

# Gurashada iyo libinta Boqoshaaga Duurka ee Minneosta

## Harvesting and Selling Wild Mushrooms in Minnesota

### RAADINTA, IIBINTA IYO IIBSIGA

### FORAGING, SELLING AND PURCHASING

#### Somali

##### Boqoshaaga duurka

Boqoshaaga duurku waa noocyo kaladuwan oo boqoshaaga la cuno ah, kaasoo lagasoo qaato ama laga raadsho bii'ada dabiiciga ah. Boqoshaaga la beerto ee ku baxa dhul la leeyahay ayaa lamid noqon kara boqoshaaga duurka.

Khatarta ugu wayn ee raadinta iyo adeegsiga boqoshaaga duurka ayaa ka imaanaaya aqoonsiga khaldan ee nooca ama faraca boqoshaaga. Way adag tahay in la kala saaro boqoshaaga duurka ee sunta ah iyo kuwa ay haboon tahay in la cuni karo. Sunta boqoshaaga ayaa sababi kara xanuun fudud ilaa mid daran, ama dhimasho.

Boqoshaa kasta oo la cuni karo waa la ogol yahay in lagu iibsho ganacsi ahaan Minnesota, ilaa iyo inta qofka soo jaray uu maray koorsada aqoonsiga la ogol yahay ee noocaas gaarka ah ee boqoshaaga.

##### Tababarka dadka soo jara boqoshaaga

Dadka soo gurta boqoshaaga duurku waa inay qaataan koorsada aqoonsiga boqoshaaga oo uu bixinaayo kuleej ama jaamacad, ama urur noolaha yaqaana.

#### English

##### Wild mushrooms

Wild mushrooms are edible mushroom varieties, picked or foraged in the natural environment. Cultivated mushrooms grown in controlled environments may be the same varieties as wild mushrooms.

The biggest risk related to foraging and using wild mushrooms comes from misidentifying the type or variety of mushroom. It is difficult to distinguish between wild mushrooms that are poisonous and those that are safe to eat. Mushroom poisoning may cause mild to severe illness, or death.

Any edible mushroom variety is allowed to be sold commercially in Minnesota, as long as the forager has completed an approved identification course for that specific variety of mushroom.

##### Training for mushroom foragers

Foragers of wild mushrooms must take a mushroom identification course from an accredited college or university, or a mycological society.

Koorsadu waxay dabooli kartaa tiradii la doono oo noocyada boqoshaaga duurka ah. Qofka sharciyada u haysta soo gurashada boqoshaaga duurku wuxuu xirfad u leeyahay aqoonsiga keliya noocyada boqoshaaga ku jira koorsada.

Shahaadooyinka waa in lagu qoraa noocyada boqoshaaga koorsada ku jira iyo taariikhda koorsada, iyo sidoo kale ururka shahaadada baxshay iyo saxiixyada macalimiinta.

## Diiwaanka tababarka

Raadiyaasha doonaaya inay ganacsi ahaan u iibshaan boqoshaagooda waa inay keenaan koobiga shahaadada tababarkooda una keenaan Waaxda Beeraha ee Minnesota (MDA).

MDA ayaa leh kaydka xogta dadka sharciyada u haysta soo gurista boqoshaaga duurka oo oonleen ah kaasoo lagu xareeyo shahaadooyinka tababarka.

## Shuruudaha shatiyeynta

Shatiga qofka cuntada ka shaqeeya lagama doonaayo si uu qofku u iibsho boqoshaaga duurka haddii boqoshaaga lagasoo guray dhul uu leeyahay qofka soo guraaya ama uu ka kiraysta gudaha Minnesota ama goballada kale. Shatiga cunto bixiyaha ayaa laga doonayaa qofka si uu u gado boqoshaaga lagasoo qaatay dhulka uusan lahayn ama kiraysan qofka soo guray boqoshaaga.

Qaybaha Xeerka Badqabka Cuntada (21 CFR 112) ayaa qaban kara soo gurashada boqoshaaga duurka. Sharciyada kale sida Farsamooyinka Badeeco Samaynta ee hadda iyo Xeerka Xakamaynada Ka hortaga ah ee Cuntada Dadka ayaa sidoo kale qaban kara, haddii boqoshaaga la warshadeeyo kadib

The course may cover any number of wild mushroom varieties. A certified wild mushroom harvester is qualified to identify only the mushroom varieties covered in the course.

Certificates must record the mushroom varieties covered and the date of the course, as well as the issuing organization and signatures of the instructors.

## Record of training

Foragers interested in selling their mushrooms commercially must submit a copy of their training certificate to the Minnesota Department of Agriculture (MDA).

The MDA maintains an online certified wild mushroom harvester database of training certificates.

## Licensing requirements

A food handler's license is not required to sell wild mushrooms if the mushrooms were harvested on land the forager owns or rents in Minnesota or in other states. A food handler's license is required to sell mushrooms foraged from land that is not owned or rented by the forager.

Sections of the Produce Safety Rule (21 CFR 112) can apply to wild mushroom foraging. Other regulations such as the current Good Manufacturing Practices and the Preventive Controls for Human Food Rule may also apply, if the mushrooms are processed after collection. For more information, please contact the MDA [Produce Safety Program \(producesafety.mda@state.mn.us\)](mailto:producesafety.mda@state.mn.us).

marka lasoo jaro. Wixii xog dheeraad ah, fadlan la xariir

MDA [Barnaamijka Badqabka Cuntada \(Produce Safety Program\)](#) ([producesafety.mda@state.mn.us](mailto:producesafety.mda@state.mn.us)).

