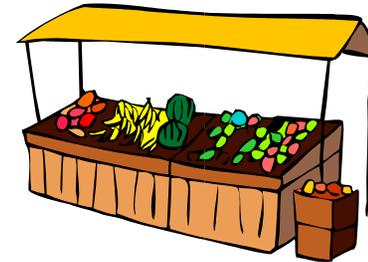


GUIDELINES for FARMERS MARKETS



**Columbia/Boone County Department
of Public Health and Human Services**

Division of Environmental Health

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Farmers who sell vegetables or garden products produced and grown by such farmer or producer from lands cultivated by him or her within the state are exempt from business license regulations and Health Department permitting requirements within the City of Columbia. Products include whole produce, eggs and meat items.

Vendors of fresh fruits and vegetables and inspected farm meats may provide samples using the following guidelines:

- Self-service samples are not permitted unless sneeze guards or similar counter protection is provided.
- Bare hand contact with ready to eat food is prohibited. Serving must be done in a manner that protects the sample from any bare hand contact. The use of gloves, single service utensils, napkins or tissues, or toothpicks may be used to sample.
- Potable water must be utilized for all food service uses.
- Minimum requirements will include immediate access to hand washing facilities. If a permanent pressurized hand washing facility is not available, a container with a spigot could be allowed. The container must allow water to flow until physically turned off - no pushbutton spigots. A container must be provided to collect wastewater. Liquid soap and paper towels must be available.
- Overhead protection is required. Fans or screens may be required on a case-by-case basis.
- Eating, drinking and tobacco use is prohibited in any food preparation area.
- Single-service or disposable utensils or dishware is required unless a 3-compartment dishwashing station is provided and utilized correctly, including the use of test strips for determining the proper sanitizer concentration.

Processed Foods

All processed foods must come from an approved and inspected food establishment unless the item is exempt (see listing below). A Columbia business license and a health operating permit fee must be purchased from the City of Columbia Finance Business license office prior to selling non-exempt processed foods at the Farmers Market.

Exempt Items:

- Eggs (must have MO State Egg License), meat (must be MO or USDA stamped), uncut fruits, vegetables if from the seller's farm and sold at a local farmer's market.
- Jams and jellies can be processed in a home kitchen without inspection if labeled "This product has not been inspected by the Department of Health and Senior Services" and have a placard at the sales location with the same notation.
- Honey can be processed and bottled in a home kitchen without inspection if gross sales do not exceed \$50,000 annually. The honey must be labeled with the name and address of the persons preparing the food, the common name of the food and the name of all ingredients in the food.
- Certain non-potentially hazardous processed foods including, but not limited to: breads, cookies, fruit pies, jams, jellies, fruit butters, honey, sorghum, cracked nuts, packaged spices and spice mixes, dry cookie, cake, bread and soup mixes. The following requirements must be met:
 - the seller is the individual actually producing the food
 - the seller sells only to the end consumer
 - all food items are labeled with the name and address of the processor, the common name of the food, all ingredients in the food, and a statement that the product is prepared in a kitchen that is not subject to inspection by the Department of Health and Senior Services
 - the sales booth has a sign stating that the food is not subject to inspection by the DHSS

The Health Department has the final authority in determining whether a food item can be sold under these regulations.

Temperature Control of Foods

Required internal cooking temperatures for potentially hazardous food are: chicken=165°F; ground beef or other comminuted meats=155°F; whole muscle meats=145°F.

The maximum cold holding temperature required for potentially hazardous foods that must be kept cold, including eggs, is 41°F.

The minimum hot holding temperature required for potentially hazardous foods that must be kept hot is 135 °F.

Metal stemmed thermometers accurate to within plus or minus 3°F must be provided to monitor temperatures. Alcohol swabs for sanitizing the stem of the thermometer must be provided.



Sampling of Fresh Fruits and Vegetables

All fruits and vegetables must be rinsed thoroughly in clean water. If cutlery is not disposable or single use, the 3-compartment warewashing station must be used.

Fruits and vegetable sample servings must be protected from contamination at all times.

Sampling of processed foods requiring preparation at the site must comply with mobile concession requirements or temporary food event rules.

Sampling of jams, jellies, salsa and other similar foods may be allowed if limited preparation is required. An example might be a vendor putting a dab of jelly on a cracker, serving it to a customer on a napkin.

Sampling of Meats

All meats must come from inspected approved sources. Vendors must be able to show proof of the approved source.

Meats must be in pre-formed patties or pre-cut portions not requiring preparation.

Meat items may be served directly from a covered grill using sanitary methods, such as toothpicks or tissues. If foods are cooked and held, the meat must remain above the minimum hot holding temperature of 135°F. If time is used as a public health control, it must be declared in writing and unserved foods shall be disposed of immediately after 4 hours.

Foods must be protected from contamination and flies at all times.

If condiments are used, they must be available in single service packets.