

Wild mushroom update

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2021-09-22

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Exceptions to the food code—wild-harvested mushrooms, cultivated mushrooms,

30.2, 31.1(4)

Published on 6/16/2021

Item 1. Amend rule 481—30.2(10A,137C,137D,137F), definition of "Wild-harvested mushroom," as follows:

"Wild-harvested mushroom" means a fresh mushroom that has been picked in the wild found or foraged in the natural environment and has not been processed (e.g., dried or frozen). "Wild-harvested mushroom" does not include cultivated mushrooms or mushrooms that have been packaged in an approved food processing plant.

Item 2. Adopt the following new definitions of "Certified wild-harvested mushroom identification expert" and "Cultivated mushroom" in rule 481—30.2(10A,137C,137D,137F):

"Certified wild-harvested mushroom identification expert" means an individual who has within the last three years successfully completed a wild-harvested mushroom identification training program provided by an accredited college, university, or state mycological society. The training program must include a component of actual identification of physical specimens or simulations of mushroom species. A document must be issued by an accredited college, accredited university, or state mycological society certifying the individual's successful completion of the wild-harvested mushroom identification training program and specifying the species of wild mushrooms the individual is qualified to identify.

"Cultivated mushroom" means a mushroom grown through a process in which the grower inoculates a substrate (logs, beds, straw, etc.) with a known strain or species of mushroom spawn in a dedicated space, whether outdoors or indoors, that is under the control of the grower, for the purpose of fruiting mushrooms.

Published on 6/16/2021

Item 3. Rescind subrule 31.1(4) and adopt the following new subrule in lieu thereof:

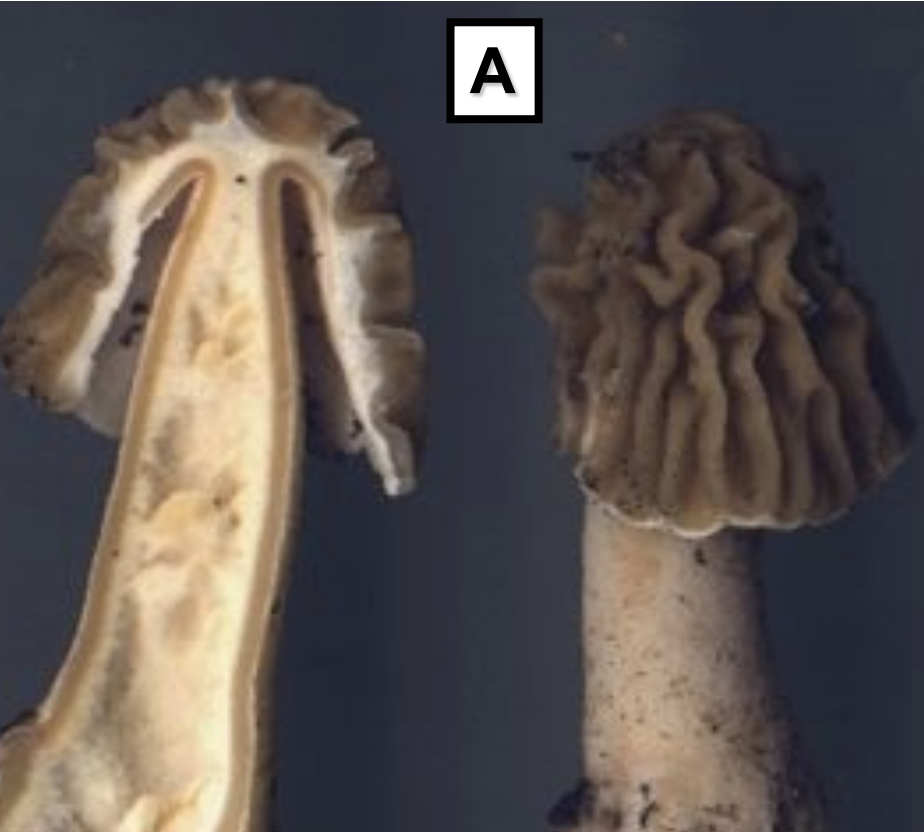
31.1(4) Wild-harvested mushrooms. Section 3-201.16, paragraph (A), is amended by adding the following:

