cabbage, chard, endive, escarole, and iceberg, romaine, butter, leaf, and baby leaf lettuce, kale, spinach and spring mix



This applies to commercially processed cut leafy greens, such as bagged salad mixes and spinach, and to leafy greens that have been cut at a food establishment. ***Cut leafy greens do not include herbs, such as cilantro or parsley.***

### Washington State Department of Health has made the following decisions regarding leafy greens:

- Leafy greens cut from their root in the field (this is sometimes called a "field or harvest cut") with no additional cutting, shredding, slicing, chopping, or tearing are **not** considered cut leafy greens
- Leafy greens that have the stem, stalk, or the butt of the core trimmed are **not** considered cut leafy greens
- If the core of a head of lettuce or cabbage is removed, remaining leaves **are** considered cut leafy greens
- Leafy greens with leaves that have been cut, shredded, sliced, chopped or torn **are** considered cut leafy greens

### What this means for Farmers bringing items to the market:

- Greens cut from their root in the field (harvest cut) and brought directly to the market are **not** considered cut leafy greens. No temperature control required.
- Kale, chard, spinach and other greens that are cut from the root in the field and bundled for sale are **not** considered cut leafy greens. No temperature control required.
- Cut leafy greens at farmers markets, including salad or leafy green mixes where the leaves are cut, sliced, chopped or torn—like Caesar greens (cut romaine)—require temperature control.
- If your operation is selling an item that is considered a cut leafy green that will require temperature control, you will need to obtain a permit to sell the items at a Farmers Market. If you fall under this category and would like for information regarding the permitting process please visit our website at [www.tpchd.org/farmersmarket](http://www.tpchd.org/farmersmarket) or call (253) 798-4709.

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