

STANDARDS FOR FARMERS'/GREEN MARKETS VENDORS

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These standards have been developed for food firms that are under the jurisdiction of the Florida Department of Agriculture and Consumer Services (FDACS) and sell their products at farmers'/green markets, etc. This document is a guide only, and each site must meet the requirements of Chapter 500, F.S., Chapter 5K-4, F.A.C., and the FDA Food Code. There may be other types of food firms at these markets engaged in the preparation and sale of food, e.g. hamburgers, hot dogs, and other ready to eat foods that are under the jurisdiction of the Florida Department of Business and Professional Regulation.

DEFINITIONS:

Certified Food Protection Manager - A person responsible for all aspects of food operations at a mobile food unit, pushcart, or a semi-permanent vendor regulated by FDACS under Chapter 500, Florida Statutes (F.S.).

Commissary - A food establishment, restaurant, or any other food establishment licensed/permitted by FDACS, Department of Health, or Department of Business and Professional Regulation in which food, food containers, or supplies are kept, handled, prepared, packaged or stored. This commissary must be used for any necessary washing/rinsing/sanitizing in a 3 compartment sink of food containers, etc.

Farmers'/Green Market Vendor - Persons selling foods other than whole fresh fruits and vegetables from a pushcart, booth, kiosk or similar structure at a green market or farmers' market.

Food Permit – The annual food permit issued by the FDACS/Division of Food Safety. One food permit shall be issued at a single location. A food permit is non-transferable.

Potentially Hazardous Food (PHF)- (a) "Potentially hazardous food" means a food that is natural or synthetic and that requires temperature control because it is in a form capable of supporting: (1) The rapid and progressive growth of infectious or toxigenic microorganisms; (2) The growth and toxin production of Clostridium botulinum; or (3) In raw shell eggs, the growth of Salmonella enteritidis. (b) "Potentially hazardous food" includes an animal food (a food of animal origin) that is raw or heat-treated; a food of plant origin that is heat-treated or consists of raw seed sprouts; cut melons; and garlic-in-oil mixtures that are not modified in a way that results in mixtures that do not support growth as specified under Subparagraphs (1)-(3) of this definition.

MINIMUM REQUIREMENTS

Farmers’/Green Market Vendors must only provide or offer for sale food products that are wholesome and safe for human consumption.

Farmers’/Green Market Vendors shall provide or offer for sale prepackaged food items that are fully labeled as required by Chapter 500, F. S. Packaging materials must be manufactured from food grade materials.

Farmers’/Green Market Vendors are also permitted to make and provide food items such as ice confections like snowballs, shaved ice, slushie, smoothies, and similar products; non-potentially hazardous beverages with or without ice, non-potentially hazardous beverages with or without garnishments, non-potentially hazardous bulk beverages, pastry products, popcorn, kettle corn, candies including shelled nuts that are candy or sugar coated, confections like cotton candy, candy apples, peanut brittle, fudge, caramel corn, and similar products; and coffee beverages with or without dairy or synthetic dairy products like cafe con leche, latte, cappuccino, etc., if they have equipment, utensils and facilities that adequately protect the food. Hot and cold potable water available in a hand wash lavatory is required for any vendor selling open food. Either adequate number of clean utensils or a 3 compartment sink with hot and cold potable water is required. In any case where water is required adequate sewage disposal or waste water holding tank is required.

Farmers’/Green Market Vendors must provide only single-service articles for use by the consumers. Dispensing of food must be performed by use of single service deli tissues, tongs, or gloves, etc, or vendor must provide adequate permanent utensils to allow for exchange of soiled for clean.

Farmers’/Green Market Vendors require access to toilet rooms meeting state plumbing requirements for employees and patrons either on property or by a written agreement with an adjacent business establishment provided that such toilet rooms are available for use by employees and patrons during all hours of operation, are within 300 feet of the farmers’/green market vendor, are not separated by a public thoroughfare, and are located on the same floor level as the farmers’/green market vendor. Food employees using these rest room facilities must have hot water at the hand wash lavatory to wash their hands.

