



Permit # _____

APPLICATION FOR FARMER'S MARKET PERMIT

According to the applicable codes and ordinances:

1. No person shall operate a sampling (or whole portions) farmer's market stand that does not have a current and valid permit issued to him by the Director of this Department.
2. Establishments must comply with the requirements of this Code to receive or retain such a permit
3. These permits are valid only at Farmers Markets in Greene County.
4. The Farmers Market Permit is valid for 1 calendar year and the Retail Food Vendor Permit does not expire. These permits are not valid at Temporary Events, other than events at the Farmer's Market listed on the application.

- Farmers Market Permit** – Preparing bite-size samples or whole portions of both Potentially Hazardous and Non-Potentially hazardous foods at the market.*
- Retail Food Vendor** – Selling eggs, meats, or sprouts (does not require attending Farmers Market Food Safety Class)

Water Source: Public Private **Waste Water:** Public Private

FARMER'S MARKET INFORMATION

Farmer's Market Name and Manager: _____

Farmer's Market Address: _____

Street	City	Zip Code
Market Manager's Telephone# (_____) _____	Fax# (_____) _____	

Market Manager's Email address _____

*Submit additional permit applications for each Farmer's Market you attend (only 1 permit fee shall apply)

VENDOR INFORMATION

Business Name: _____

Owner / Vendor: _____

Vendor Mailing address/billing address (if different from above):

Street	City	Zip Code
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Telephone# (_____) _____	Fax# (_____) _____
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Email address: _____

SIGNATURE OF APPLICANT _____ DATE _____

PRINTED NAME OF APPLICANT _____

Please return application to:
Springfield-Greene County Health Department
Food Compliance
320 E. Central St.
Springfield, MO 65802

Phone: (417) 864-1017
Fax: (417) 864-1104
www.springfieldmo.gov/health

***Requires attending the Farmers Market Food Safety Class**



Springfield-Greene County
Health Department
Helping people live longer, healthier, happier lives

What foods do you plan on preparing for service or sampling at the Farmers Market?

How do you plan on preparing / serving these food items at the Farmers Market?

In the space below, please draw a brief sketch of how you plan to set up your booth at the Farmers Market. Please include the location of all food preparation tables, display/sample tables, display cases, cold holding units, hot holding units, hand washing station, wash/rinse/sanitize station (if communal, please note the approximate distance to)