""A food establishment or farmers market time/temperature control for safety food licensee may sell or serve wild-harvested mushrooms provided:

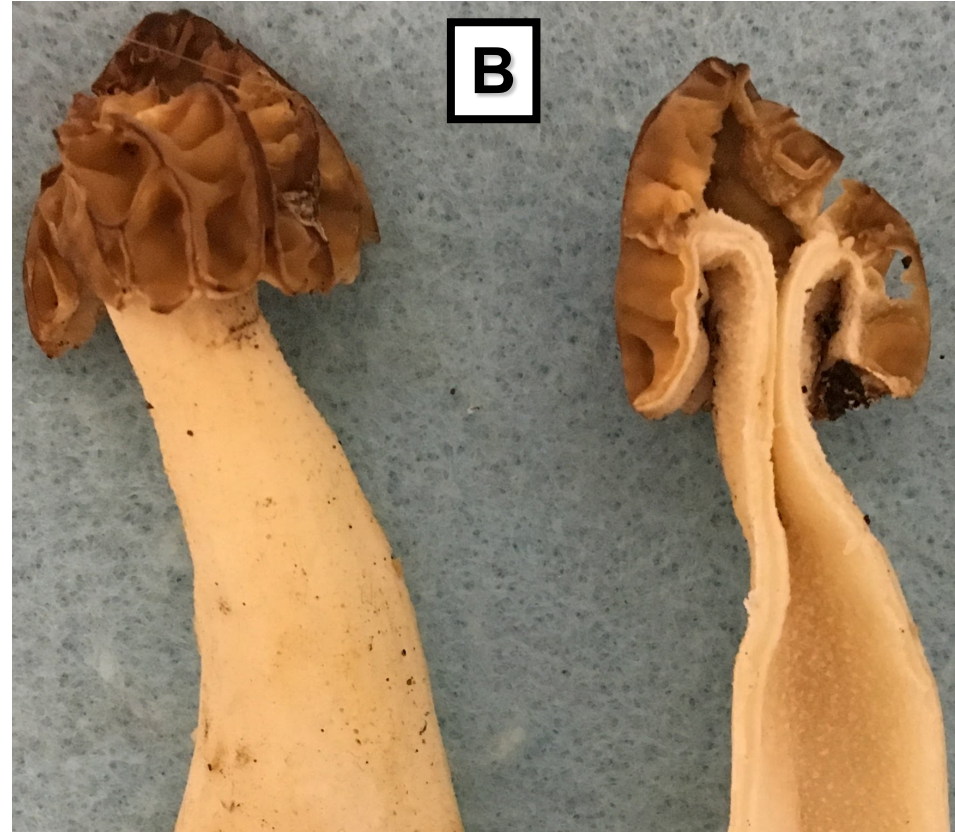
"a. All wild-harvested mushrooms sold or served are varieties classified as one of the following:

Common name	Scientific name
Morel	<i>Morchella</i> spp. (<i>M. americana</i> , <i>M. angusticeps</i> , <i>M. punctipes</i>)
Oyster	<i>Pleurotus citrinopileatus</i> , <i>Pleurotus ostreatus</i> , <i>Pleurotus populinus</i> , or <i>Pleurotus pulmonarius</i>
Chicken of the woods	<i>Laetiporus</i> (<i>L. cincinnatus</i> , <i>L. sulphureus</i>)
Hen of the woods	<i>Grifola frondosa</i>
Chanterelles	<i>Cantharellus cibarius</i> group
Bear's head tooth, Lion's mane	<i>Hericium</i> spp (<i>H. erinaceus</i> , <i>H. americanum</i>)
Pheasant backs	<i>Polyporus squamosus</i>
Black trumpet	<i>Craterellus cornucopoides</i>

Verpa bohemica
(false morel)



Morchella punctipes
(true morel)



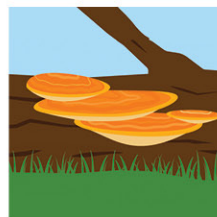


Oyster Mushroom, Pearl Oyster Mushroom

Pleurotus ostreatus



CHOICE OR EDIBLE



SAPROBE/DECOMPOSER



PARASITE/HARMFUL

KEY CHARACTERISTICS

- Caps: short-stalked to sessile fan, or oyster shell shaped
- Gills extend down stalk

