



## Farmers Market Regulations City of Greenville Public Health

1. Vendors who provide foods that require time and temperature control for safety shall be required to obtain a permit from the City of Greenville. Vendors must submit a health permit application three (3) days prior to the market. Permits must be placed in plain view of the public at the market.
2. Vendors who produce and are selling only prepackaged non-potentially hazardous foods (foods that do not require time and temperature control for safety) will not be required to obtain a health permit, but will be required to submit a manufacturing permit from the Texas Department of State Health Services with their Farmers Market Health Permit Application.
3. All foods must come from a licensed facility (including baked goods). Foods that are not properly labeled or are from an unapproved source will not be allowed. Home preparation or storage of food is not allowed at the market.
4. No open foods or samples shall be allowed at the market.
5. Prepackaged food shall be labeled according to Texas Food Manufacturers' (2013 FDA) requirements.
6. All food and non-food contact surfaces shall be clean and in good repair.
7. Working thermometers shall be stored in mechanical refrigeration units at the market.
8. Eggs: Egg producers that sell only ungraded eggs from their own flock may be exempt from Texas Department of Agriculture requirements, but must obtain a permit from the City of Greenville Public Health. The eggs must be stored under mechanical refrigeration that meets or exceeds National Sanitation Foundation (NSF) standards, and is able to maintain the product at 45 degrees or less. Eggs must also meet labeling requirements:
  - a. Cartons must identify eggs as UNGRADED
  - b. Cartons must identify grower's name, address, and phone number
  - c. Cartons/containers must be new. Reused cartons are prohibited...i.e. cartons obtained through a grocer.
9. Meat products: Only frozen packaged meat will be allowed. Vendors who sell meat products must have the meat processed under USDA or Meat Safety Assurance regulations. Vendors may contact the Meat Safety Assurance Services at 512-834-6760 for further information. A small producer must provide proof of exemption and meet labeling requirements. The producer shall provide either a grant of inspection or exemption. Meat must be stored in a mechanical freezer that meets or exceeds National Sanitation Foundation (NSF) standards.
10. Produce may not sit directly on the floor/ground surface. Produce must be placed six (6) inches above the floor/ground surface.
11. Permit Requirements:
  - a. No vendor shall sell, offer to sell or convey by any means food(s), which require a time and temperature control for safety without first obtaining a permit issued by the health official.
  - b. Permits shall not be transferable.

For more information contact: Community Development – Public Health, 2315 Johnson Street, Greenville, TX 75401 Phone 903- 457-3160

The City of Greenville Public Health reserves the right to amend or revoke all or part of these regulations and to promulgate additional regulations from time to time as shall be deemed necessary or desirable for the health and safety of the public.

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- c. Permits granted under these provisions shall be in force for the market season (generally May-October).
  - d. Permits may be suspended and/or revoked for failure to comply with the requirements of these regulations.
12. Examination and detention or destruction of food:
- a. The health official may examine, inspect and collect samples of food as often as necessary for the enforcement of regulations. A receipt for samples shall be issued by the health official. The health official shall, upon written notice to the vendor, specify the reason to therefore destroy or place under detention any food which has probable cause as to believe it is adulterated, or contaminated in any manner.

### Allowable Foods:

Allowable potentially hazardous foods, which require a license include, but are not limited to, and are at the discretion of the City of Greenville Health Authority.

All items shall come from a licensed facility.

- Cream or meringue pies
- Meat and poultry
- Jerky
- Summer sausage or similar products
- Eggs
- Cheese
- A food of plant origin that is heat-treated

Allowable non-potentially hazardous foods, which do not require a license include, but are not limited to, and are at the discretion of the City of Greenville Health Authority.

- Whole uncut fresh fruits and vegetables, nuts and honey.