

Farmers Market Requirements

The following products may be sold at a farmers market to customers without being licensed:

- Fresh fruits and vegetables and uncut melons.
- Bakery products that are not potentially hazardous. These products include only the following items: breads, cakes, doughnuts, pastries, buns, rolls, cookies, biscuits, and pies (except meat pies). The following products are examples of bakery products that are potentially hazardous and cannot be sold at a farmers market without a license: soft pies, custard filled products and cream filled products.
- Fresh Shell Eggs that are kept at 45 F or below (ambient temperature)
- Honey
- Non-potentially hazardous food products. These are products that do not require refrigeration, since they are shelf-stable and can be prepared in the home, to be sold for consumption off-premises. Some examples of products that can be prepared in the home for direct sale to customers include: jams, jellies, popcorn and dried noodles.

The following products may not be sold at a farmers market without a license from local, state or federal authorities:

- Potentially hazardous food products, which include meat, poultry, dairy products, and fresh cut melons.
- With the sole exception of jams and jellies, no "home style" canned goods can be sold at farmers markets, since food in a hermetically sealed container shall be obtained from a licensed food processing plant (Section 3-201.12 of the Food Code which has been adopted by Section 137F.2 of the Code of Iowa).

One of the following licenses are required to sell potentially hazardous food at a farmers market:

- Farmers market food license
 - A separate license is required for each county in which a vendor sells food. The license fee is \$100.
 - The license is only valid at farmers markets.
 - If the vendor operates two or more stands simultaneously, a separate license is required for each unit.
- Mobile food license
- Home food license

Storage of meats, poultry, or other food products sold at a farmers market: Meat, poultry, eggs and other potentially hazardous foods must be stored in either mechanical refrigeration or an equivalent system that can maintain the food in a refrigerated or frozen state (dry ice).

A food processing plant (warehouse) license is required for vendors who store meat, poultry and other potentially hazardous foods at home to sell at a farmers market.

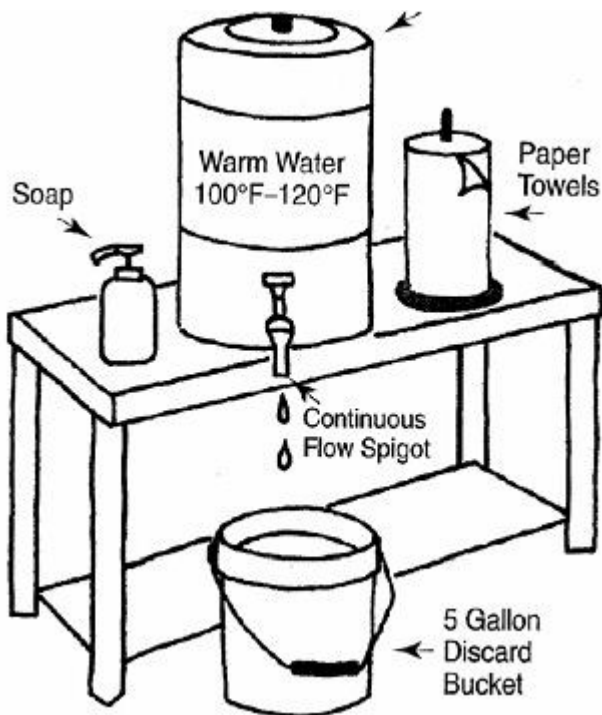
Labeling Requirements: All food must be labeled with the common name of the food and the name and address of the person who prepared the food. Food that is prepared in licensed food establishments or food processing plants must be labeled with the following information:

- Product name
- A list of ingredients in order of predominance (by weight). If the product has a standard of identity in the Code of Federal Regulations, it must conform to that standard.
- Name and address of the manufacturer, packer or distributor. Unless the name given is the actual manufacturer, it must be accompanied by a phrase which states the product is: "manufactured for" or "distributed by."
- Net weight or volume.

Hand washing and food handling

A hand-washing station shall be provided with a minimum of a two gallon insulated container with a spigot and a basin for drainage. This sink shall have anti-bacterial soap and single use paper towels. The insulated container shall be filled with hot water.

The use of single-use gloves, utensils, deli tissue, spatulas, tongs or dispensing equipment shall be used to avoid bare hand contact.



Graphic courtesy of Tacoma-Pierce County Health Department, WA

Food Temperature Guidelines

- Cold Foods (holding) =41°
- Hot Foods (holding) =140°
- Reheating 165°
- Microwave 165°
- Ground Beef 155°
- Poultry 165°
- Pork 155°
- Fish 145°