

Barton County Health Department/ Home Health Agency

1301 E. 12th St./ Lamar, Mo. 64759 Phone: 1-417-682-3363

Serving Barton County and Surrounding Areas Since 1966

Food Safety - Sanitation For Farmers Markets

What can be sold at a Farmers Market?

- Raw agricultural products
 - Whole uncut fruits and vegetables
 - Whole uncut melons
 - Nuts in the shell
- Non-potentially hazardous, packaged foods from an approved, inspected source
- Ag Law RsMo 261.241 allows for production of jams, jellies and honey in home. (See back page)

Requirements for selling raw agricultural products at the Farmers Market

- Produce stands should protect food from the environment
- Foods are protected from contamination from items such as gasoline, pesticides and herbicides during storage, transport and sale.

Protection from contamination such as rain, dirt, pests, and chemicals can be accomplished by:

- Overhead protection (canopy)
- Food stored up off the ground
- Food items separated from chemicals such as pesticides or gasoline

Food Establishments with Mobile permit

- Must fill out application, comply with requirements and pass inspection
- \$30.00 annual Fee to Health Department
- Allowed to sell PHFs
- Can sell food anywhere throughout the county
- Must provide an individual trained in food safety
- Not for profits do not have to pay the fee
- A food establishment that is currently permitted can sell food at the farmers market. Must use to safe handling practices.
- Sell product to end users. Not allowed to sell food items to non-end users.

"Potentially hazardous food" means a food that is natural or synthetic and that requires temperature control because it is in a form capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms; the growth and toxin production of *Clostridium botulinum*; or in raw shell eggs, the growth of *Salmonella Enteritidis*.

"Potentially hazardous food" includes an animal food (a food of animal origin) that is raw or heat-treated; a food of plant origin that is heat-treated or consists of raw seed sprouts; cut melons; and garlic-in-oil mixtures that are not modified in a way that results in mixtures that do not support growth.

Proper Handwashing

- Handwashing is required when open food preparation occurs
- Handwashing facilities must include running water, soap and single use towels
- Handwashing is an important step in preventing diseases like Hepatitis A
- Handwashing should be done at minimum:
 - After using the restroom
 - After handling raw meat
 - After coming into contact with any type of body fluid
 - After handling money



Ice Cream

A food establishment can sell prepackaged ice cream that is from an inspected source. If a food establishment decides to make ice cream they must be licensed by the Missouri Department of Health and Senior Services – Section for Environmental Public Health (866-628-9891). Non-pasteurized product is not allowed.

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Be sure that your product is safe to bring to the market— Check your “Critical Control Points” (CCPs)

The most effective way to protect your food is to consider every possible point where the food may become adulterated. Analyze every process the food goes through before it reaches the customer. A CCP could be any of the following:

- Time or how old a product is
- Temperature of the product. Does it need to be refrigerated?
- Sources of Contamination
 - Physical - Wood chips, glass, sand, gravel
 - Biological - Bacteria, viruses, mold
 - Chemical - Bleach, pesticides, herbicides

Try to clean your produce before you bring it to the market!

Always remember

Only one instance of adulterated product causing illness will reflect on an entire industry. Be safe and have fun!

Ag Law RsMo261.241—Sellers of jams, jellies, and honey, no manufacturing facilities required, when—compliance with health standards and regulations required—label requirements.

261.241. 1. Sellers of jams, jellies, and honey whose annual sales of jams, jellies, and honey are thirty thousand dollars or less per domicile shall not be required to construct or maintain separate facilities for the manufacture of jams, jellies, and honey. Such sellers shall be exempt from all remaining health standards and regulations for the manufacture of jams, jellies, and honey pursuant to sections 196.190 to 196.271 if they meet the following requirements:

- (1) Jams, jellies, and honey shall be manufactured in the domicile of the person processing and selling the jams, jellies, and honey and sold by the manufacturer to the end consumer;
- (2) Jams, jellies, and honey shall be labeled with the following information in legible English as set forth in subsection 2 of this section;
- (3) During the sale of such jams, jellies, and honey, a placard shall be displayed in a prominent location stating the following: "This product has not been inspected by the Department of Health and Senior Services.";
- (4) Annual gross sales shall not exceed thirty thousand dollars. The person manufacturing such jams, jellies, and honey shall maintain a record of sales of jams, jellies, and honey processed and sold. The record shall be available to the regulatory authority when requested.

2. The jams, jellies, and honey shall be labeled with the following information:

- (1) Name and address of the persons preparing the food;
- (2) Common name of the food;
- (3) The name of all ingredients in the food; and
- (4) Statement that the jams, jellies, and honey have not been inspected by the department of health and senior services.

3. Sellers of jams, jellies, and honey who violate the provisions of this section may be enjoined from selling jams, jellies, and honey by the department of health and senior services.