



Lafayette County Health Department

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Guidelines for Food Sales at Farmers Markets

Retail sales of food products are regulated by the U.S. Food and Drug Administration, Missouri Department of Health and Senior Services, and the Lafayette County Health Department. The objective is to assure that all foods offered for sale are safe and wholesome.

Non-potentially hazardous foods such as baked goods, cookies, breads, cakes, cinnamon rolls and fruit pies may be sold at Farmer's Market. Jams and jellies and honey may also be sold. Packaged products must be labeled with the common name of the product, the net weight or volume in english and metric measurements, and the name and address of the producer. Any packaged non-potentially hazardous foods produced in a non-commercial kitchen must also bear a statement that they were produced in a facility not inspected by the Department of Health and Senior Services. Honey should additionally bear the statement: "Warning: do not feed honey to infants under 1 year old"

Other non-potentially hazardous foods including fresh fruits and vegetables, nuts, herbs etc. may be sold, provided that any pesticide use complies with label directions. Any cut produce sold or offered as samples requires that the vendor have a handwashing station and a station for washing, rinsing, and sanitizing of equipment as well as a way to protect the exposed product from flies during preparation and display. (See Temporary Food Stand Guidelines)

The sales of potentially hazardous foods are regulated to protect the public from foodborne disease. "Potentially hazardous" means that it is a kind of food that can contain or support dangerous pathogens (germs) like Salmonella and E. coli. Potentially hazardous foods are foods that consist in whole or in part of milk or milk products, eggs, meat, poultry or fish. Some foods from plant sources are also defined as potentially hazardous. These include tofu, raw bean sprouts, any cooked vegetable, and sliced melons and tomatoes. Ready to eat potentially hazardous foods may only be sold from a vendor in compliance with all applicable regulations. Basically, any prepared food such as sandwiches or salads must come from an approved commercial kitchen or mobile kitchen.

Packaged potentially hazardous foods must be from approved sources. The sales of fresh meat or meat products, fresh seafood and poultry are prohibited at an outdoor market. Sales of frozen meats are allowed if from an inspected source, labeled properly and maintained frozen.

Eggs may be sold if maintained at 41 degrees or less. Egg producers must obtain a license from the Missouri Dept of Agriculture. Egg cartons must bear a label with the name and address of the producer and the date they were collected and graded.

Home canned products, with the exception of jams and jellies, are prohibited.

All foods while on sale, display, or transportation to the site are required to be effectively protected from contamination. For more details on any aspect of selling food at the farmer's market please contact us at the number at the top of the page.