

FARMERS MARKETS REQUIREMENTS

The following products may be sold at a farmers market to customers without being licensed:

1. Fresh fruits and vegetables and **uncut** melons.
2. Bakery products that are **not potentially hazardous**. These products include only the following items: breads, cakes, doughnuts, pastries, buns, rolls, cookies, biscuits, and pies (except meat pies). The following products are examples of bakery products that are potentially hazardous and cannot be sold at a farmers market without a license: soft pies, custard filled products and cream filled products.
3. Fresh Shell Eggs that are kept at 45 F or below (ambient temperature)
4. Honey
5. Non-potentially hazardous food products. These are products that do not require refrigeration, since they are shelf-stable and can be prepared in the home, to be sold for consumption off-premises. Some examples of products that can be prepared in the home for direct sale to customers include: jams, jellies, popcorn and dried noodles.

The following products may not be sold at a farmers market without a license from local, state or federal authorities:

1. Potentially hazardous food products, which include meat, poultry, dairy products, and fresh **cut** melons.
2. With the sole exception of jams and jellies, no “home style” canned goods can be sold at farmers markets, since food in a hermetically sealed container shall be obtained from a licensed food processing plant (Section 3-201.12 of the Food Code which has been adopted by Section 137F.2 of the Code of Iowa).

What type of licenses are honored to sell potentially hazardous foods at a farmers market?

1. Farmers market food license
 - A separate license is required for each county in which a vendor sells food. **The license fee is \$100.**
 - The license is only valid at farmers markets.
 - If the vendor operates two or more stands simultaneously, a separate license is required for each unit.
2. Mobile food license
3. Home food license

Storage of meats, poultry, or other food products sold at a farmers market:

Meat, poultry, eggs and other potentially hazardous foods must be stored in either mechanical refrigeration or an equivalent system that can maintain the food in a refrigerated or frozen state (dry ice).

A food processing plant (warehouse) license is required for vendors who store meat, poultry and other potentially hazardous foods at home to sell at a farmers market.

Labeling Requirements:

All food must be labeled with the common name of the food and the name and address of the person who prepared the food.

Food that is prepared in licensed food establishments or food processing plants must be labeled with the following information:

1. Product name
2. A list of ingredients in order of predominance (by weight). If the product has a standard of identity in the Code of Federal Regulations, it must conform to that standard.
3. Name and address of the manufacturer, packer or distributor. Unless the name given is the actual manufacturer, it must be accompanied by a phrase which states the product is: “manufactured for” or “distributed by.”
4. Net weight or volume.

(see application form on next page)

Application to sell Potentially Hazardous Foods at a Farmer's Market

North Central Iowa Regional Inspection Division
22 North Georgia, Suite 300
Mason City, IA 50401
641-421-9336

License fee \$100

Name of Business: _____ Owner's Name: _____

Address: _____ City: _____ State: _____
Zip: _____

**County & town where vendor will operate at farmer's
markets: _____

Telephone: _____

Complete mailing address (*if different than
above*): _____

Opening date: _____

Food items to be sold or prepared:

Potentially hazardous food storage location: _____

Is this site licensed? No Yes - *License Number* _____

<p>**License is only valid at farmers' market sites located in the county applied for the current season. To operate in counties other than the one applied for, a new license with an additional \$100 license fee is required.</p>
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Signature of Owner/Operator Date