

FISH

Commercially harvested fish may be sold at farmer's markets.

- The fish should be maintained at proper temperatures and cannot be adulterated.
- The vendor should be able to show their commercial fishing license if asked at the time of inspection.

EGGS

Vendors selling eggs at farmer's markets must have the required license from MDA. The term "egg" means the shell eggs of a domesticated chicken, turkey, duck, goose or guinea that are intended for human consumption. Vendors who combine eggs from different species must mark the carton to indicate from which species the eggs were produced.

- Eggs should be clean.
- Egg cartons should have the name and address of the producer.
- Eggs must be held at a temperature no greater than 45°F at the farmer's market.

Contact your local public health agency at:



Missouri Department of Health and Senior Services
Bureau of Environmental Health Services
P.O. Box 570
Jefferson City, MO 65102-0570
573-751-6095
health.mo.gov/safety/foodsafety/index.php

Specifics about egg licensing and fees can be found at mda.mo.gov/weights/device/egglic.php.

DAIRY PRODUCTS

Unpasteurized milk cannot be sold in retail food establishments; therefore, unpasteurized milk cannot be sold at a farmer's market. This applies to fluid milk and cream.

All dairy products including milk, cheese, yogurt, cottage cheese, butter, sour cream, etc., must be produced in a State Milk Board regulated facility. The packaging of these items must be intact and the proper temperatures maintained.

FOODSERVICE OPERATIONS

Some farmer's markets allow food vendors to sell prepared foods. These operations meet the definition of a "food establishment" in the Missouri Food Code. The following requirements must be met for each vendor:

- Protection for food from environmental contaminants and pests. Normally, these are not permanent fixed facilities but they do require enclosures in order to operate.
- Have hot and cold running water.
- Hand washing facilities.
- Three-compartment sink or alternate process.
- Facilities for holding foods hot and cold (if applicable).
- Safe and adequate water supply.

- Sanitary wastewater disposal.
- Convenient access to a toilet.
- A smoker/grill for a temporary food operation would require overhead protection but generally not a screened

ADDITIONAL RESOURCES

Meat and Poultry Products

USDA, 785-841-5600, usda.gov or Missouri Department of Agriculture, 573-751-4762, mda.mo.gov

Milk or Other Dairy Processes

Missouri State Milk Board, 573-751-3830, mda.mo.gov/animals/milk

Seafood (freshwater or saltwater)

Food and Drug Administration, 888-723-3366, fda.gov

Agricultural Products

Missouri Department of Agriculture, 573-751-4762, mda.mo.gov

Acidified Foods

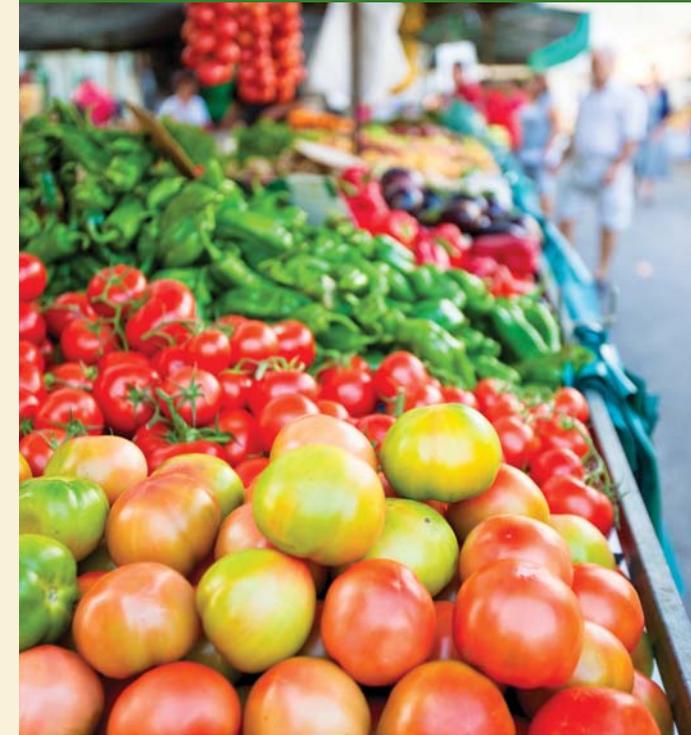
Missouri Department of Health and Senior Services, 573-751-6095, health.mo.gov

