Morel Mushrooms

House Bill 5532, a bill to remove Morel Mushrooms from the Mycology class as provided for in the food code.

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The Michigan Department of Agriculture recently began implementing the Mycology program in the State of Michigan. The program requires that "harvesters" of wild mushrooms be certified to provide for sale wild mushrooms. The impact of this requirement is harmful to the tourism industry throughout Northern Michigan, and creates yet another onerous burden on our residents.

While food safety is always an issue, Michigan's Certified Chefs and food purchasers bear the responsibility of what they choose to utilize, serve or sell. Individuals should have the option to voluntarily self-certify. Furthermore, Certified Chefs have a degree in culinary arts and should be exempt from any additional State regulated training. Establishments that serve food also follow the *Serve Safe* guidelines.

Finding, picking and selling Morel Mushrooms is a favorite northern Michigan spring time activity. The 105th District has 3 festivals; Boyne City, Boyne Falls and in Lewiston, as well as others across the state. These Mushroom festivals bring a great deal of revenue to very rural areas.

I have chosen to remove Morel Mushrooms only, due to the commonality and unique identification of them.

How to identify a true Morel Mushroom

1. There are no gaps between the stem and cap

2. The mushroom is hollow from stem to cap

3. A true morel mushroom is a look similar to a sponge.

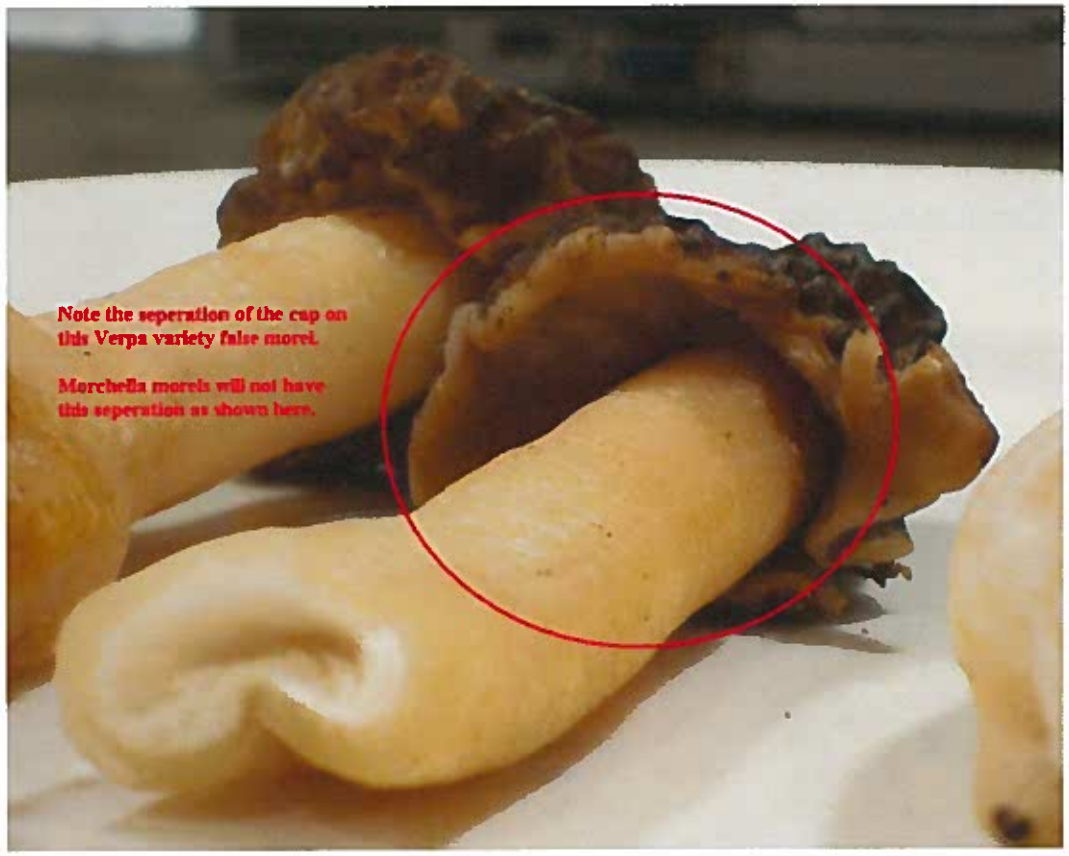
A true Morel Mushroom

A false Morel Mushroom

Gyromitra korfii

Gyromitra esculenta

Verpa bohemica



Your support of HB 5532 is greatly appreciated

I am happy to take questions.