

SANITARY GUIDELINESS FOR FARMERS MARKETS

The following is a summary of the Illinois Department of Public Health (IDPH), Sanitary Guidelines for Farmers Markets. For a more comprehensive farmer's market guide and information about Cottage Food Operations, Food Product Sampling Handler Certification and supportive documents such as guides, checklists and frequently asked questions please visit www.dph.illinois.gov.

Roadside markets that offer only fresh unprocessed home grown fruits and vegetables are exempt from the Illinois Food Service Sanitation Code [77 Ill. Adm. Code 750]. Markets that sell processed, prepared or packaged foods in addition to fresh fruits and vegetables are subject to the Illinois Food Service Sanitation Code. Managers and vendors of such markets should contact the Clinton County Health Department regarding Food Permits and other requirements.

*****Cottage Food Operators must register annually with the
Clinton County Health Department*****

FOOD SAMPLING:

A Farmers Market Food Product Sampling Handler Certificate is required to sample your food product at a Farmers Market, without having to get a separate license from the local health department (applies to samples only). The Farmers Market Food Product Sampling Handler Certificate is required for all persons who engage in performing tasks such as unpacking, cutting, slicing, preparing or distributing food product samples. Certificates are not transferrable between individuals and are valid for 3 years from issue date.

HANDWASHING

Handwashing is required when produce or any food item is sliced, cut or prepared on-site or off-site; therefore, handwashing facilities must be provided. Water used for handwashing shall be from a potable source. Use a spigot type hand washing station allowing for hands-free flowing water, a waste water bucket, pump soap dispenser and single use disposable paper towels. Wash hands when returning to stand/booth, and after using the restroom, after eating, smoking or handling money.

GENERAL REQUIREMENTS:

- During transportation and delivery, food and food equipment must be protected from insects, flies, animals, dust and dirt, unnecessary handling, chemicals and other contamination. Delivery vehicles or other equipment used for such transportation must be constructed so as to be easily cleanable.
- The operator of each stand or sales area is responsible for maintaining it in a neat, clean and sanitary condition. An adequate number of tightly covered waste containers must be provided for disposal of garbage and refuse.
- Any prepared, processed, baked or cut food must be packaged or wrapped in non-toxic and food-grade materials for protection from contamination and incidental public handling and have required labeling. Food must be stored off the ground or off the floor. Food products must be enclosed and protected from pests overnight.

FOODS ALLOWED AT FARMERS MARKETS WITH NO RESTRICTIONS:

1. Fresh Fruits and Vegetables (whole, uncut, unprocessed and minimally rinsed)
2. Grains, seeds, beans and nuts (whole, unprocessed and unsprouted)
3. Popcorn (whole unpopped kernels)
4. Fresh herb sprigs or dried herbs in bunches

Above items are allowed to be in unsealed bags or containers or bagged at the time of sale by the vendor.

Honey in the comb or that is removed from the comb and in an unadulterated condition is exempt if the producer packs or sells less than 500 gallons. Honey is exempt from inspection; however, federal labeling laws must be followed.

FOODS ALLOWED AT FARMERS MARKETS WITH RISTRICCTIONS:

1. Baked Goods that are not potentially hazardous (such as bread, cookies, cakes, pastries and fruit pies) may be produced in the kitchen of the person's primary domestic residence for direct sale to customers at farmers markets under the Illinois Food Handling Regulation Enforcement Act, Cottage Food Operation [410 ILCS 625/4]. **Labeling requirements must be followed.**
2. When hot or cold potentially hazardous foods are being sold, the cold foods must be held at 41 F° or below and the hot foods must be maintained at 135 F° or above.
3. Cut fruits and vegetable shall be deemed to be ready-to-eat and shall be prepared and handled in accordance with the temporary food service section of the Illinois Food Service Sanitation Code [77 Ill. Adm. Code 750] sections 750.1600 through 750.1700.
4. Milk and cheese products shall be processed in an Illinois Department of Public Health-licensed facility. Products that have been pasteurized, processed and packages in a licensed dairy plant may be sold at farmers markets. All potentially hazardous dairy products shall be stored at 41F° or below.
5. Ice cream may be sold if it is manufactured in a licensed dairy plant or in a retail food establishment from commercially pasteurized ice cream mix.
6. Herbs chopped, blended, packaged, or otherwise processed herbs must be prepared in an inspected facility. Dry herb, dry herb blend or dry tea blends is allowed under the Cottage Food Operations if it is intended for end-us only (direct to consumer).
7. Honey from a producer selling more than 500 gallons must be extracted and bottled in an inspected facility. If any sweetener is added, the product may not be called honey.
8. Maple syrup must originate from an inspected facility and must follow labeling requirements.
9. Mushrooms commercially raised (i.e., common button, portabellas, shiitake, enoki, bavarian) must have documentation detailing their source. "Wild-type" mushroom species picked in the wild are prohibited.
10. Apple Cider and other fruit and/or vegetable juices shall be made in an inspected facility, packaged or in a container, must be pasteurized or show a warning statement on the label.

