

# Fruits & Vegetables




A produce stand that offers only whole, uncut fresh fruits and vegetables is not considered a food establishment and therefore no permit is required.

When fruits and vegetables are cut for sampling a farmers market permit is required.

## **Permit Requirements:**

1. Fruits and vegetables must be washed before being cut.
2. Fruits and vegetables must be cut on site.
3. Gloves or utensils, such as tongs shall be used to prevent bare hand contact.
4. Hands must be washed before





putting on gloves. Hand washing stations shall include soap, towels, and clean water drawn from a container with a spigot.

5. Toothpicks or individual cups shall be used to prevent contamination when sampling fruits and vegetables.
6. Facilities must be set up for cleaning and sanitizing food-contact surfaces, such as cutting utensils and cutting boards. Three labeled containers shall be set up in the following manner:

Wash – hot, soapy water

Rinse – clean water

Sanitize – sanitizer and water

Permit applications and guidelines are available on the Jackson County website ([jacksongov.org/ehpermits](http://jacksongov.org/ehpermits)). A permit will only be issued if all guidelines are followed.



**Jackson County**

**Environmental Health**

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[jacksongov.org/eh](http://jacksongov.org/eh)