

St. Clair County Health Department

19 Public Square, Suite 150
Belleville IL 62220
www.health.co.st-clair.il.us



together
for your health

GUIDELINES FOR FARMERS MARKETS

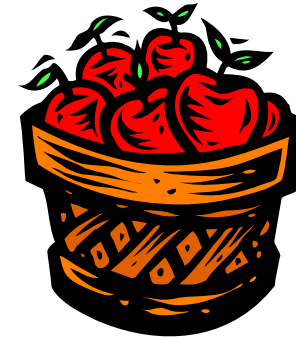
St. Clair County Health Department

19 Public Square, Suite 150

Belleville IL 62220

618-233-7769

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- **PERMITS/LICENSES**
- **FOODS ALLOWED FOR SALE AT FARMERS MARKETS WITH NO RESTRICTIONS**
- **FOODS ALLOWED FOR SALE OR DISTRIBUTION WITH CERTAIN RESTRICTIONS**
- **FOODS PROHIBITED FROM SALE OR DISTRIBUTION**



ITEMS WITH NO RESTRICTIONS

RAW AGRICULTURAL PRODUCTS

Fresh fruits and vegetables, honey in the comb, as harvested and not further processed. Produce may be rinsed to remove visible soil, but otherwise unprocessed and not packaged.



POPCORN, GRAINS, SEEDS, BEANS AND NUTS

Whole, unprocessed, unpackaged and unspouted.

FRESH HERB SPRIGS (A LITTLE TWIG OR SPRAY) & DRIED HERBS IN BUNCHES

Only cut for harvesting, they may be rinsed to remove visible soil but are unpackaged, and not chopped.

ITEMS WITH CERTAIN RESTRICTIONS

These foods may be sold at a Farmers Market providing the vendor has received prior approval from the St. Clair County Health Department.



BAKED GOODS PREPARED IN AN INSPECTED FACILITY

If the goods are for direct retail sale or distribution, the facility and processes must be inspected by the St. Clair County Health Department. Potentially hazardous baked goods (i.e., cream or custard filled items, egg-based or custard pies, etc.) shall be transported and held at 41°F or below at all times. If the goods are for wholesale distribution, the facility and processes must be inspected by the Illinois Department of Public Health, Division of Foods, Drugs and Dairies. All packaged items must be properly labeled.

and other contamination. Food must be stored off the ground or off the floor. Any wrapping or container for prepared, processed, baked or cut food must be constructed of safe, non-toxic and food grade materials. All utensils, display cases, counters, shelves, tables and refrigeration equipment must be clean, sanitary, smooth, sealed and constructed of approved materials to prevent contamination of any food products. Food products must be protected from pests overnight. No pets are allowed in the preparation, storage or display areas.

SCALES The Illinois Department of Agriculture’s Bureau of Weights and Measures regulates the retail sales of fruits, vegetables and other items at farmers’ markets. Commodities not in liquid form must be sold by weight, by measure or by count. All scales used in commerce must have a National Type Evaluation Program (NTEP) Certificate of Conformance issued by the National Conference on Weights and Measures. Commercial scales are also subject to annual inspections by the Bureau of Weights & Measures. For additional information, please contact the Bureau of Weights & Measures by calling 800-582-0468 or on their web site at www.agr.state.il.us.

BAKE SALES AS FUNDRAISERS Non-potentially hazardous foods such as cookies, cakes, and fruit pies, which have not frequently been associated with foodborne illness, may be prepared in a non-inspected kitchen provided that products are sold or distributed on an occasional basis. (e.g., a fundraiser for a non-profit organization) and not as a routine business. It is strongly recommended, however, that this preparation take place in a controlled environment such as a club or church kitchen, or a licensed food service establishment.

GENERAL INFORMATION

Farmers Markets and similar events offer fresh fruits and vegetables for sale directly from the farmer, fruit and vine grower or gardener.