Farmers’/Green Market Vendors permitted by FDACS must not prepare or process potentially hazardous foods. (This includes but is not limited to such food items as hamburgers, hot dogs, filleting, or processing raw seafood etc.)

Farmers’/Green Market Vendors are permitted to squeeze fresh fruit/vegetable juice on site but only by the glass and provided the following conditions are followed:

1. Juice must be manufactured in an enclosed juicing machine.
2. Juicing machine may not be in use more than 4 hours unless it is disassembled, washed, rinsed, and sanitized.
3. All fruits/vegetables must be washed, rinsed, sanitized and protected from contamination during the entire process, i.e. stored in sealed containers.

4. Gloves must be worn while placing the fruit in the chute and while juice is dispensed into a container.
5. A placard **MUST** be visibly displayed with the following: **WARNING:** This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.
6. Any pre-packaged juice offered must be held at or below 41° F and be properly labeled.
7. Hand squeezing of fruits/vegetables for juice for human consumption is prohibited.

Farmers’/Green Market Vendors that provide prepackaged food must have storage for the food products so that the food is protected, adequate waste containers for solid waste, equipment and supplies to keep the non-food contact areas clean, and adequate refrigeration, freeze and/or chill, equipped with an indicating food thermometer to keep all potentially hazardous foods at the proper temperature.

Farmers’/Green Market Vendors that prepare non-potentially hazardous foods must have storage for the food products so that the food is protected, waste containers, equipment and supplies to keep the non-food contact areas clean, equipment and facilities to keep food surfaces clean; potable water system, hot and cold water, waste water system, either adequate number of clean utensils or a 3 compartment sink with hot and cold potable water is required, hand washing facilities and mop facility.

Farmers’/Green Market Vendors that provide a combination of different types of food products must meet the requirements that are most stringent for the food type that needs the most protection.

Food displayed must be appropriately protected by display case or in a labeled, closed package.

Physical facility - Specific requirements for the physical facility for food sales are based on the type food to be sold. Food must be protected from environmental elements e.g. birds, insects, rain, dust, dirt, and people.

Water supply -- Water must be potable and from a source complying with the Florida Department of Environmental Protection (DEP) (Chapter 62-550, F.A.C., Chapter 62-555, F.A.C.) or the Florida Department of Health (DOH) (Chapter 64E-8, F.A.C).

RESTRICTIONS AND PROHIBITIONS

Approved source - Food products sold at Farmers'/Green Markets must come from an approved source, i. e. an inspected and permitted or licensed food or meat establishment.

Home-made baked goods, cakes, cookies, pies, candy, and/or fudge jams, jellies, preserves, etc, shall not be sold or provided. Reference: FDA Food Code:

“Par. 6-202.111. Private Homes and Living or Sleeping Quarters, Use Prohibition.

A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters may not be used for conducting food establishment operations.”

Raw milk shall not be sold or provided. Florida is a Grade A pasteurized milk only state. (Chapter 502, F.S.)

Storage - Food products not sold during a Farmers'/Green Market sales period must be stored in an approved food storage or permitted or licensed food establishment. Those properly stored foods may then be returned to the farmers'/green market for later sales events.

Yard eggs shall not be sold or provided. Eggs must come from a licensed packer (approved source).

EXEMPTION

A Farmers'/Green Market Vendor that sells only fruits and vegetables in their natural, as-harvested state with no processing, i. e. the way the produce is picked from the tree, bush, plant, or vine are not required to have a food permit.

NOTE: Sanitary requirements are contained in Chapter 500, F.S., and Chapter 5K-4, F.A.C. and in documents referenced therein including the FDA Food Code. A free copy of all of these documents may be obtained from FDACS by calling 850-488-3951.

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