HABITAT

- Grows in overlapping clusters on living trees or downed logs, especially hardwoods

LOOK-ALIKES

- *Pleurotus pulmonarius*
- *Pleurotus populinus*

TIMING

- Mid-May to October

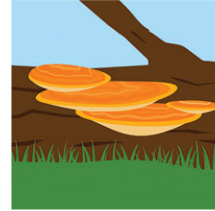


Golden Oyster Mushroom

Pleurotus citrinopileatus



CHOICE OR EDIBLE



SAPROBE/DECOMPOSER



PARASITE/HARMFUL

KEY CHARACTERISTICS

- Caps: golden brown to bright yellow
- Stems: white, usually bent
- Gills: close together, extend down the stalk

HABITAT

- Grows in overlapping clusters on decaying hardwoods

LOOK-ALIKES

- None

TIMING

- May to September

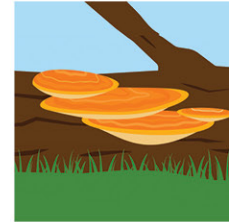


Sulphur Shelf, Chicken of the Woods

Laetiporus sulphureus



CHOICE OR EDIBLE



SAPROBE/DECOMPOSER



PARASITE/HARMFUL

KEY CHARACTERISTICS

- Upper surface: various shades of bright sulfur yellow to orange
- Undersurface: yellow, composed of tubes with pores instead of gills

HABITAT

- Grows in overlapping clusters on living trees, downed logs, stumps of oak, maple, willow, chestnut, other hardwoods

LOOK-ALIKES

- *Omphalotus illudens*



TIMING

- Mid-June to mid-October

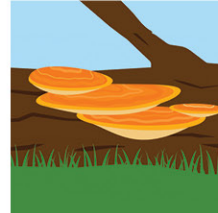


Jack-O-Lantern Mushroom

Omphalotus illudens



POISONOUS



SAPROBE/DECOMPOSER

KEY CHARACTERISTICS

- Bright yellow to orange-yellow on both surfaces
- Narrow gills along yellow stem
- Gills glow yellow-greenish in the dark

HABITAT

- Grows in dense clusters from stumps and roots of buried hardwood trees, especially oak

LOOK-ALIKES

- *Laetiporus sulphureus* and *Chanterelle* spp.

TIMING

- July to mid-October





Chanterelles

Cantharellus cibarius group



CHOICE OR EDIBLE



MUTUALIST/BENEFICIAL

KEY CHARACTERISTICS

- Cap: sturdy flat to funnel-shaped, shades of yellow to orange
- Thick gill-like ridges on the underside extending part way down stalk

HABITAT

- Arises singly or in clumps from the ground in open hardwoods, sometimes in troops

LOOK-ALIKES

- *Omphalotus illudens*
- *Hygrophoropsis aurantiaca*
- species of orange or yellow *Omphalotus*



TIMING

- Mid-June to August



~~Chicken of the Woods~~, Hen of the Woods, Sheepshead, Maitake

Grifola frondosa



CHOICE OR EDIBLE



PARASITE/HARMFUL

KEY CHARACTERISTICS

- Caps: tightly packed attached by branches, rosettes of numerous small fan-shaped grey caps lead to central stem
- Undersurface: white, composed of tubes and pores, not gills

HABITAT

- Grows at base or stumps of oak trees

LOOK-ALIKES

- *Meripilus sumstinei*

TIMING

- August to October

**NO in list
Illegal to sell in IA**

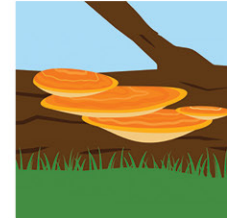


Giant Polypore or Black-staining Polypore

Meripilus sumstinei



CHOICE OR EDIBLE



SAPROBE/DECOMPOSER



PARASITE/HARMFUL

KEY CHARACTERISTICS

- Caps: fan-shaped and white when young, tan to brown when older
- Multiple caps grow branch-like from single stem forming a rosette
- Flesh discolours black, particularly along cap margin
- Undersurface: white, composed of minute pores and tubes instead of gills
- Choice/edible when young, tough when older