INSPECTIONS Operators of stands and concessions who wish to sell products other than fresh, uncut, unprocessed produce must contact the St. Clair County Health Department to obtain the specific requirements regarding inspections and food permits, licenses. Fresh, whole, uncut, unprocessed produce, as implied in the Farm Products and Marketing Act, are exempt from inspections and licensing fees.

VEHICLES During transportation and delivery, food and food equipment must be protected from insects, flies, animals, dust and dirt, unnecessary handling, chemicals, and other contamination. Delivery vehicles or other equipment used for such transportation must be constructed so they are easily cleanable. Food products must be kept clean during transportation and delivery and protected from dust, pesticides, lubricants, and other chemicals.

PREMISES The operator of each stand or sales area is responsible for maintaining it in a neat and clean, sanitary condition. An adequate number of tightly covered waste containers must be provided for storage of garbage and refuse. These containers must be stored to eliminate potential for contamination of any food products. At the close of business, each concession employee shall clean the concession stand and the surrounding area.

FOOD PROTECTION DURING STORAGE, DISPLAY AND SALES

Any prepared, processed, baked, or cut food must be packaged or wrapped for protection and have the required labeling. Food on display in open air markets must be adequately protected from incidental public handling, dirt,

CUT FRUITS AND VEGETABLES

Cut fruits and vegetables shall be deemed ready-to-eat and shall be handled appropriately. Since cut fruit and vegetables can support the survival and multiplication of foodborne pathogens, they must be handled properly. Cut items shall be covered, wrapped and any leftovers must be discarded after 4 hours. Clean, sanitary utensils must be used for cutting and display. Samples may not be dispensed by hand or on the end of the knife. Only single service articles (plates, forks, toothpicks, etc.) may be used for sampling.



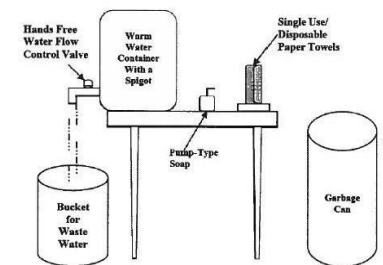
MILK, CHEESE AND DAIRY PRODUCTS

Milk and cheese products shall be processed in an IDPH licensed facility. Products that have been pasteurized, processed, and packaged in a licensed dairy plant may be sold at farmers' markets or other food sales events. All potentially hazardous dairy products shall be stored at 41°F or below, labeling requirements must also be met. Ice Cream may be sold if it is manufactured in a licensed dairy plant or in a retail food establishment from commercially pasteurized ice cream mix. Raw milk cheeses may be sold if made in a licensed dairy plant and aged more than 60 days. For further information see the Title 21 Code of Federal Regulations (CFR) part 133 which addresses those standardized cheeses that are permitted to be manufactured from raw milk when the cheese is aged more than 60 days.

TEMPORARY HANDWASHING FACILITIES

Handwashing is required when produce or any food items are sliced, cut, or prepared on site or off-site, therefore, handwashing facilities must be provided. The first choice is to have warm water under pressure. Should warm water under pressure is not available, a handwashing station such as the following drawing is sufficient.

Sanitizer does not replace washing hands.





www.agr.state.il.us
217-524-1550

SHELL EGGS

Salmonella enteritidis is the pathogen of concern with shell eggs. An egg license issued by Illinois Department of Agriculture is required for anyone who transports and sells eggs anywhere except on the farm where the eggs were produced. IDOA rules stipulate that all eggs sold at farmers markets and other off-farm venues must be candled and graded and held at 45°F or below during storage, transportation and distribution. Once the eggs are at the farmers' market, the Illinois Food Service Sanitation Code stipulates that the eggs shall be held at 41°F or below. Any form of refrigeration is acceptable as long as the temperature requirements are met. IDOA, Division of Food Safety and Animal Protection, PO Box 19281, State Fairgrounds, Springfield



www.agr.state.il.us
217-755-4709

MEATS AND POULTRY

Meats and poultry are regulated by the IDOA, Bureau of Meat and Poultry Inspection. Meat and poultry must be derived from livestock or poultry (including rabbits) which were slaughtered under IDOA or U.S. Department of Agriculture (USDA) inspection. A meat and poultry broker's license issued by IDOA is required for anyone who sells meat, poultry, meat products, or poultry products at a farmers' market other than licensed meat and poultry processing establishments. These products must bear an IDOA or USDA inspection legend and other required labeling (product description, ingredients, etc.) on every container. All labeling and handling rules apply and vary depending on the product.

