



FARMERS MARKET PERMIT APPLICATION

Proof of food handler/manager permits must be submitted with application, and must be kept on-site during operation.

PERMIT STATUS: (Check One) New Business _____ Renewal _____

ESTABLISHMENT NAME: _____

APPLICANT NAME: _____

APPLICANT MAILING ADDRESS: _____

EMAIL ADDRESS: _____

APPLICANT PHONE: _____ FAX: _____

- FEES:
- Annual: \$100 Valid for one calendar year at any farmers market in Grayson County (**\$50 late fee if post-marked after expiration date**)
 - One-time: \$35 Valid for seven calendar days at any farmers market in Grayson County (**maximum of two permits per calendar year**)
 - Egg Only Annual Permit: \$50
 - Sampling: No Fee
 - Cooking demonstration for a "bona fide" educational purpose: No Fee
 - Cottage Food Operation: No Fee
 - Nonprofit: No Fee (**26 USC Sec 501c3** must be on file with County)

Please indicate at which Farmers Market(s) you will participate:

Denison Farmers Market Sherman Farmers Market

Other in Grayson County Health Department Jurisdiction (name/location): Railcar Farmers Market of Van Alstyne

Foods to be served: _____

Describe hot holding equipment: _____

Describe cold holding equipment: _____

Method of liquid waste disposal: _____

Describe handwash equipment: _____

Describe utensil washing equipment: _____

Describe overhead protection used: _____

Describe floor covering used: _____

Comments: _____

Will an on-site water source be available for your event? Y N If no, list your water source: _____

Will electricity be provided at your event? Y N

- The permit is not transferable and non-refundable.
 - There will be a \$30 fee for returned checks.
 - If applying for one-time permit submit application **five business days** prior to event to the Grayson County, Health Department.
- THIS IS A PUBLIC DOCUMENT AND IT IS UNLAWFUL TO KNOWINGLY PROVIDE FALSE INFORMATION.**
- I acknowledge receipt of a copy of Guidelines for the Farmers Market Permit and understand that failure to comply with the Grayson County Health Department policies may result in citations for violations and/or closure of the facility until violations are corrected.**

Signature of Applicant: _____ Date: _____

HEALTH DEPARTMENT USE ONLY				
RECEIPT NO.:	DATE PAID:	EXP DATE:	FEE PAID:	INITIALS:

Farmers Market Permit Guidelines:

1) General Definition:

- a) A Farmers market is a designated location used primarily for the distribution and sale of food directly to consumers by farmers and other producers. 25 TAC Part 1 §229.702 (2)

2) Permit Required :

- a) Vendors who sale foods that require time/temperature control for safety (potentially hazardous foods); as defined in 25 TAC §229.162 (74); shall be required to obtain a permit from Grayson County Health Department. Applications for Farmers Market Food Establishment Permit must be received by the Health Department at least 5 business days before the first event. One person must be in charge.
 - i) Annual Permit: The annual permit is valid for one calendar year; the establishment may operate at any designated location within Grayson County meeting the definition of a Farmers Market, and only when the Farmers Market is in operation.
 - ii) One-time: The one-time permit is valid for seven calendar days; the establishment may operate at any designated location within Grayson County meeting the definition of a Farmers Market, and only when the Farmers Market is in operation. This permit is only allowed to be obtained twice per calendar year.
- b) Operators of all food stands shall comply with these requirements. All persons preparing and serving time/temperature control for safety food (potentially hazardous food) must have valid/current food handler permits required by county and city ordinances or there must be a certified food manager in charge.
- c) Vendors who produce and are selling only pre-packaged non-potentially hazardous foods (foods that do not require time and temperature control for safety) will not be required to obtain a health permit.

3) Prepackaged Foods:

- a) Egg Products. An egg producer that sells only ungraded eggs from their own flock may be exempt from licensing from the Texas Department of Agriculture, but must be permitted by the Department of State Health Services or the local food authority. The eggs must be stored at 45 degrees or less, and meet specific labeling requirements—this includes the name and address of the producer as well as the word “ungraded” as described in 4 TAC Part 1 §15.8 (d).
- b) Meat products. Any vendor selling meat products must have the meat processed under USDA or DSHS regulations. Specific labeling requirements must also be met. Meat must be stored in a mechanical freezer at 0 degrees or less. Labeling requirements must be in accordance with 9 CFR §317.2

4) Cottage Foods:

- a) An individual who operates a cottage food production operation must have successfully completed a basic food safety education or training program for food handlers accredited under Health and Safety Code, Chapter 438, Subchapter D. All cottage foods must be labeled in accordance to 25 TAC Part 1 §229.661 (d).