HABITAT

- Grows on living and dead oaks, other hardwoods

LOOK-ALIKES

- *Grifola frondosa*

TIMING

- July to August

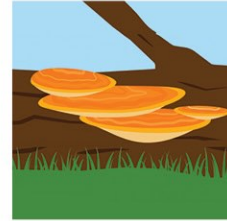


Bear's Head Tooth Fungus

Hericium americanum



CHOICE OR EDIBLE



SAPROBE/DECOMPOSER



PARASITE/HARMFUL

KEY CHARACTERISTICS

- White branched fungus, long spines hang down from branches of fungus

HABITAT

- Grows on stumps, dead hardwood logs, also found growing in wounds of hardwoods.

LOOK-ALIKES

- Other species of *Herichium*

TIMING

- August to October

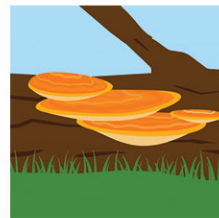


Dryads Saddle, Pheasant's Back Mushroom

Polyporus squamosus



CHOICE OR EDIBLE



SAPROBE/DECOMPOSER



PARASITE/HARMFUL

KEY CHARACTERISTICS

- Cap: flat, kidney, semicircular, or fan-shaped, creamy tan to yellow color, covered in brownish black scales
- Short stalk

HABITAT

- Grows on living or dead hardwoods and stumps, particularly silver maples and boxelders

LOOK-ALIKES

- None

TIMING

- April to October



Black Trumpet

Craterellus cornucopoides



CHOICE OR EDIBLE



MUTUALIST/BENEFICIAL

KEY CHARACTERISTICS

- Trumpet-shaped
- Very dark brown
- Hollow inside, dry black to gray outer surface

HABITAT

- Grows on ground underneath beech, oak, and occasionally other hardwood trees

LOOK-ALIKES

- Other dark-colored species of *Craterellus*

TIMING

- July to mid-October

31.1(4) *Wild-harvested mushrooms. Section 3-201.16, paragraph (A), is amended by adding the following:*

“b. All wild-harvested mushrooms sold or served in a food establishment must be obtained from sources where each mushroom is **individually inspected and found to be safe by a certified wild-harvested mushroom identification expert.**

31.1(4) *Wild-harvested mushrooms. Section 3-201.16, paragraph (A), is amended by adding the following:*

"c. All wild-harvested mushroom species sold or served in a food establishment must have a written buyer specification. The buyer shall retain the written **buyer specification for 90 days** from the date of sale or service. The written buyer specification must include all of **the following information**:

- "1. Identification of each mushroom species by the scientific and common name;
- "2. Date of purchase;
- "3. Quantity by weight of each species received;
- "4. A statement indicating that each mushroom was identified in its fresh state and was not mixed or in contact with other mushroom species;
- "5. The name, address, and telephone number of the certified wild-harvested mushroom identification expert; and
- "6. A copy of the certified wild-harvested mushroom identification expert's certificate of successful completion of the program, including the date of completion.

31.1(4) *Wild-harvested mushrooms. Section 3-201.16, paragraph (A), is amended by adding the following:*

"d. A consumer advisory shall inform consumers by brochures, deli case, menu advisories, label statements, table tents, placards, or other effective written means that 'wild-harvested **mushrooms should be thoroughly cooked and may cause allergic reactions or other effects.**'

"e. This section **does not apply** to cultivated mushrooms or mushrooms that have been packaged in an approved food processing plant."

Online list of certified wild-harvested mushroom identification expert's

Looking into the potential proposal:

Permission to post use their information publically, question to be added at registration.

What information to make public? :

Name (initial and last name? vs full name)/ company name (if applies)

Certification time range (e.g. valid thru 2022- 2025)

Certificate number?

