

Farmer's Market Requirements

These guidelines have been prepared to assist Farmer's Market managers in determining the requirements for the food vendors propose to sell:

- Must be from an approved source.
- * Requires a Springfield-Greene County Health Department (SGHD) Farmer's Market Permit
- ▲ Requires labeling (see page 2 for labeling information)
- ◆ Requires mechanical refrigeration

Food Item	Requirements
Home grown fruits and vegetables	Home grown fruits and vegetables sold without any further processing are considered an approved source. Cutting produce is allowed at market for display, however sampling and serving whole portions requires a Seasonal Farmer's Market Permit* (see Samples and Whole Portions).
Acidified foods: Foods that have had vinegar added to reduce the pH ■▲	Foods that have been acidified and processed to make them shelf stable must come from a "state inspected kitchen". For more information on food processor requirements in Missouri contact Russell Lilly at 417-895-6917. A Retail Food Vendor permit is not required, however, a copy of the latest state inspection must be provided.
Raw Milk	The Missouri Department of Health and Senior Services considers vendors at Farmer's Markets individual food establishments. As such, the Missouri Food Code prohibits the sale of unpasteurized milk at food establishments.
Raw Seed Sprouts *■◆	Raw seed sprouts are considered a potentially hazardous product. There have been a large number of outbreaks due to the consumption of raw seed sprouts and therefore they must come from an inspected source. Raw seed sprouts must be held at 41°F or less using mechanical refrigeration. A Retail Food Vendor permit is required.
Meat Vendors: Raw and processed products like beef jerky and summer sausage *■▲◆	Raw meat must be USDA inspected or MoAg inspected and must maintain 41° F using mechanical refrigeration or 0° F if held frozen. Exception: Farmers who slaughter 1000 or fewer chickens per year may sell them at the Farmer's market directly to the end consumer. Not all local public health departments allow this if they strictly follow the 1999 Food Code. A Retail Food Vendor permit is required.
Chicken Eggs *■▲◆	Egg dealers must have a Dealer's and Retailer's license from the Department of Agriculture Weights and Measures. The eggs must be held at 41 °F or less using mechanical refrigeration. Cartons must be properly labeled. A Retail Food Vendor permit is required.
Non-potentially hazardous foods prepared at home	Some foods prepared in a home kitchen are acceptable to sell at the Farmer's market. The processor must be the vendor selling directly to the end consumer. The food prepared must be non-potentially hazardous. Some examples of this include: breads, cookies, fruit pies, jams, jellies, preserves, fruit butters, honey, sorghum, cracked nuts, packaged spices and spice mixes, dry cookie, cake, bread and soup mixes. Please check with local zoning and business license departments before beginning a home based food business. These foods must be prepackaged and each package labeled before coming to market.
Samples and Whole Portions *	Vendors are allowed to offer bite-size samples or prepare and serve whole portions, provided they have the following: <ol style="list-style-type: none"> 1. Temporary hand washing station with soap and paper towels 2. Multiple sets of utensils and/or gloves used to handle any ready-to-eat food. 3. Temporary 3 compartment sink to wash, rinse, and sanitize (unless the Market Manager provides a communal wash, rinse, sanitize station). 4. Farmer's Market Permit must be obtained.

*Please check with the City of Springfield Licensing Department at (417) 864-1617 to see if a business license is required for your sales.

Labeling Requirements

- ❖ USDA inspected meat will need to have the round USDA stamp with plant number or the State of Missouri stamp from Dept. of Ag.
- ❖ Any food containing more than one ingredient must have the name and address of the manufacturer/processor preparing the food, common name of the food, list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives and an accurate declaration of the quantity of contents. All bakery products must have stated net weight.
- ❖ Non-potentially hazardous food prepared in the home are required to meet the same labeling requirements as any multiple ingredient food but must also contain the statement, **“This product has been prepared in a kitchen not inspected by the health department.”** A placard with the same statement must be displayed on the booth.
- ❖ Eggs packaged in containers by licensed dealers for supply or sale to retailers must be identified on each container with either the name and address (city and state), or approved identification number of the dealer under whose authority the eggs were packed and the day, month, and year when said eggs were graded. Example: July 1, 1966, or 182-6; July 2, 1966, or 183-6).

Why require permitting?

The permitting system allows the SGHD to track those vendors who are selling potentially hazardous foods. Inspectors spend the most time at the market checking these foods for proper temperature and labeling requirements. The information contained on their permit application will be entered into our database so they can be easily found if we receive complaints regarding their product. There will be no fee associated with the Retail Food Vendor permit at this time.

The Sale of Animals at Farmer’s Market

It is **highly recommended** from a public health stand point that live animals **not** be sold at a farmer’s market. The primary areas of concern are:

1. Live, healthy animals can harbor human enteric pathogens, many of which have a low infectious dose of 8-10.
2. There is typically no hand washing facilities at farmer’s market locations.
3. Manure from animals can be blown to displays of fresh produce and cross-contaminate the food.

There are many documented cases of intestinal illness associated with people visiting farms, petting zoos and other venues where live animals are on display. Please refer to the Compendium of Measures to Prevent Disease Associated with Animals in Public Setting, 2009, from the National Association of State Public Health Veterinarians, published by the Center for Disease Control and Prevention for more information regarding the latest recommendations. Please note the Missouri Department of Agriculture requires that baby poultry and hatching eggs must originate from a pullorum-typhoid clean flock.

Farmer’s Market Permit

The Farmer’s Market Permit is valid for 1 calendar year, and allows the vendor to either sample their product in small bite-size portions or prepare and serve whole portions only at Farmer’s Markets. Basic food safety practices that must be observed are: Hand washing, glove / utensil use with ready-to-eat foods, mechanical refrigeration (cold holding), mechanical heat source (hot holding), time control policy and documentation (if utilized), wash/rinse/sanitize station (if not provided by the Market Manager), and adequate fly control measures in place. To obtain the Farmer’s Market Permit, the vendor must attend the Farmers Market Food Safety Class. This Farmer’s Market Permits is valid for use at ALL Farmer’s Markets in Greene County. Additionally, vendors must comply with all applicable city codes with respect to tent use and open flames. Vendors who wish to sell their eggs, meats, or sprouts must obtain a **Retail Food Vendor Permit** (attending the Farmers Market Food Safety Class is not required for this permit).