**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\**