

Sanitation Guidelines for Farmer's Markets



Public Health
Prevent. Promote. Protect.

Platte County Health Department
212 Marshall Road
Platte City, MO 64079
(816) 858-2412
www.plattecountyhealthdept.com

1. **Potentially hazardous foods** shall **not** be sold without a Temporary Food Permit and inspection by the proper regulatory authorities. Potentially hazardous foods include meat, poultry, fish, dairy products, eggs, and **cut** fruit & vegetables. This does not exclude live animals from being sold. Guidelines for Temporary Food Establishments can be found on our website.
2. **Uncut** fruits and vegetables may be sold without a Temporary Food Permit.
3. Any **processed foods** must be from an **approved source**. An approved source is any place that is under routine inspection by the appropriate regulatory authority and is considered to be in compliance by that authority. Processed foods must have proper labeling, including product name, manufacturer's name and address, list of ingredients in descending order of predominance, and net weight (in metric & English units).
4. Any food sold by weight must be weighed on **legal scales**.
5. Food must be protected from unnecessary contamination, such as hauling in a grossly contaminated vehicle or storage directly on the ground. Overhead protection, such as a canopy, must be provided. Food items must be kept separated from chemicals, such as pesticides or gasoline.
6. Any insecticides used on the food products must be EPA approved for such usage.
7. **Non-potentially hazardous** foods prepared at home, such as bakery products, cake brownies, cookies and fruit pies may be sold. The vendor must post notification at point-of-sale or on the product stating that the product was not made in a regulated kitchen. No cream, pumpkin or pecan pies can be sold.
8. Sale of home-canned foods is **prohibited**, except for jams, jellies and preserves.