



Waco-McLennan County Public Health District

FARMERS MARKET REQUIREMENTS

NAME OF VENDOR: _____ DATE : _____

PERMIT REQUIRED:

- _____ Valid farmers market permit. If exempt, show food safety class certificates or food manager certification.
- _____ Permit and certificates displayed visible to customers.

FOOD PREPARATION:

- _____ Food and ice obtained from approved sources and in sound condition.
- _____ **No foods or ice prepared from a home kitchen allowed. No home canned foods.**
- _____ Food prepared in permitted or licensed establishments or on site (if allowed).
- _____ Equipment adequate to cook and hold foods at the required temperatures.
- _____ Foods held at 135° F or hotter or at 41° F or colder.
- _____ Metal stem-type product thermometer to check cooking and holding temperatures.
- _____ Packaged foods **not** stored in contact with water or undrained ice.
- _____ Ice from approved source. Kept in bag and protected until dispensed.

EQUIPMENT:

- _____ Food, ice, utensils, and single service articles protected from contamination during storage, preparation, display, or serving.
- _____ Food, food equipment, and single service articles kept off the ground.
- _____ Utensils, including ice scoops with handles, provided to minimize touching foods with bare hands.
- _____ Single service articles provided for use by the consumer.
- _____ Food contact surfaces and ice bins/chests easily cleanable. Washed, rinsed, and sanitized as necessary.

FOOD DISPLAY:

- _____ Food and ice protected from customer contamination (touching, handling, sneezing, coughing). Sneeze guards, covers; dish covers, single servings, portion control, etc. in place and used.
- _____ Food temperatures. Hot foods 135° F or hotter, cold foods 41° F or colder.
- _____ Only single service articles provided to the consumer. Utensils/dishes protected. Handles presented to customer.

DISHWASHING:

- _____ Three suitably sized sinks or basins, hot and cold water, soap, and sanitizer provided for cleaning equipment and utensils.
- _____ Procedures: First basin- wash with hot, soapy, water. Second basin- Rinse with clean, warm, water. Third basin- warm water containing sanitizer. Follow directions on sanitizer label. Air dry. **Have test strips available to check sanitizer strength.**

PERSONAL HYGIENE AND HAND WASHING:

- _____ Personnel with high degree of personal cleanliness.
- _____ Clean clothes and aprons/ hair restraints/good hygienic practices.
- _____ Personnel not sick. Free of infections or illnesses.
- _____ Hands clean. Washed as often as needed during food preparation / handling / serving.
- _____ Hand wash station. A sink or container of warm water with a free-flowing spigot (no push button), a catch basin, soap, paper towels, and trash can.
- _____ No barehand contact allowed.
- _____ No tobacco or eating food in preparation and serving areas or while on duty.

WIPING CLOTHS:

- _____ Cloths available and kept in a container of sanitizing solution between uses. Sanitizing solution made according to label.
- _____ Solution clean and made fresh as needed. Test strips must be available to check sanitizer strength.

WATER:

- _____ Hot and cold water at booth in enough quantity to prepare food **and** to clean hands, equipment, serving areas, and utensils. Water is from an approved source.

GARBAGE DISPOSAL:

- _____ Trash cans with lids at booth. Lids on cans when not in use.
- _____ Dispose all sewage and wastewater through a sewage system.

BOOTH CONSTRUCTION:

- _____ Booths, trailers, and tents constructed with barriers to protect the food and control access of persons in food areas.
- _____ Overhead protection required. **(No exceptions)**
- _____ If on the grass or bare ground, sub flooring graded to drain, dust or mud controlled. Flooring may be constructed of tight wood, tarps, mats, or other cleanable material.
- _____ No pests (flies, roaches, or rodents)
- _____ **Food contact surfaces protected from flies. Screening (16 mesh), fans, doors, walls, etc. is required to control pests.**
- _____ Wastewater, dishwater, gray water, etc. disposed of into the sanitary sewer. No dumping on the ground.

ADVISORY: The sanitarian may impose additional requirements to protect against health hazards related to the conduct of the farmers market permit and may prohibit the sale of some or all time & temperature controlled (TCS) foods for safety. Failure to comply with these requirements may result in the immediate suspension of the permit, assessment of penalties, or the closing of your operations.

IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT THE WACO MCLENNAN COUNTY PUBLIC HEALTH DISTRICT, ENVIRONMENTAL HEALTH DIVISION AT (254) 750-5464.