

Farmers Market Food Safety Guidelines & Required Certificates (KEEP THIS PAGE)

- **Packaged food vendor:** Manufacturer Permit
- **Meat vendor:** State or USDA Permit
Meat must be stored frozen in a mechanical freezer at 0 degrees or less
- **Milk vendor:** State Milk Licensing
Fluid milk, dry milks and milk products complying with Grade-A standards shall be obtained and pasteurized
- **Egg vendor:** Temporary Food Establishment License
Eggs must be maintained at an ambient air temperature of 45F and below and must be labeled as “ungraded” with safe handling instructions
- **Cottage food vendor:** Food Handler’s Certificate
Product must meet Cottage Law labeling requirements to include name/physical address of the cottage food production operation. The label must include the common/usual name of the product. If a food is made with a major food allergen, such as eggs, nuts, soy, peanuts, milk or wheat, ingredient must be listed on label. The following statement must be on label: "This food is made in a home kitchen and is not inspected by the Department of State Health Services or a local health department." All cottage food products must be packaged in a manner preventing product contamination.
Allowable cottage food products:
 - Baked goods (not requiring refrigeration), such as cakes, cookies, pastries, no cream pies, custards, dairy
 - Candy (including chocolate, chocolate-dipped pretzels, chocolate-dipped Oreos, etc.)
 - Coated and uncoated nuts
 - Unroasted nut butters, fruit butters
 - Canned jams and jellies
 - Fruit pies (including pecan pie)
 - Dehydrated fruits/vegetables including dried beans
 - Popcorn and popcorn snacks
 - Cereal, *including granola*
 - Dry mixes
 - Vinegar, pickles, mustard
 - Roasted coffee or dry tea
 - Dried herbs or herb mixes

Taxable items: Sales Tax Permit

Vendors selling foods requiring temperature control must have equipment onsite to maintain proper food temperatures. Refrigeration/freezer units must have thermometers on hand for verifying temperatures.

Food Sampling Guidelines

- Provide hand wash station w/continuous flow spigot for clean potable water, antibacterial liquid soap, paper towels, container to catch dirty water from hand washing
- (3) step ware washing station to be available to wash, rinse, and sanitize utensils
- Trash can to capture cups/utensils
- Served while wearing disposable plastic gloves
- Observing proper hand washing techniques immediately before preparing samples
- Produce intended for sampling is washed in potable water to remove soil or other visible material
- All potentially hazardous food maintained at 41°F ↓ s/b disposed of w/in 2 hrs. time as health control will not be allowed for TCS foods prepackaged/wrapped or otherwise made to be sold whole to the public
- Surfaces used for cutting samples are smooth, non-absorbent, and easily cleaned or disposed of

RFM vendors are subject to inspections by the health inspector.

Rockwall Farmers Market (RFM) Rules & Operations Manual (KEEP THIS PAGE)

1. Applications are subject to review and approval. Only approved vendors are allowed to sell at the RFM.
2. APPLICATIONS WILL NOT BE CONSIDERED WITHOUT REQUIRED CERTIFICATES ATTACHED.
3. Vendors maintaining food or agricultural retail operations will be considered on a case-by-case basis.
4. Vendors missing more than 3 markets will be subject to removal.
5. Vendors shall supply all materials/supplies for sales as well as set up; such as canopies, tables and chairs.
6. No firearms, alcoholic beverages or drugs will be allowed at the RFM.
7. Vendors must vacate the market area by 12:45PM. Vendors shall not use public trash receptacles for disposal of boxes, unsold produce or any other products. If FOD has to clean your space at the close of market, vendor may not be able to return. Vendors cannot leave items/supplies on premise after the market has closed.
8. Vendors shall park in designated public parking. Vendors may not utilize on street parking. Parking map: www.rockwall.com/mainstreet. SAVE PARKING FOR YOURCUSTOMERS, please.
9. FOD is responsible for market operations and for enforcing the rules set forth. Violation of any provision of the market rules shall be a material breach and default by vendor. FOD reserves the right to cancel a vendor's participation at any time if vendor is found to be in violation of market rules or eligibility requirements.
10. Designation and allocation of space at the market is determined by FOD and is subject to change at any time market coordinators deem necessary.
11. Hours of operation: Saturdays, 8AM-12PM. Vendors must arrive to set up and be ready for 8AM opening.
12. For safety, no vehicles shall be allowed in the Farmers Market area after 7:30AM. During set-up hours, vendors must exercise caution and drive slowly. Vendors may not block thoroughfare when unloading.
13. Vendors are responsible for keeping their area clean/free of any conditions that might potentially result in or cause injury to vendors and other persons/parties during market hours. Sidewalks must be free and clear of debris/cardboard boxes. Cords stretched across pathways must be taped down or covered securely.
14. RFM will open rain or shine. If rain is forecasted, vendors may use discretion regarding attendance. Weather-related absences will not be applied to the (3) allowable absences rule.
15. All products sold at the RFM shall be grown, raised, and/or produced by the vendor within the Texas regions, with the exception of approved full disclosure of selling another's product with the name, contact and location of origin.
16. Vendors shall sell only items the committee has approved for sale. Vendors wishing to add an item(s) to their list must first gain approval from the committee by submitting an amended application.
17. Vendors shall determine the pricing and display of their products.
18. All vendors must abide by health code and restrictions, rules, laws of the City, County, and State.
19. No potentially hazardous produce or product will be permitted for sale.
20. Items intended for human consumption shall not be stored on the ground at any time and shall be in safe and sound condition. Vendors are solely responsible for damages resulting from the sale of unsafe or unsound goods.