

Farmers Market Permit and Compliance Requirements



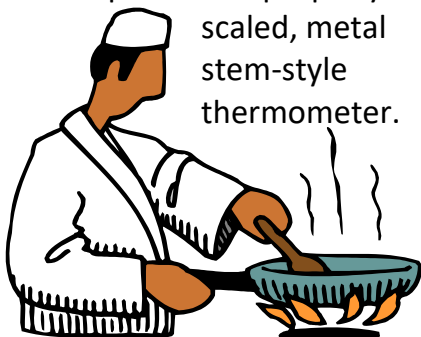
The Waco-McLennan County Public Health District and you have the same goal: to provide safe food handling for the consumer.

Permit Required

Each farmers market vendor who sells, distributes, or prepares TCS foods on-site at a farmers market must have a valid permit issued by the Waco-McLennan County Public Health District. The permit must be displayed so customers can see it.

Food Preparation

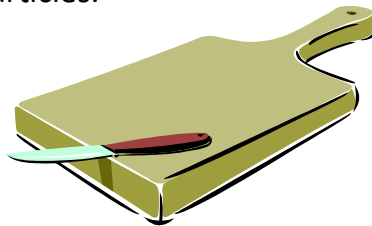
Food and ice must be from commercial and regulated sources and be in good condition. No foods or ice from a home kitchen are allowed. Prepare food in proper cookware, only in a permitted or licensed kitchen. Keep all foods at the required temperatures - 135 degrees F or hotter, or 41 degrees F or colder. It is best to monitor the internal cooking and holding temperatures of food that could spoil with a properly



scaled, metal stem-style thermometer.

Equipment

Protect food, ice, utensils, and single service articles from contamination during storage, preparation, display, and serving with protective covers. The customer can only use single service articles.



Provide serving utensils, including ice scoops with handles, to minimize touching foods with bare hands. Food contact surfaces must be easily cleaned and washed, rinsed, and sanitized as needed. Keep food, food equipment, and single service articles off the ground.

Water

Have plenty of hot and cold potable water available to prepare food and to clean hands, equipment, serving areas,



Dishwashing

Provide three suitably sized basins, hot and cold water, detergent, and *sanitizer for cleaning equipment and utensils.

*Follow directions on sanitizer label.



Follow these procedures:

- **First basin** - wash with hot, soapy water.
- **Second basin** - rinse with clean, warm water.
- **Third basin** - immerse in warm water with sanitizer, then air dry.

Wiping Cloths

Have plenty of cloths and keep them in a container of clean sanitizing solution between uses. Make fresh solution frequently.

Personal Hygiene and Hand Washing

Workers must maintain good hygiene and personal cleanliness. Staff must not be sick and must be free of infections, which may transmit food-borne illnesses. Wash hands, with soap, frequently during food preparation. Provide a hand washing sink or container of warm water with a free-flowing spigot (not a push button), a catch basin, soap, and disposable towels. Do not use tobacco or eat food in preparation/serving areas.



Toilet Facilities, Sewage, and Garbage Disposal

Toilet facilities must be provided. Dispose all sewage and wastewater through a sewage system. Do not dump wastewater of any kind onto the ground. Provide trash cans with lids for garbage.



Vendor Serving Area

Construct your booths, trailers, and tents with barriers to protect the food, control public access in the food area, and control dust and mud. Sub-flooring must be graded to drain. Construct floors of concrete, asphalt, plywood, mats, or other cleanable material approved by Health District.

Ceilings over food preparation areas

are required and must be constructed of wood, canvas, or other materials to protect against the weather.



Pests (flies, roaches, or rodents) must be controlled.

Any combination of screening (16-mesh), fans, doors, walls and other measures are required to restrict the entrance of pests. Food contact surfaces must be protected from pests.



Advisory

Your facility will be inspected. The health inspector may impose additional requirements to protect against health hazards related to the conduct of the temporary food service vendors; may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements to these rules.



Failure to comply with these requirements may result in the immediate suspension of the permit, the assessment of penalties, or the closing of your operations.



Preventing food-borne illness is a responsibility shared by all individuals involved in food production, preparation, and distribution.

If you have questions or need assistance please contact:

Waco-McLennan County Public Health District
Environmental Health Division
(254) 750-5464 or Email: envhealth@wacotx.gov

You can also visit our office at:

Community Services Building
201 West Waco Drive
Suite 205