

Farmers' Markets:

A Health Department Perspective

Q: What is a Farmers' Market?

A: A farmers' market is a place where local producers gather to sell fresh fruits, vegetables, and other food items.



Q: What food can I sell at a Farmers' Market without having to get a temporary retail food license from the Health Department?

A: Fresh, whole fruits and vegetables, maple syrup, sorghum, honey, and commercially packaged foods that do not require temperature control (i.e. potato chips, snacks, candy, soda and canned items). You also may sell foods that are considered to be "cottage foods."

Q: What are cottage foods?

A: Cottage foods are foods produced in a person's home and do not require temperature control when stored or displayed for sale. The list of approved cottage foods are as follows:

- Non-potentially hazardous bakery products
- Jams
- Jellies
- Candy
- Fruit butters
- Granola, granola bars, granola dipped in candy
- Popcorn, flavored popcorn, kettle corn, popcorn balls, caramel corn
- Unfilled, baked donuts
- Waffle cones
- Pizzelles
- Dry cereal and nut snack mixes with seasonings

- Roasted coffee, whole beans or ground
- Dry baking mixes in a jar, including cookie mix in a jar
- Dry herbs and dry herb blends
- Dry seasoning blends
- Dry tea blends





1 W. Winter St Delaware, OH 43015



740-368-1700 (ph.) 740-368-1736 (fax)



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Q: Do I need to do anything special if I am planning to produce a cottage food?

A: Yes. All cottage foods are required to have proper labeling informing consumers about the ingredients of the food and where it was produced. The label must include the name and address of the producer, the common name of the food being sold, the ingredients (including subingredients) in descending order by predominance of weight, the net weight or volume, declaration of known common allergens, such as wheat, eggs, milk, soy, peanuts, tree nuts and fish, and the statement in ten-point type "This Product is Home Produced".

Chocolate Chip Milk Chocolate Cookies

Ingredients: Enriched flour (Bleached wheat flour, malted barley flour, niacin, reduced iron, thiamine, mononitrate riboflavin, folic acid), brown sugar, semi-sweet chocolate chips (Semi-sweet chocolate [Sugar, chocolate liquor, cocoa butter], soya lecithin, pure vanilla), vegetable shortening (partially hydrogenated soybean and cottonseed oil, mono— and diglycerides, artificial butter flavor, beta carotene [pro vitamin A—added for color]), milk chocolate chunks (sugar, cocoa butter, milk, chocolate liquor, soy lecithin, vanillin), eggs, milk, baking powder, vanilla extract, salt, baking soda.

This product contains wheat, soy, milk, eggs.

This Product is Home Produced

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Delaware Cookie Company 1 W. Winter St. Delaware, OH 43015

Net Wt. 8 oz.

Q: What type of food can I sell if I obtain a temporary retail food license from the Health Department?



Example of a Label:

A: You may sell all of the food items that are allowed without a license. You may also sell commercially processed packaged foods that require temperature control, USDA or ODA in-

spected eggs, raw meats from your farm that have been processed at a USDA or ODA inspected processing plant, and baked goods, produced in a licensed Home Bakery, that require temperature control (i.e. pumpkin pies, custard, meringue, pudding)

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Q: Are there any food items that I absolutely cannot sell at a farmer's market?

A: Yes!!! Examples of the types of foods you cannot sell include, but are not limited to home-canned products (pickles, sauerkraut, salsa, eggs, beets, vegetables, mustard, etc...), meats or eggs that have not been inspected, home-produced beef jerky, home-produced pasta. These types of food, in particular can cause serious illness if handled improperly. They may only be produced in a licensed and inspected facility.

Q: Who can I contact if I have questions or concerns about a Farmers' Market or if I want to get a temporary retail food license?

A: Any member of the Delaware General Health District Food Safety staff will be glad to help in any way they can.

The members of our team are:

Stephanie DeGenaro RS -Program Manager Chuck Gossett, RS Melissa Adams, RS Shannon Self, RS Jennifer Strong, RS Karie Sanders, RS

You may also call the Ohio Department of Agriculture Food Safety Division at 614-728-6250.

