

Licensing Information

At Warren County Missouri Farmer's Markets, market vendors do not need a food permit or license to sell fresh uncut produce, nuts in the shell, jams and jellies, baked goods that **do not** have cream filling or frosting that does not need refrigeration (example cream cheese or whipped cream). But market vendors do need to abide by all applicable federal, state, and local health regulations.

Market vendors need to check to see if they need **special processing license** from the State of Missouri if they want to sell **pickles, juices, and salsa etc.** They will also need **special permitting and or licensing, which will require inspection**, if they want to sell potentially hazardous foods such as but not limited to: **meat products, dairy, seafood, cooked vegetables, raw seed sprouts, cut melons, garlic and or herbs in oil mixtures.** Good sources of information about selling at farmers market are:

www.mda.gov

www.usda.gov

and

www.agriculture.mo.gov

Contact Information

For more information about food safety, farmers markets, or food establishment licensing,

go to:

www.warrencountyhealth.com

Or contact:

Environmental Public Health Specialist

Elaine M Prouhet

636-456-7474

eprouhet@warrencountymo.org

DHSS Brochures:

Salsa and Other Acidified Foods

Farmer's Markets

Guidelines for Temporary Food Events

And

Food Processing

Are available at:

Warren County Health Department

101 Mockingbird Lane Suite 100

Warrenton MO, 63383



FARMERS MARKET GUIDE

Warren County Health Department
Prevent, Promote, Protect

Jams, Jellies and Honey

Jams, Jellies and Honey must be sold by the manufacturers to the end consumer.



These products must meet labeling requirements found in the Missouri Food Code by including:

Name and address of the person manufacturing the food.

Common name of the food.

Name of all ingredients in the food.

Statement: "This product has not been inspected by the Department of Health and Senior Services."

Honey must also be labeled "Honey is not recommended for infants less than twelve (12) months of age."

Please see the "Safe Preparation of Jam's Jellies, Honey and Baked Goods" brochure for requirements on: Sugar Free, NSA, or High PH Jellies or Jams, (ex. pepper jelly).

Baked Goods

Vendors may sell breads, cookies, fruit pies, cracked nuts and similar foods at Farmer's Markets if:

1. The vendor is the manufacturer or an immediate family member of the manufacturer.
2. The product is sold directly to the consumer.
3. It has a labeling stating:
4. The name and address of the manufacturer/processor.
5. Common name of the food.
6. Name of all the ingredients in the food.
7. And has the statement:
"This Product is prepared in a kitchen that is not subject to inspection by the Department of Health and Senior Services."

Please check with the Warren County Health Department if you are not sure about a product you would like to make from your home kitchen and sell at the Farmer's Market.

Acidified Foods



The Missouri Food Code **does not** allow acidified foods to be made in a home kitchen. Some examples of acidified foods are:

Pickles, salsa, and barbeque sauce.

However these foods are allowed to be made in a regulated kitchen.

Please read the "Safe Preparation of Salsa and Other Acidified Foods" for more information on Facility Requirements, Process Authority, Safe Preparation for Retail Sale, Preserving Foods, Acidified Food Regulations.

To be approved as a manufacturer of acidified or low-acid canned food, you must have your process reviewed by a process authority. You must also attend a Better Process Control School. Information on approved schools can be found by calling the Missouri Department of Health and Senior Services, Bureau of Environmental Health Services at 573-751-6095.