

# 2014 Farmer's Market Guideline

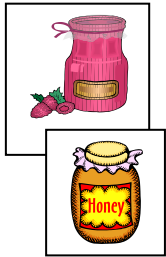
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The Farmer's Market Act was established to allow food service licensure exemption for Gardeners, Farm Owners, and Farm Operators selling raw and unprocessed farm products and for people selling baked goods and preserves at an organized Farmer's Market authorized by a municipal or county authority. This guideline intends to provide clarity regarding food products that meet the Farmer's Market Act definition and those that require state licensure.



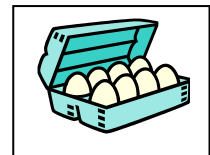
**Raw and Unprocessed Farm Products**— Means fruits, vegetables, and grains sold at a farmer's market in their natural state that are not packaged and labeled and are not cooked, canned, preserved, peeled, diced, cut, blanched, combined with other food products or otherwise subjected to value-adding procedures. *Activities necessary for harvesting, cleaning, sorting, and transporting products to market are not considered processing.*

**Baked Goods**—Means breads, cakes, candies, cookies, pastries, and pies that are not potentially hazardous foods. Cheese cakes, cream cheese frosting, custard filling, and meringue are examples of potentially hazardous foods. All baked goods should be labeled with a list of ingredients, making sure to include potential allergens such as nuts, soy, wheat, spices, and other flavorings.



**Preserves**—Means processed fruit or berry jams, jellies, compotes, fruit butters, marmalades, chutneys, fruit aspics, fruit syrups, or similar products that are aseptically processed, packaged, hermetically sealed, and shelf stable at room temperature. Honey labeled with the producer's address is also acceptable. *Salsa, pickles, salad dressings, herb-in-oil/vinegar mixtures, sauerkraut, relishes, and other like products are not preserves and cannot be sold without product review and licensure.*

**Farm Fresh Eggs**— Whole shell eggs may be sold if the eggs are from the vendor's own hens and if the eggs are kept at a minimum of 41°F. Eggs should also be placed in clean cartons labeled "Ungraded Farm Eggs" with the vendor's address.

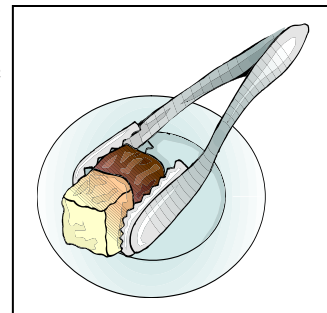


If the definitions above do not address the food product you wish to sell at the Farmer's Market, then it is likely that you will have to obtain an appropriate state license. For assistance with the licensing process please contact the Park County Sanitarians Office at 222-4145 ext. 2 OR [ccaes@parkcounty.org](mailto:ccaes@parkcounty.org).

# Safe Food Handling Practices



Frequent and thorough hand washing and minimizing bare hand contact of foods with the use of gloves, deli tissue, tongs, or other utensils is critical for keeping consumers safe from communicable disease. Each vendor selling non-packaged food or offering samples must equip their site with a hand washing station and have disposable gloves or serving utensils.



Minimum requirements of a hand washing station include an adequate container of warm water with a spigot or tap, soap, and paper towels. A catch basin may also be necessary to maintain a sanitary area.