IDOA, Bureau of Meat and Poultry Inspection, Compliance Section, PO Box 19281, State Fairgrounds, Springfield, Illinois 62794-9281



FISH

Fish shall be processed in an inspected facility using a HACCP plan as required in Title 21, Code of Federal Regulations Part 123. A commercial fishing license is required for anyone selling or distributing fish at a



HERBS

Chopped, blended, packaged or otherwise processed herbs must be prepared in an inspected facility.

OTHER RESOURCES

Illinois Department of Agriculture

StateFairgrounds
P.O. Box 19281
Springfield, IL 62794-9281
Telephone: 217.782.2172
TDD: 217.524.6858
FAX: 217.785.4505

DuQuoin State Fair
Rt. 2, Box 306
DuQuoin, IL 62832
Telephone: 618.542.1515
TDD: 618.542.9373
FAX: 618.542.3871

FDA Numbers:

Chicago Field Office (CHI-FO)
20 North Michigan Avenue, Room 510
Chicago, IL 60602
Phone: 312-353-9400
Fax: 312-886-1682

Mt. Vernon R.P.
105 South Sixth Street, Room 132
Mt. Vernon, IL 62864-1525
(Mail to: PO Box 1525 Mt. Vernon, IL 62864-1525)
Phone: 618-242-9124
Fax: 618-242-9567

Springfield R.P.
511 West Capitol, Suite 205
Springfield, IL 62704
(Mail to: PO Box 1120, Springfield, IL 62705)
Phone: 217-492-4095
Fax: 217-492-4103

Illinois Department of Public Health
Food, Drugs and Dairies Central Office

525 W. Jefferson St.
Springfield IL 62781
Phone: 618-785-2439

Edwardsville Regional Office

22 Kettle River Blvd.
Glen Carbon IL 62034
Phone: 618-656-6680
FAX: 618-656-5863

East Side Health District

650 N 20th St.
East St. Louis IL 62205
Phone: 618-271-8722

Madison County Health Department

101 E. Edwardsville Rd.
Wood River IL 62095
Phone: 618-692-8954
FAX: 618-296-7011

Monroe County Health Department

901 Illinois Ave.
Waterloo IL 62298
Phone: 618-939-3871
FAX: 618-939-4459

Randolph County Health Department

251 S. State St.
Chester IL 62233
Phone: 618-826-5007
FAX: 618-826-5223

Washington County Health Department

177 S. Washington St.
Nashville IL 62263
Phone: 618-327-3644
FAX: 618-327-4229

LABELING REQUIREMENTS

The Illinois Food Service Sanitation Code 750 section 110 f) states that: All food pre-packaged in advance of retail sale must bear the following label, sign or placard, or as a recipe available to the consumer. The information must be written in English.

- Common name of the product
- Name, address, and zip code of the packer, processor, distributor, or manufacturer
- Net contents (weight or volume) of the package
- List of ingredients in descending order of predominance by weight
- List of artificial color, flavor or preservatives used
- Safe handling instructions
- Other labeling information as required by federal, state, or local jurisdictions.
- Major allergens must be listed

Food Allergen Labeling and Consumer Protection Act of (Public Law 108-282, Title II)
www.fda.gov/Food/LabelingNutrition/FoodAllergensLabeling/GuidanceComplianceRegulatoryInformation./ucm106187.htm

Guidance for Industry: Questions and Answers Regarding Food Allergens, including the Food Allergen Labeling and Consumer Protection Act of 2004 (Edition 4): Final Guidance.

www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodLabelingNutrition/ucm059116.htm



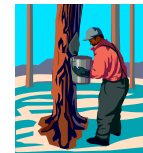
HONEY

Comb honey is exempt from regulatory oversight, but extracted honey must originate from an inspected facility and must follow the labeling requirements. If any sweetener is added, the product may not be called honey. Beehives must be inspected by the Illinois Department of Agriculture.



