

Farmers Market Food Safety Guidelines

1. Vendors producing or manufacturing food products must submit a copy of their manufacturing permit from the TX Dept. of State Health Services. Home bakers must submit a copy of their food handler's certificate approved by the TX Dept. of State Health Services. Taxable goods require a copy of their sales tax permit.
2. Egg producers selling only ungraded eggs from their own flock may be exempt from the TX Dept. of Agriculture, but must be permitted by the State Health Services. Eggs must be stored under refrigeration at 45 degrees or less. Vendors must provide a thermometer to verify temp. Eggs must be labeled as non-graded in new cartons/no previously used cartons.
3. Meat vendors must submit a copy of their State or USDA licensing to ensure that meat is properly processed under State and/or USDA regulations. Specific labeling requirements must also be met ex: safe food handling, name and address of distributor or packer etc. Meat must be stored frozen in a mechanical freezer at 0 degrees or less.
4. Milk vendors must submit a copy of state milk licensing. Fluid milk, dry milks and milk products complying with Grade-A standards shall be obtained and pasteurized.
5. Vendors selling foods requiring temperature control must have equipment onsite in order to maintain proper food temperatures. All refrigeration or freezer units must have thermometers on hand for verifying temperatures.
6. All cottage food products must meet Texas Cottage Law labeling requirements to include the following information: the name and physical address of the cottage food production operation; the common or usual name of the product; if a food is made with a major food allergen, such as eggs, nuts, soy, peanuts, milk or wheat that ingredient must be listed on the label; as well as the following statement: "This food is made in a home kitchen and is not inspected by the Department of State Health Services or a local health department." Labels must be legible.
7. All cottage food products must be packaged in a manner that prevents product contamination.
8. The following cottage food products may be sold:
 - a. Baked goods requiring no refrigeration, i.e. cakes, cookies, pastries. (No custards/cream fillings)
 - b. Candy (including chocolate, chocolate-dipped pretzels, chocolate-dipped Oreos, etc.)
 - c. Coated and uncoated nuts
 - d. Unroasted nut butters, fruit butters
 - e. Canned jams and jellies
 - f. Fruit pies (including pecan pie)
 - g. Dehydrated fruits/vegetables includes dried beans
 - h. Popcorn and popcorn snacks
 - i. Cereal, *including* granola
 - j. Dry mixes
 - k. Vinegar, pickles, mustard
 - l. Roasted coffee or dry tea
 - m. Dried herbs or herb mixes
 - n. Baked goods requiring refrigeration may not be sold under the cottage food law, i.e. cream pies, meringue pies, cheesecakes, pumpkin pies, chocolate covered fruit
9. Vendors wishing to sample foods must adhere to the following guidelines:
 - a. Provide hand wash station consisting of: continuous flow spigot for clean potable water, antibacterial liquid soap and paper towels, container to catch dirty water from hand washing.
 - b. Three step ware washing station to be available to wash, rinse, and sanitize utensils.
 - c. Trash can to capture cups/utensils.
 - d. Served while wearing clean or disposable plastic gloves.
 - e. Observing proper hand washing techniques immediately before preparing samples
 - f. Produce intended for sampling is washed in potable water to remove soil or other visible material
 - g. All potentially hazardous food maintained at 41°F or below s/b disposed of w/in 2 hrs. Public time as health control will not be allowed for TCS foods prepackaged/wrapped or otherwise made to be sold whole to the public.
 - h. Utensil and cutting surfaces used for cutting samples are smooth, non-absorbent, and easily cleaned or disposed of.
10. RFM vendors are subject to an inspection by the city health inspector.