



Guidelines for Farmers' Markets -- 2016

A Temporary Food Permit from the McLean County Health Department must be obtained by the food vendor if foods are cut or cooked, or packaging opened for the purpose of sampling or tasting.

I. Foods allowed at a Farmers' Market with no restrictions are:

- Fresh fruits and vegetables, nuts and seeds—uncut and not processed in any way other than harvesting.
- Melons—may be cut for display only.
- Popcorn (un-popped), other seeds—not sprouted or ground.
- Organic foods—not cut or processed.
- Fresh or dried herbs.

II. Foods allowed at Farmers' Markets with restrictions are:

- All processed food shall be processed in an inspected, permitted/licensed facility.
- Honey—shall be pre-packaged or bottled and shall be properly labeled.
- Apple cider—Pasteurized apple cider shall be pre-packaged or bottled in an inspected facility and be properly labeled. If the apple cider is unpasteurized it shall have a warning statement on the label and be mechanically refrigerated. (See IV below)
- Herb vinegars—shall be made in an inspected facility and the container shall be properly labeled.
- Garlic in oil, pickles, relishes, salsas, and similar products—shall be produced in an inspected, commercial processing plant and the container properly labeled.
- Other flavored oils shall be made in a licensed facility and the containers shall be properly labeled.
- Baked goods shall be non-potentially hazardous, shall be produced and pre-packaged in a commercial, inspected facility and must be properly labeled. (A not-for-profit group that sells non-potentially hazardous baked goods as a fundraiser (bake sale) and not as a routine business must contact the McLean County Health Department to discuss Permit requirements.) ***Exceptions to this prohibition are noted in the attached Cottage Food Fact Sheet.***
- Other foods not covered in these guidelines will be individually assessed by the McLean County Health Department.

III. Proper labeling of pre-packaged food products includes all of the following:

- The common and/or usual name of the product;
- The name, address and zip code of the packer, processor, preparer, distributor or manufacturer;
- Net contents of the package;
- List of ingredients in descending order of their predominance by weight with ingredients shown by their common or usual name;
- A list of any artificial color, artificial flavor or preservative used.

IV. Examples of prepackaged foods that require a McLean County Temporary Food Permit to be sold and require onsite mechanical refrigeration:

- Shell eggs: A copy of the Illinois Department of Agriculture Egg License shall be submitted with the McLean County Health Department temporary food permit application.
- Meat or poultry: A copy of the Illinois Department of Agriculture Meat Brokers License shall be submitted with the McLean County Health Department temporary food permit application.
- Milk, cheese, yogurt or other dairy products.
- Unpasteurized apple cider.

V. Examples of foods prohibited from sale at a Farmers' Market:

- All home canned foods. *Exceptions to this prohibition are noted in the attached Cottage Food Fact Sheet*
- All home vacuum packaged products of any type.
- Wild mushrooms.
- Wild game.
- Home butchered meat or poultry. All meat and poultry sold shall be slaughtered and processed under IDA or USDA inspection and have the appropriate stamp.
- Ice cream made at home.
- Raw milk, cheese, yogurt or other raw dairy products.

If you have any questions, please contact the Environmental Health Division at (309) 888-5482.

*** Examples of Processing include but are not limited to:**

- **cutting (other than harvesting),**
- **chopping, slicing, dicing, grinding,**
- **preparing a food in such a way as to make it “ready to eat” without further cleaning or preparation.**