

Richland County Health Department

Policy Topic: Farmer's Markets in Richland County

Policy: Individuals interested in participating in a Farmer's Market in Richland County must adhere to the following rules in accordance with technical guidance from Montana DPHHS, and must pre-apply with the Sanitarian prior to the opening of the market.

Effective/Review Date: 6/2013, reviewed 4/2014, 5/2016, 3/2017

Purpose: To ensure that all parties are adhering to food safety principles and state rules regulation farmer's markets in Montana

Responsible Party: Sanitarian

Procedure:

1. Parties interested in participating in a Farmer's Market must pre-apply with the Sanitarian using the appropriate form.
2. The Sanitarian will review the application within one week of receipt and request changes or approve of the application. Once approved, the party is permitted to sell only the pre-approved items. The form must be re-submitted if additional items are added.
3. The Sanitarian will make random compliance visits to the Farmer's Market. Any foods for sale outside of the pre-approved items must be removed and discarded. Any parties who have not made pre-application found at the Market will be required to complete the form and remove any prohibited items, or will be required to close sales and leave the market.
4. The Sanitarian reserves the right to exclude non-compliant parties from the Market, is not responsible for loss of product and/or revenue due to non-compliance. Approval of products is at the discretion of the Sanitarian based on basic food safety rules and applicable laws.
5. A copy of the form, signed by the Sanitarian, must be present and visible at each table.

Forms: Richland County Farmer's Market Application

Foods sold at farmers' markets must be non-potentially hazardous, specifically exempted, or approved and licensed as a retail food establishment.

Non-potentially hazardous foods include:

- Loaf breads, rolls, biscuits, quick breads, and muffins that do not contain meat or cheese
- Cakes-all frostings or glazes must have a cook step or be made with ingredients (such as a large amount of sugar) that when combined are stable at room temperature
- Pastries or scones
- Cookies or pastry bars
- Crackers
- Cereals, trail mixes or granola
- Nuts and nut mixes
- Snack mixes
- Fruit Pies (no custard style pies, unbaked pies with fresh fruit, or pies that require refrigeration after baking, such as pumpkin pie)
- Dried fruits
 - The following fruits can be dried, packaged and sold
Apples, apricots, grapefruit, lemons, limes, mangos, nectarines, oranges, peaches, plums, pomegranates, tangerines, blackberries, blueberries, cherries, cranberries, currants, gooseberries, grapes, raspberries, strawberries and huckleberries.
 - Cannot be packaged in vacuum, reduced oxygen or modified oxygen packaging
- Jams, jellies and fruit butters made from the following fruits, and contain at least 67% sugar by weight. They cannot contain large chunks of fruit.
 - Fruit butters made with apple, apricot, grape, pear, plum, prune, quince, and combinations of these fruits.
 - Fruit jellies made with apple, apricot, blackberry, black raspberry, boysenberry, cherry, crabapple, cranberry, dewberry, fig, gooseberry, grape, grapefruit, guava, loganberry, orange, peach, pineapple, plum, pomegranate, prickly pear, quince, raspberry, currant, strawberry and youngberry and combinations of these fruits.
 - Fruit preserves and jams made with the same fruits as fruit jellies, as well as blueberry, elderberry, huckleberry, rhubarb, tangerine, nectarine, cranberry and tomato and combinations of these fruits.
- Recombining and packaging of dry herbs, seasonings, or mixtures (dry soup, teas, coffees, spice seasonings)
- Popped popcorn, popcorn balls, or cotton candy
- Fudge, candies or confections that require a cook step and do not require refrigeration after cooking

- Molded chocolate using commercial chocolate melts
- ⌚📁➤ Whole shell eggs that are clean, free of cracks, and stored in clean cartons at \leq 45°F.
- Hot coffee or hot tea if the person selling the hot coffee or hot tea does not provide or include fresh milk or cream
 - Whole fruits, vegetables, raw honey, and grains that have **NOT** been:
 - (a) cooked;
 - (b) canned;
 - (c) preserved, except for drying;
 - (d) combined with other food products; or
 - (e) peeled, diced, cut, blanched, or otherwise subjected to value-adding procedures.

If you want to sell any items that are not listed above, you must contact the Richland County Sanitarian at 406-433-2207 regarding licensing requirements.

Items that are prohibited from sale at Farmer's Markets

- Homemade herbed vinegar, oils, pickles, sauerkraut, etc
- Items such as chewy granola, cheesecakes, or cream pies
- Non-commercially prepared frostings
- Milk and dairy products
- Preserves - tomatoes or food products containing tomatoes
- Fruits, vegetables or grains that are cooked; canned; preserved, except for drying; combined with other food products, peeled, diced, cut, blanched, or otherwise processed
- Meat and products containing meat