**Farmer’s Market Guidelines**

* **All vendors selling food are required to obtain a food permit**. This also includes snow cones, coffee, tea, sampling food, etc.
  + Except those selling honey, whole uncut fruits and vegetables, and baked goods
* All items must to be labeled with ingredients and dated
* Labels include:
  + Name and address of the manufacturer/processor preparing the food
  + Common name of the food
  + Name of all the ingredients in the food in order of predominance
  + Net weight of the food in English or metric units
  + A statement that the product is prepared in a kitchen that is not subject to inspection by the department.
* Items need to be wrapped completely to avoid contaminates from landing on food product
* Any food prepared on site requires:
  + Handwashing sink
  + Three compartment sink
  + Gloves
  + Hair restraints
  + A covered area where the food is prepared
  + A food permit from Lincoln County Health Department (LCHD)
* Juices and cider
  + May NOT be bottled at the Farmers Market
  + Must be labeled
  + Must be packaged at an approved and inspected bottling facility
  + Unpasteurized juices and ciders may NOT be sold
* Meats may be sold if they are packaged before arriving at the farmer’s market. They should be:
  + Preferably frozen
  + Kept at 41 degrees or below
  + Must have a thermometer in the cooler
  + Have USDA Stamp or MoAg
* Wild Game may NOT be sold
* Eggs may be sold with an Egg License from Missouri Department of Health and Senior Services
  + Required to be kept at 45 degrees or below
  + Thermometer is required
* Dairy Products
  + Must come from an inspected/approved by the milk board source
  + Must be properly packaged and labeled
  + Unpasteurized milk may NOT be sold at the Farmer’s market
    - May take orders at the market
* Jams and Jellies may be sold
  + NO sugar free
  + Ingredients must be listed
  + Date marking
  + Sign stating the product is prepared in a kitchen that is not subject to inspection by the health department.
* NO salsa may be sold unless it is made in an inspected facility and their process has been approved by the state of Missouri
  + This also includes: pickles, BBQ sauce, or any pickled product
* Homemade baked goods must have a sign posted that the product is prepared in a kitchen that is not subject to inspection by the health department.

*\*Individual farmer’s markets may use their own guidelines if more stringent then the Lincoln County Health Department\**