## Kaydinta iyo warshadaynta

Dadka soo jara boqoshaaga duurka ee boqoshaaga loogu talagalay in la beeciyo waa inay ku kaydiyaan meel loo ogolaaday, aysana dhigin gurigooda. Ka shaqaynta boqoshaaga duurka, ayna ku jiraan laakiin aan ku koobnayn qalajinta, jarjarida, iyo karinta, waa in sidoo kale lagu sameeyaa meel la ogol yahay. La xariir MDA si xog dheeraad ah lagaaga siiyo goobaha la ansixiyay.

## Diiwaan haynta iibsadayaasha

Sifaynta qoraalka ah ee iibsadaha ayaa laga doonayaa dhammaan boqoshaaga laga iibsado dadka sharciyada u haysta soo gurista boqoshaaga duurka. Diiwaankaan waa in lagu hayaa xarunta tafaariiqda muddo 90 maalmood ah ayna ku jiraan waxyaabaha soo socda:

- Aqoonsiga noocyada boqoshaaga saynis ahaan iyo magacooda guud.
- Taariikhda iibka.
- Xajmiga miisaan ahaan, cusub ama la qalajiyay, cadad kasta oo la iibsho.
- Bayaan sheegaaya in boqoshaa kasta lagu aqoonsaday markuu cusbaa.
- Magaca, ciwaanka, iyo lambarka taleefanka ee qofka soo jaray boqoshaaga.
- Xaqiijinta in iibiyuhu ku qoran yahay diiwaanka dadka soo jara boqoshaaga duurka ee Waaxda Beeraha ee Minnesota.

## Storage and processing

Wild mushroom foragers that store mushrooms intended for commercial sale must do so in an approved space, not at a private residence. Processing wild mushrooms, including but not limited to drying, chopping, and cooking, must also be done in an approved space. Contact the MDA for more information on approved spaces.

## Record-keeping for buyers

A written buyer specification is required for all mushrooms purchased from certified wild mushroom harvesters. This must be maintained at the retail establishment for 90 days and contain the following:

- Identification of mushroom species by scientific and common name.
- Date of sale.
- Quantity by weight, fresh or dried, of each species sold.
- Statement indicating that each mushroom was identified in its fresh state.
- Name, address, and telephone number of the mushroom harvester.
- Verification that the seller is listed on the Minnesota Department of Agriculture's registry of wild mushroom harvesters.

## Diiwaan haynta iibiyaasha

Diiwaanka qoran ee iibka waa inuu hayaa qofka soo jaray boqoshaaga duurka ee ruqsada haysta ama iibiyuhu hayaa 90 maalmood ayna ku jiraan:

- Aqoonsiga boqoshaaga saynis ahaan iyo magacooda guud.
- Wadanka, gobalka, iyo goobta degmada ee lagasoo jaray.
- Taariikhda lasoo jaray.
- Magacyada xarumaha cuntada iibsha ee tafaariiqda ah ee meesha lagu iibsho boqoshaaga duurka.
- Taariikhaha iibka.
- Xajmiyada miisaan ahaan, cusub ama la qalajiyay, cadad kasta oo la iibsho.

## Talo Bixinta macmiilka

Xarumaha baxsha boqoshaaga duurku waa inay u sheegaan macaamiisha khatarta cunista boqoshaaga duurka ayagoo adeegsanaaya waaraqaha macluumaadka, dhalada bandhiga ama talooyinka dookhyada, dusha miisaska, kaararka yaryar, ama waxyaabaha kale ee qoraalka ah. Shaacinta xogta waa in lagu daraa "Boqoshaaga duurka maaha cunto la kormeero waxaana lagasoo guraa meelo aan la kormeerin."

## Shardi dhaafyada iibiyaha shatiyeysan

Sifooyinka qoran ee iibsadaha iyo talooyinka macmiilka lagama doonaayo boqoshaaga lagasoo iibsado beerte shati leh, la kormeero ama warshad.

## Record-keeping for sellers

A written record of sale must be maintained by the certified wild mushroom harvester or seller for 90 days that contains:

- Identification of mushrooms by scientific and common name.
- Country, state, and county location of harvest.
- Date of harvest.
- Names of the retail food establishments where wild mushrooms were sold.
- Dates of sale.
- Quantities by weight, fresh or dried, of each species sold

## Consumer advisory

Establishments serving wild mushrooms must inform customers of the risk of consuming wild mushrooms by using brochures, deli case or menu advisories, table tents, placards, or other written means. The disclosure must include the statement "Wild mushrooms are not an inspected product and are harvested from a non-inspected site."

## Licensed seller exemptions

Written buyer specifications and consumer advisories are not required for mushrooms purchased from a licensed, inspected cultivator or processing plant.

## Macluumaadka (Resources)

[Minnesota Department of Health Food Business Safety](http://www.health.state.mn.us/foodbizsafety)  
([www.health.state.mn.us/foodbizsafety](http://www.health.state.mn.us/foodbizsafety))

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*Si aad xogtan ugu hesho qaab kale, wac: 651-201-4500 or 651-201-6000.*

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*To obtain this information in a different format, call: 651-201-4500 or 651-201-6000.*