

Guidance Document for Sale of Wild Harvested Mushrooms in NY

Updated 5/24/2019

New York regulation policy reads:

INYCRR Part 271-2.2 (f) Mushroom species picked in the wild shall be obtained from sources where each mushroom is individually inspected and found to be safe by an approved mushroom identification expert prior to sale.

New York Department of Agriculture and Markets (NYSDAM) does not license, certify, or approve individuals for wild mushroom foraging. An existing recognized expert is required to approve each individual as being an “approved mushroom identification expert.” If a forager is able to access training that “certifies” them to forage for wild mushrooms (by variety) NYS would consider the documentation. (Contact: John Luker)

While NYSDAM cannot approve an individual as a mushroom identification expert, they have agreed to accept the certification given through Mushroom Mountain, LLC. This certification is also approved for use in the states of SC, GA, NC, and PA. Any other firms that offer mushroom identification training may submit their approvals of an individual’s expertise to NYSDAM. An email receipt from a representative at NYSDAM is required to confirm this acceptance of the certification.

The jurisdiction over wild foraged mushrooms by the NYSDAM is limited to retail sales only. The New York State Health Department (NYSHD) is responsible for sales to food vendors such as restaurants. Officials from the Environmental Health Division indicate that they will honor a mushroom identification certification that NYSDAM has also accepted. NYSHD recommends that anyone who completes a certification notify their local county health department of their intention to sell and qualifications as an expert prior to any sales.

This opportunity is limited to those who:

- (A) Have met the requirements of knowledge and passed an exam
- (B) Engage in good record keeping and traceability measures for all sales
- (C) Will harvest for sale only those mushrooms species listed below:

- Pink Chanterelles (*Cantharellus cinnabarinus*)
- Golden Chanterelles (*Cantharellus* spp.)
- Morels (*Morchella* spp.)
- Black Trumpet (*Craterellus fallax*)
- Lobster (*Hypomyces lactifluorum*)
- Wood Ears (*Auricularia* spp.)
- Chicken of the Woods (*Laetiporus* spp.)
- Beefsteak (*Fistulina hepatica*)
- Hedgehog (*Hydnum repandum*)
- Lions Mane or Pom Pom (*Hericius* spp.)
- White Oyster Mushroom (*Pleurotus* spp.)

- Cauliflower (*Sparassis* spp.)
- Maitake (*Grifola frondosa*)
- Blewits (*Clitocybe nuda*)
- Honey (*Armillaria* spp.)
- Blue Milky (*Lactarius indigo*)
- Golden Milkies (*Lactifluus* spp.)
- Pecan Truffle (*Tuber lyonii*)
- Puffballs (*Lycoperdon*, *Calvatia* spp.)

Note:

This is a guidance document for public information purposes only. Any approved expert is solely responsible and liable for the safety and accuracy of all mushrooms sold and consumed. The Cornell Small Farms Program, NYSDAM, NYSHD, and any affiliated organizations, employees, officers and representatives mentioned in this document are not liable for any injury or damages resulting from any misidentification of potentially toxic species or allergic reactions that may occur.