WILD AND CULTIVATED MUSHROOMS.

Commercially raised mushrooms (i.e. common button mushrooms, portabellas, shiitake, enoki, Bavarian) must have documentation detailing their source. "Wild type" mushroom species picked in the wild shall not be offered for sale or distribution



MAPLE SYRUP

Must originate from an inspected facility, and follow labeling requirements.



HERB VINEGARS

Shall be made in and inspected facility. All vinegars must follow labeling requirements.



GARLIC IN OIL

Shall only be sold if processing in an inspected, commercial processing plant, where it has been acidified to certain specifications (usually with citric acid.)



APPLE CIDER AND FRUIT/VEGETABLE JUICES

Apple cider and other fruit/vegetable juices shall be made in an inspected facility.

- Apple cider, packaged or in a container, must be treated to achieve a 5 log reduction of pathogens or show a warning statement on the label stating; "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 compromised immune systems."

Information may be found on www.cfsan.fda.gov



OTHER FLAVORED OILS

Flavored oils shall be made in an inspected facility. Labeling requirements must be met.



PICKLES, RELISHES, SALSAS, OTHER "CANNED" ITEMS

All canning and preserving shall be done in an inspected facility. **HOME CANNING IS NOT ALLOWED.**



COMMERCIALY PRODUCED PRE-PACKAGED FOOD PRODUCTS

Commercially produced pre-packaged food products are allowed for sale at farmers' markets and other outdoor events if they meet applicable regulations and requirements including the labeling requirements found on page 8 of this bulletin.



OTHER FOOD PRODUCTS

Other food products will be assessed on an individual basis by the local or state health department.



LIVE ANIMALS

Live animals shall be segregated from the general food sales area, and may be sold if there are no local ordinances to prohibit it. State regulations provide for specific identification and/or testing requirements, as well as sales records for certain species of live animals and poultry. Information regarding testing and identification requirements can be obtained by contacting the Illinois Department of Agriculture, Bureau of Animal Health and Welfare at 217-782-4944



LOTIONS/CREAMS/COSMETICS



Individuals interested in selling lotions, creams and cosmetics at farmers' markets should contact the U.S. FDA Chicago District Office at 312-353-5863.

FOODS PROHIBITED FROM SALE OR DISTRIBUTION

These products are PROHIBITED from sale or distribution to the public.

RAW MILK

Raw milk or any dairy product made with raw milk (with the exception of cheese aged over 60 days) are prohibited for sale or distribution at farmers' markets by the Grade A Pasteurized Milk and Milk Products Act.

HOME-BUTCHERED MEAT, POULTRY OR WILD GAME ANIMALS

Home butchered meat and poultry is fine for the owner's own household use but may not be transported to, or sold at farmers markets. Wild game may only be donated to *charitable or non-profit organizations* if it is processed in an inspected facility.

HOME CANNED FOODS

Home canned food may not be sold to the public. Any canned or preserved goods must be made in an inspected facility, and comply with Section 750.110(f) of the Illinois Food Service Sanitation Code (77 Ill. Adm. Code 750).

HOME VACUUM-PACKAGED PRODUCTS:

Home vacuum packaged products are prohibited. These foods have the risk of survival of *Clostridium Botulinum* and other anaerobic pathogens without strict controls and an approved HACCP plan.

SANDWICHES PREPARED AT HOME:

All potentially hazardous foods must be prepared in an inspected facility. Sandwiches made at home may not be sold to the public.

ICE CREAM

Ice cream made in an uninspected facility may not be served to the public.