Sanitary Guidelines for Farmers Markets

The Illinois Department of Public Health, Division of Food, Drugs and Dairies issued the following Technical Release regarding Sanitary Guidelines for Farmers Markets. Roadside markets that offer only fresh unprocessed home grown fruits and vegetables are exempt from the Retail Food Store Sanitation Code. Where markets sell processed, prepared or packaged foods in addition to fresh fruits and vegetables they are subject to the Illinois Department of Public Health Food Service Sanitation Code or Retail Food Store Sanitation Code. Operators of such markets should contact the local health departments regarding food permits and other requirements.

Foods Allowed at a Farmers Market with No Restrictions:

1. Fresh Fruits, Vegetables, Nuts, Seeds - uncut, not processed
2. Melons - may be cut for display only
3. Popcorn, Other Seeds
4. Organic Foods - not cut or processed
5. Fresh or Dried herbs

Foods Allowed at a Farmers Market with Restrictions:

1. When hot or cold potentially hazardous foods are being sold, the cold foods must be at 41 F. or below and the hot foods must be maintained at 140 F. or above.
2. Shell eggs require license by the Department of Agriculture for anyone who sells eggs anywhere except on the farm where the eggs are produced.
3. Cut melons must be covered/wrapped and iced, then any leftovers must be discarded after 4 hours.
4. Mushrooms Commercially raised mushrooms must have documentation showing their source.
5. Honey must be from an inspected source (IDPH, FDA or another State).
6. Apple Cider packaged or in a container, must be pasturized or show a warning statement on the label. A placard or sign nearby stating it is un-pasturized is acceptable.
7. Baked Goods Potentially hazardous baked goods such as cream or custard filled items, egg-based or custard pies (pumpkin, custard, etc.) must be produced and packaged in and inspected facility and held under refrigeration of 41 F or less. Non-hazardous baked goods such as cookies, cakes or fruit pies may be prepared in non-commercial kitchens and sold. Labeling requirements must be met.
8. Herb Vinegar and other Flavored Oils may be sold only if produced in a commercial processing plant.
9. Candies and Carmel Apples
10. Ice Cream may be sold if it is manufactured in a licensed dairy plant or in a retail food establishment.

Foods Prohibited:

1. Home Made Ice Cream
2. Raw Milk, Cheese, Yogurt or other Dairy Products
3. All Home Canned Foods
4. Home Vacuum Packaged Products
5. Home Butchered Meat, Poultry or Wild Game Animals
6. Home prepared sandwiches - all potentially hazardous foods must be prepared on-site in an inspected facility.
7. Pickles, Relishes and Salsa must be produced in a commercial processing plant.

LABELING

The following information must be provided as a label on the package or container:

Common Name of the product
Name, Address and Zip code of the packer, processor, manufacturer
Net Contents
List of ingredients in descending order of predominance by weight
List of any artificial color, flavor or preservatives used
No nutritional label is required unless a health claim is made.

Anybody with questions concerning Farmers Markets should contact the Clinton County Health Department, 930 A Fairfax, Carlyle, IL. 62231, Phone: 618-594-2723