5) Labeling:

- a) Absolutely no unlabeled foods may be sold to the public from a food vendor. Any unlabeled foods, improperly labeled foods or foods that are found being held at improper temperatures may be detained or immediately condemned by the inspecting officer.

6) Sampling:

- a) Only the vendor may prepare and dispense samples. Open samples shall be prepared on site. To provide open samples of food at the Farmers Market you must obtain a permit at no cost and comply with the following:
 - i) Distribute the samples in a sanitary manner.
 - ii) Have potable water available.
 - iii) Wash any produce intended for sampling with potable water to remove any visible dirt or contamination.
 - iv) When preparing the samples wear clean disposable plastic gloves or observe proper handwashing techniques immediately before preparation.
 - (1) Handwash facilities with water, soap and individual disposable towels shall be provided for handwashing. The handwash facility may consist of a container of water with spigot and catch pan or two separate basins, one for washing and one for rinsing. Chlorine bleach at 100 ppm will be used as a sanitizer (1 tsp of bleach per 2 quarts of water = 100 ppm) for wiping cloths and sanitizing hands.
 - v) Use smooth, nonabsorbent, and easily cleaned (i.e. metal or plastic) utensils and cutting surfaces for preparing samples, or use disposable utensils and cutting surfaces.
 - vi) Samples of cut produce and other time/temperature control for safety foods (potentially hazardous foods) shall be maintained at a temperature of 41 degrees or below or 135 degrees and above or discarded within TWO hours after cutting or preparation. A sample is defined as a bite size portion, not a full serving.

7) Cooking:

- a) If you intend to do cooking of any kind at a Farmers Market, you must meet all requirements of a temporary food establishment as well as the requirements below.

8) Guidelines for Selling Meats at the Farmers Market.

- a) Only packaged meat will be allowed. All meat must come from an approved source. (USDA stamp or DSHS – Meat and Safety Assurance)
- b) All meat items must be stored and displayed in a mechanical freezer approved by the Grayson County Health Department.
- c) All labeling requirements must comply with USDA and DSHS rules and regulations.
- d) The processing plant must be USDA or DSHS inspected unless it has a small producer exemption. A small producer must provide proof of exemption and meet labeling requirements. The producer shall provide either a grant of inspection or exemption.
- e) The meat storage facility must provide proof that it is a licensed facility under the Department of State Health Services.
- f) If the meat is stored in a facility other than the processing plant, a copy of the latest health inspection by the local regulatory authority shall be provided.
- g) The following must be provided to Grayson County Health Department before operation at any Farmers Market:
 - i) Completed application
 - ii) Equipment inspection
 - iii) Processing license, (or proof of exemption)
 - iv) Storage license
 - v) Copy of product labels

9) Equipment:

- a) Surfaces. All food and non-food contact surfaces shall be clean and in good repair.
- b) Temperature Control. Adequate equipment must be available to keep food cold at 41degrees F (45 degrees F for eggs) or below, reheat food rapidly to 165 degrees F or above, and to maintain hot food at 135 degrees F. or above. Rotisseries, grills and microwaves are approved heat sources. An accurate food product thermometer must be available and used, the thermometer must be metal stemmed and scaled 0 to 220 degrees F.
- c) Thermometers. Thermometers shall be stored in hot and cold holding devices.
- d) Food Stands. Shall have at least three sides or be positioned to prevent the entry of unauthorized personnel into the service area. There shall be sufficient tables/counters for equipment, supplies, and food preparation. Booths shall have overhead protection, such as canvas or plastic. If flies or other insects are present, pyrethrum sprays or fly bait granules may be used, and foods must be properly protected. No food should be exposed to insects or other contamination. All wooden surfaces shall be painted or sealed.
- e) Hair Restraints. All personnel involved in food preparation or service are required to wear a hat, visor, or hair net at all times.
- f) Restrooms with adequate handwashing facilities must be provided by the market sponsors if the public is served.