## MICROGREENS

Vendors who grow and harvest microgreens may do so without inspection. They may need to comply with federal law and the Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption.

## ADDITIONAL RESOURCES

**DHSS Brochures**

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

http://health.mo.gov/safety/foodsafety/industryfoods/retailfoods/

**AgriMissouri Farmer's Market Handbook**
https://agrimissouri.com/pdf/fmhandbook.pdf

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

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## FOODS THAT REQUIRE INSPECTION OR LICENSING

## EGGS

Vendors selling chicken, turkey, duck, goose or guinea eggs at farmer's markets must have the required license from the Missouri Department of Agriculture (MDA).

## DAIRY PRODUCTS

Dairy products including milk, cheese, yogurt, cottage cheese, butter, sour cream, etc., must be produced in a State Milk Board regulated facility. Unpasteurized milk cannot be sold at a farmer's market.

## BEEF, PORK AND OTHER MEATS

The package of meat must have a mark of inspection from either the United States Department of Agriculture (USDA) or MDA. Meat labeled "not for sale" may not be sold at a farmer's market.

## SALSA, PICKLES AND BBQ SAUCE

These foods are common examples of acidified or low acid canned foods and must be produced in an inspected facility. A producer must attend a Better Process Control School and have their process reviewed by a process authority.

## SPROUTS AND WILD MUSHROOMS

Bean or alfalfa sprouts must be produced in an inspected facility. Wild mushrooms will need to be 'certified' by an expert as defined in the Missouri Food Code before they can be sold.

## FERMENTED FOODS

Sauerkraut, kimchi and kombucha tea are fermented foods and must be made in an inspected facility. Fermenting foods is a special process requiring special approval before these foods can be sold.

## WILD GAME

Wild game meat such as deer, elk, and turkey may not be offered for sale. Commercially raised game must come from a USDA or MDA inspected facility.

## SAMPLING

Vendors offering samples must prepare the sample in a safe sanitary manner. Samples should be portioned and placed in cups or the vendor should have toothpicks available for sampling. Sliced melons and tomatoes require temperature control.

## FOOD STORAGE

All foods must be stored and displayed in a manner that prevents contamination. Foods that need to be kept cold, must be held at or below 41°F.

## FOOD SERVICE OPERATIONS

Some farmer's markets include vendors who prepare foods for consumption on-site. These operations are required to have certain food safety measures in use such as:

- Hand and ware-washing facilities,
- Adequate facilities for holding foods hot and cold (if applicable),
- Safe water (hot/cold) supply and adequate wastewater holding capacity, and
- Protection from environmental contaminants and pests.

# Guidelines for Food Operations at Farmer's Markets

**Missouri Department of Health and Senior Services**

# 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 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 the setting, the Missouri Department of Health and Senior Services (DHSS) is responsible for food safety for the public. DHSS promotes food safety through education, training, inspections and when necessary enforcement. 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.

## GENERAL PROVISIONS

All foods should be stored and displayed so they are protected from contamination. The stand should have overhead protection and in some instances be screened. Additionally food and equipment should be stored off the ground and protected from rain or other environmental contaminants.

## 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.

The U.S. Food and Drug Administration also has a manual on GAP or safety hazards with fruits and vegetables available online: https://www.fda.gov/.

Another online tool, part of Family Farmed, On-Farm Food Safety Project, was developed by a broad coalition of farm and produce industry partners. It is available at http://onfarmfoodsafety.org/.

# Requirements for Foods Found at Farmer's Markets

**Vendors at farmer's markets frequently provide foods that can be separated into two broad categories: foods that can be prepared in uninspected kitchens and foods that if sold must be prepared under inspection.**

## FOODS EXEMPT FROM INSPECTION

The Missouri Food Code allows many foods to be sold at farmer's markets, when prepared in a home or uninspected kitchen if the follow conditions are met:

- the food is a non-potentially hazardous food (NPHF),
- it is not a low acid canned or acidified food,
- the seller is the producer of the food or an immediate family member residing in the producer's household and familiar with the food,
- foods are sold only to the end consumer,
- packaged foods must be labeled according to the code including a statement that the food was made in a kitchen not subject to inspection, or
- a sign is posted at the stand for unpackaged foods, that they were prepared in an uninspected kitchen.

## BAKED GOODS

Some baked goods produced in a home kitchen can be sold at a farmer's market. These include breads, cookies, cakes and fruit pies. Dry mixes such as soups, spice mixes, cakes and cookies may be sold with properly labeling.

## JAMS, JELLIES AND PRESERVES

Generally jams and jellies may be produced in an uninspected kitchen; exceptions are sugar-free or no sugar added jams or jellies, ones made with fruit juices or jams or jellies made with non-standard ingredients (pepper jelly is an example).

## PRODUCE AND NUTS

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

## FRUIT BUTTERS, HONEY AND SYRUP

Apple butter and other fruit butters may be made in home kitchens. Honey, sorghum, and maple syrup may also be made in an uninspected home kitchen.

## OTHER NPHFs

Dry pasta, coffee, and dried fruits are examples of other foods that vendors have been allowed to sell because they are NPHFs.

## POULTRY AND RABBITS

Producers of poultry and rabbits may be exempt from inspection if they produce less than 1,000 carcasses a year. Producers must maintain temperature control of the finished product.

## AQUACULTURE

Commercially harvested or 'farm' raised fish may be sold provided the seller does nothing more to the fish than evisceration and maintaining temperature control by use of ice, refrigeration or freezing.