Ice Cream

Missouri Department of Health and Senior Services, 573-751-6095, health.mo.gov

DHSS Brochures

- Jams/Jellies/Honey and Baked Goods
- Salsa and other Acidified Foods
- Guidelines for Temporary Food Events
- Food Processing



Guidelines for Food Operations at Farmer's Markets

Farmer's Market Products

WHAT YOU NEED TO KNOW

An increase in demand for locally grown produce and food products has led to a substantial growth in the amount of food being sold at farmer's markets. Today many farmer's markets resemble an outdoor bazaar with fruits, vegetables, prepared foods, arts and crafts and a wide variety of other items offered for sale.

No matter what the setting, the Missouri Department of Health and Senior Services (DHSS) is responsible for food safety for the public. DHSS further provides for food safety education through the enforcement of the current Food Code and regulations concerning good manufacturing practices. Some local public health agencies (LPHA) have adopted regulations regarding retail food sales that may be more stringent than state requirements.

In the following sections, requirements are outlined for foods commonly found at farmer's markets. Always check with the LPHA in the area of your farmer's market for additional requirements.

FRUITS AND VEGETABLES

Unprocessed whole fruits and vegetables, in-shell nuts and other whole agricultural products can be sold at a farmer's market without inspection.

These foods should be stored and displayed so they are protected from contamination. Store them off of the ground and protected from rain or other environmental contaminants.

Sprouted seeds and wild harvested mushrooms are **NOT** allowed for sale at a farmer's market without prior approval from the appropriate health agency.

GOOD AGRICULTURAL PRACTICES

Vendors that are also growers are encouraged to know, understand and apply "good agricultural practices" (GAP). An excellent free GAP guideline is available from Cornell University. The GAP guideline's focus is to assure safe and unadulterated products through best practices and recommendations regarding the use of agricultural chemicals, manure as a fertilizer, and on-farm sanitation practices.

Another online tool, part of FamilyFarmed.org's On-Farm Food Safety Project, was developed by a broad coalition of farm and produce industry partners. It is available at onfarmfoodsafety.org.



Requirements for Foods Found at Farmer's Markets

PROCESSING FRUITS & VEGETABLES

An inspected and approved facility must be used to process fruits and vegetables. Examples of processing include cutting corn kernels from the ear, slicing tomatoes, canning and salsa production.

SAMPLES OF FRUITS & VEGETABLES

Vendors can provide customers a sample of their products if it is done correctly.

- Small items, such as blueberries or strawberries, should be washed before being given as samples.
- Larger items like peaches, cantaloupe or watermelon must also be washed and then cut in order to offer a small portion as a sample.
 - If cutting off site, it should be done at an approved and inspected location.
 - If cutting is done on site, the vendor must have hand washing facilities, gloves and a facility to wash, rinse and sanitize the utensils and cutting board.
- The sampling should be done by using toothpicks or individual cups to dispense the food. The public should never reach into a bulk container to get a sample.
- Fruits or vegetables such as cut melons must be kept at proper temperature or the vendor limits the time product remains on display to no more than four hours.

JAMS, JELLIES & HONEY

Jams, jellies and honey may be sold at a farmer's market without inspection if:

- Vendor sells less than \$30,000 of the product per year.

- Products are sold directly to the end consumer.
- Items are properly labeled.
- For detailed information; see the brochure for jams, jellies, honey and baked goods.

BEEF, PORK & OTHER MEATS

Each package of meat must have a mark of inspection from either the United States Department of Agriculture (USDA) or Missouri Department of Agriculture (MDA).

- Meat labeled "not for sale" may not be sold at a farmer's market.
- Products must be maintained at proper temperatures.

POULTRY & RABBITS

Producers of poultry and rabbits may be exempt from inspection if they produce less than 1,000 carcasses a year. Producers under these exemptions may sell these products at a farmer's market.

- These small producers may not sell products that are adulterated.
- All products must be kept at proper temperature.

WILD GAME

Wild game meat such as deer, elk, turkey, etc., may not be offered for sale at a farmer's market. Commercially raised game must meet the same requirements as beef and pork.

BAKED GOODS

Some baked goods produced in a home kitchen can be sold at a farmer's market. These include breads, cookies and fruit pies.