Species certified for? (similar to MN)

Updated every year right after certification in the spring

If people with valid certificates reach out to be added, and given written permission, then added to list

Otherwise, not include prior years

The screenshot shows the website for the Minnesota Department of Agriculture's Certified Wild Mushroom Harvester Database. The header includes the department's logo and navigation links for various services. The main title is 'CERTIFIED WILD MUSHROOM HARVESTER DATABASE'. Below this, there is a breadcrumb trail 'Home > Certified Wild Mushroom Harvester Database' and a note about the list's purpose and how to submit information. A table lists certified harvesters with columns for Name, Phone Number, City, State, and Species. To the right of the table are sections for 'FORMS + RESOURCES', 'EXTERNAL LINKS', and 'CONTACT US'.

DEPARTMENT OF AGRICULTURE

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CERTIFIED WILD MUSHROOM HARVESTER DATABASE

Home > Certified Wild Mushroom Harvester Database

This list of individuals are certified wild mushroom harvesters in accordance with the [Minnesota Food Codes](#). If you would like to be listed as a certified wild mushroom harvester, please submit your Wild Mushroom Harvester Registration form and copy of documentation from an accredited college, university, or mycological society to ProduceSafety.MDA@state.mn.us.

Last updated 08/19/2021

Name	Phone Number	City, State	Species
Abbott, Jim	763-232-2605	Crystal, MN	<ul style="list-style-type: none">Black Trumpet (<i>Craterellus cornucopiodes</i>, <i>foetidus</i>, and <i>fallax</i>)Chanterelles (<i>Cantharellus</i> species)True Morel (<i>Morchella</i> species)Sulpher Shelf (<i>Laetiporus sulphureus</i> and <i>cinnabatus</i>)
Bergo, Alan	612-860-3887	Saint Paul, MN	Unspecified
Blackmore, Louis	612-300-7049	Minneapolis, MN	<ul style="list-style-type: none">Black Trumpet (<i>Craterellus cornucopiodes</i>, <i>foetidus</i>, and <i>fallax</i>)Chanterelles (<i>Cantharellus</i> species)True Morel (<i>Morchella</i> species)Sulpher Shelf (<i>Laetiporus sulphureus</i> and <i>cinnabatus</i>)
Blackmore, Kimberly	641-583-1628	Minneapolis, MN	<ul style="list-style-type: none">Black Trumpet (<i>Craterellus cornucopiodes</i>, <i>foetidus</i>, and <i>fallax</i>)

FORMS + RESOURCES

- [Wild Mushroom Harvester Registration Form](#)
- [Harvesting and Selling Wild Mushrooms in Minnesota](#)

EXTERNAL LINKS

- [Minnesota Food Code 4626.0155 Wild Mushrooms](#)
- [Minnesota Food Code 4626.0156 Certified Wild Mushroom Harvester](#)

CONTACT US

Produce Safety Program
651-539-3648
ProduceSafety.MDA@state.mn.us

Future (long term) format of the class

Exploring online recertification: shorter modules (pre-test, refresher slides, and proctor certification exam at county office). If participants failed the exam, they would need to certify in person again.

Question: Does ISU consider it a recertification of a registrant who has previously completed a course from another state such as MN or MI or would this be considered a new registrant?

pre assessment, if 80% correct, allow to take recertification class, if fails require in person certification

SAFE MUSHROOM FORAGING RESOURCES

NOT ALL MUSHROOMS ARE EQUAL OR EDIBLE



Choice Edible



Not Edible



Poisonous



Toxicity Unknown

MUSHROOMS ALSO HAVE UNIQUE ROLES



Saprobe/Decomposer



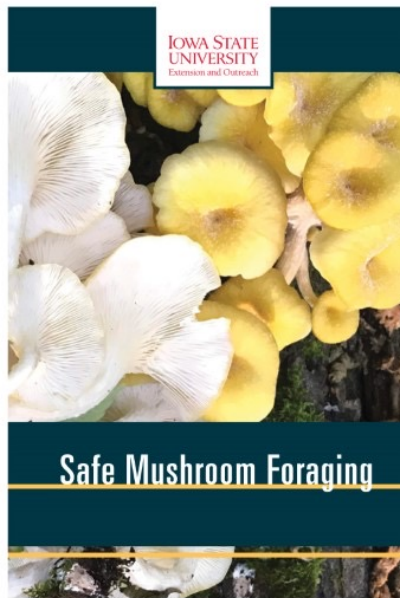
Mutualist/Beneficial



Parasite/Mutual



Unknown Ecology



store.extension.iastate.edu/product/15836

TRAVEL FIELD GUIDE

- Best foraging practices
- Mushroom foraging seasons
- Full color mushroom photos
- Hard copies for purchase and free PDF download available