A placard or sign nearby stating it is un-pasteurized is acceptable. All potentially hazardous juice products shall be stored at 41F° or below.

11. Fruit butters that are allowed under Cottage Food Operations include: apple, apricot, grape, peach, plum, quince, and prune. Pumpkin, banana and pear butters are not allowed unless they are produced in an inspected facility. **Labeling requirements must be followed.**
12. Herb Vinegar, Garlic-in-oil and other Flavored Oils may be sold only if produced in a commercial processing plant or inspected facility. Labeling requirements must be followed.
13. Jams, jellies and preserves that are allowed under Cottage Food Operations are apple, apricot, grape, peach, plum, quince, orange, nectarine, tangerine, blackberry, raspberry, blueberry, boysenberry, cherry, cranberry, strawberry, red currants or a combination of these fruits. **Labeling Requirements must be followed.**
14. Shell eggs require a license by the Illinois Department of Agriculture for anyone who sells eggs anywhere except on the farm where the eggs are produced and shall be held cold at 41F° or below at the farmers market. Any form of refrigeration is acceptable.
15. Other food products will be assessed on an individual basis by the local or state health department.
16. Live animals shall be segregated from the general food sales area, and may be sold if there are not local ordinances that prohibit it. Illinois Department of Agriculture regulations must be met.

FOODS PROHIBITED AT FARMERS MARKETS:

1. Ice Cream made in an uninspected facility;
2. Raw Milk, Cheese, Yogurt or other Dairy Products made with raw milk;
3. All Home Canned Foods (i.e. pickles, relishes, vegetables, tomatoes and salsas);
4. Home Vacuum Packaged Products;
5. Home Butchered Meat, Poultry or Wild Game Animals;
6. Home prepared sandwiches – all potentially hazardous foods must be prepared in an inspected facility;
7. Pickles, Relishes and Salsa must be produced in a commercial processing plant.

PRODUCT ORIGIN:

All vendors or booths selling specialty crops and raw agricultural commodities at a farmers market in Illinois must post at the point of sale a placard or include on a label or packing slip the physical address of the farm or farms on which those products were grown or produced or the physical address and business name where the products were purchased. Failure to provide product origin information for specialty crops and raw agricultural commodities shall be considered misbranded.

LABELING:

All food pre-packaged in advance of retail sale that do not fall under the Cottage Food Act must bear the following label, sign or placard, or as a recipe available to the consumer. The information must be written in English.

- Common name of the product;
- Name, Address and Zip code of the packer, processor, manufacturer;
- Net Contents (weight or volume) of the package;
- List of ingredients in descending order of predominance by weight, with ingredients shown with common or usual name;
- List of any artificial color, artificial flavor or preservative used;
- Safe handling instructions (as needed) for meat and poultry products;
- Other labeling information as required by federal, state or local jurisdictions; and
- Major allergens;
- No nutritional labeling is required for businesses with less than \$10,000 gross sales per year unless a health or nutritional claim is made.

For Cottage Food Operator Applications or questions concerning Farmers Markets, contact the Clinton County Health Department, 930 A Fairfax St., Carlyle, IL 62231, Phone: 618-594-2723, Fax: 618-594-5474, environmentalhealth@clintonco.illinois.gov.

PLEASE KEEP ALL PERTINENT LICENSES, CERTIFICATES AND COMMERCIAL LABORATORY RESULTS ON FILE AT YOUR BOOTH OR STAND FOR REVIEW AND VERIFICATION BY THE CLINTON COUNTY HEALTH DEPARTMENT. THANK YOU!

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