

Eggs

A Jackson County Farmer's Market Permit is required to sell eggs. Vendors must have the following items:



1. Copy of Missouri Department of Agriculture Egg License.
2. Cold holding unit capable of keeping eggs at 45° F or below along with a temperature measuring device in the unit accurate to $\pm 2^\circ$ F.
3. Egg cartons must be labeled with the name and address of the farm providing the eggs.

The Weights and Measures division issues three types of egg licenses:

Retailer's License – A retailer is any person who sells eggs to a consumer.

Dealer's License – A dealer is any person who buys eggs from producers or other dealers to sell eggs to

another dealer, processor or retailer. Fees are determined by the number of cases of eggs sold in any one week.

Processor's License – A processor is any person engaged in breaking eggs or processing egg liquids, whole egg meats, yolks, whites or any mixture of yolks and whites with or without adding other ingredients. Fees are based on cases of eggs (or the equivalent in liquid or frozen eggs) processed in any one day.

Egg quality is highly important to most consumers. That's why the Weights and Measures Division licenses egg producers, dealers and retailers and also inspects eggs sold in Missouri for quality. Anyone who buys or sells eggs must be licensed and renew that license annually. To renew or apply for a new license, go to: mda.missouri.gov/weights/device/egglic.php



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816-881-6690
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Baked Goods

Stands in which only foods meeting the following conditions are sold, will not come under regulatory authority.



1. Non-potentially hazardous processed foods, except low acid canned and acidified foods, including, but not limited to breads, cookies, fruit pies, cracked nuts, packaged spices, dry cookie, cake, bread and soup mixes. (Cream pies, meringue pies and focaccia style breads with vegetables are potentially hazardous foods and will not be allowed at farmer's markets.)
2. The baker is the individual actually producing the food or an immediate family member residing in the producer's household with extensive knowledge about the food.
3. The baker only sells, samples or serves the food directly to the end consumer.
4. All processed packaged food bears a label stating the name and physical address of the manufacturer/processor preparing the food, common name of the food, a list of all the ingredients in the food, quantity or weight of the

package and a statement that the product is prepared in a kitchen that is not subject to inspection by the local Health Authority.

5. The consumer is informed by a clearly visible sign at the sales or service location that the **FOOD IS PREPARED IN A KITCHEN THAT IS NOT SUBJECT TO REGULATION AND INSPECTION BY THE LOCAL HEALTH AUTHORITY.**



Dried Spices

Dried spices can be packaged and sold. Dried spices added to oils cannot be sold. The mixture causes an environment that allows harmful bacteria to grow at certain temperatures. Refrigeration is required making the end product a potentially hazardous food.

Baked goods and dried spices can be sampled without a permit. It is recommended that a handwashing station be available whenever sampling.



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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/eh). A permit will only be issued if all guidelines are followed.



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Home Canned Goods

Home Canned Goods (low acid foods such as vegetables, salsa and pickles) must meet the following conditions:



1. A Jackson County Farmer's Market Permit is required.
2. All of these products must be made in an approved and inspected facility with a valid food permit. Vendor must keep a copy of permit with them at their booth at all times.
3. Vendor must check the pH of each batch and keep records.
4. Vendor must follow all federal regulations such as attending a better process control school.
5. Each product must be reviewed by a process authority.
6. Acidified foods that have not been through this process may be considered to be adulterated. A HACCP plan must be turned in and approved.
7. Containers must bear the following information: name and physical address of the producer, common name of the food, a list of all the ingredients in the food and the quantity or weight of the package.

Names and contacts of two university programs capable of evaluating processes are given below. After one of these programs conducts an evaluation of the process and provides a written statement that the process (with any suggested modifications) is safe, we will allow the product at the function.

*Food Science Institute
216 Call Hall
1530 Mid-Campus Drive North
Kansas State University
Manhattan, KS 66506
Tel: 785-532-4057
Fax: 785-532-5681
Email: foodsci@k-state.edu
Website: foodsci.k-state.edu*

*University of Nebraska-Lincoln
Food Innovation Complex
The Food Processing Center
1901 N 21 Street
Lincoln, NE 68588-6206
Tel: 402-472-2832
Email: fpc@unl.edu
Website: fpc.unl.edu*

If the proposed food is a meat product, contact the *Missouri Department of Agriculture* at 573-522-1242 or *USDA* in Lawrence, KS at 785-841-5600 pertaining to the regulations.



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Jams, Jellies & Honey

Producers of jams, jellies, preserves, fruit butters, sorghum and honey whose annual sales are thirty thousand dollars or less are no longer required to construct a separate facility to produce these products. The home kitchen is acceptable for these processes. Jackson County Health Authority will not regulate these operations if they meet the following requirements:



1. These products must be made in the home of the person processing them and sold by the processor directly to the end consumer.
2. During the sale of such jams, jellies and honey, a sign shall be displayed in a prominent location stating the following: **THIS PRODUCT HAS NOT BEEN INSPECTED BY THE LOCAL HEALTH AUTHORITY.**
4. The jam, jelly or honey containers must bear the following information: name and physical address of the producer, common name of the food, a list of all the ingredients in the food, the quantity or weight of the package and a statement that the food has not been inspected by the local health authority.
5. Honey is recommended to be labeled with a disclaimer stating that honey should not be fed to children under the age of one.
6. Violators of these provisions may be prohibited from selling jams, jellies and honey by the Missouri Department of Health.



No Sugar Added Jams and Jellies:

No sugar added jams and jellies must have a pH below 4.0. Jellies and jams must be sent off for testing on the pH. Certificate from testing must be submitted before the products can be sold. After the initial testing on the pH, individuals must check the pH of each batch with their own meter. A log of the pH should be available at the market booth.

Low Acid Jams and Jellies:

Pepper and tomato jams and jellies and similar products are classified as a low acid food. Low acid foods require pH testing, evaluation of the product, attendance to a better process control school, production in a commercial kitchen and an approved HACCP plan must be in place.

Jellies made with Juice:

Jellies made with juice should be tested for pH and water activity. If the pH is below 4.0, the producer may proceed to sell. If the pH is above 4.0, the water activity must be tested. If the water activity is below .80, the producer can continue to sell under the exemption. If the water activity is .80 to .85, it must be manufactured in a regulated facility where the water activity is monitored. Any product with a water activity above .85 would be considered a low acid food which cannot be made in a home kitchen for sale. The producer would need to attend a better process control school and have the product evaluated by a process authority. Producer is required to make the product in a regulated facility with a HACCP plan in place.

For pH testing, you may contact the *University of Missouri, Food Science Program* at 573-882-4133 or foodsci@missouri.edu. Please provide the Jackson County Public Health Specialist with a copy of the test results of the process and a written statement that the process (with any suggested modifications) is safe, before we can allow the product at the function.

Jams, jellies, preserves, fruit butters, sorghum, and honey may be sampled without a permit. It is recommended that a handwashing station be available whenever sampling.



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