PRINTED MUSHROOM CALENDAR

	PAGE	COMMON NAME	SCIENTIFIC NAME	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
19	Half-Free Morel	<i>Morella punctipes</i>													
20	Common Morel, White Morel, Gray Morel	<i>Morella americana</i>													
21	Common Eastern Black Morel	<i>Morella angusticeps</i>													
22	Smooth Thimble Cap	<i>Verpa conica</i>													
23	Wrinkled Thimble Cap	<i>Verpa bohemica</i>													
24	Beefsteak False Morel	<i>Gyromitra brunnea</i>													
25	Carolina False Morel	<i>Gyromitra caroliniana</i>													
26	White Elf Saddle	<i>Helvella crispa</i> group													
27	Saddle	<i>Helvella strobilata</i>													

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COMMON IOWA MUSHROOMS MAY BE POISONOUS OR DEADLY.

YOU ACKNOWLEDGE THAT THE CONSUMPTION OF ANY WILD MUSHROOMS IS AT YOUR OWN RISK.

YOU MAY BE ALLERGIC OR SENSITIVE TO WILD MUSHROOMS, EVEN WHEN THEY ARE CONSIDERED EDIBLE BY OTHERS OR IN THE LITERATURE, AND YOU RECOGNIZE THAT EATING LARGE QUANTITIES OF ANY WILD MUSHROOMS MAY BE DANGEROUS.

YOU UNDERSTAND AND AGREE THAT YOU ARE RESPONSIBLE FOR ENSURING WILD MUSHROOMS HAVE BEEN APPROPRIATELY IDENTIFIED BY A COMPETENT AND EXPERIENCED MUSHROOM SPECIALIST PRIOR TO CONSUMPTION.

Disclaimer

WHERE TO GET STARTED:

MOBILE MUSHROOM CALENDAR

Common Name	Scientific Name	Jan	Feb	Mar	Apr	May
Half Free Morel	<i>Morella punctipes</i>				E ¹	E ¹
Common White or Grey Morel	<i>Morella americana</i>				E ¹	E ¹
Common Eastern Black Morel	<i>Morella angusticeps</i>				E ¹	E ¹
Smooth Thimble Cap	<i>Vega conica</i>				P ¹	P ¹
Wrinkled Thimble Cap	<i>Vega bohemica</i>				P ¹	P ¹
Beefsteak False Morel	<i>Gyromitra brunnea</i>				P ¹	P ¹
Carolina False Morel	<i>Gyromitra caroliniana</i>				P ¹	P ¹
White Elfin Saddle	<i>Hevelia crispata</i> group					TU ¹
Devil's Lim	<i>Limulopsis crinitum</i>				TU ¹	TU ¹

RECORDED WEBINARS



Safe Mushroom Foraging
Part I

AUTHORS
Rosanne Healy • Leonor Leandro • Lina Rodriguez Salamanca

IOWA STATE UNIVERSITY
Extension and Outreach




Safe Mushroom Foraging
Part II

AUTHORS
Rosanne Healy • Leonor Leandro • Lina Rodriguez Salamanca

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VIDEOS



HUNTING MUSHROOMS SAFELY

IOWA STATE UNIVERSITY
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**Identifying Morels:
distinguishing between
true and false morels**

Lina Rodriguez Salamanca PhD
Plant Pathologist and Diagnostician
Plant and Insect Diagnostic Clinic

IOWA STATE UNIVERSITY
Extension and Outreach



bit.ly/MushroomCalendar

For (re)certification information:
www.ipm.iastate.edu/morel-mushroom-certification

bit.ly/morel-cert

Plant and Insect Diagnostic Clinic

Iowa State University Extension and Outreach

pidc@iastate.edu

515-294-0581

clinic.ipm.iastate.edu

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