



Health Inspection Guide Lines for Farmers' Market

Regulations for pre-packaged non-potentially hazardous foods:

- Obtained from a approved source: Either purchased from a approved source (USDA approved, FDA approved, ect.) or prepared inside an approved kitchen licensed by the State of Texas or local health department with updated inspections.
- Labeling requirements from Texas Food Establishment Rules (TEFR)
 - **229.164(r): (B) Labeling information shall include: the common name of the food and the name and place of business of the manufacturer, packer, or distributor.**
- Obtain State Manufacturing License if producing foods that are being prepared and packaged to take outside permitted kitchen.
 - **To contact Department of State Health Services Manufacture Licensing Division please call 512-834-6670**

Regulations for prepackaged potentially hazardous foods:

(Will require proof of permits/license to show foods are being prepared or packaged inside a permitted kitchen licensed by the State Health Department or Local Health Departments)

- Includes milk/dairy, eggs, and meat.
- Must meet all food temperature requirements as stated in the TFER.
 - **All cold temperatures must maintain 41 degrees and below**
 - **All hot temperature must maintain 135 degrees and above**
- All product must be from an approved source (as listed above)
- Product must be properly labeled (as listed above)
- Ice used for consuming or that comes in contact with food must be from an approved source.
 - **Ice must be from a permitted facility**

Regulations for yard eggs:

- The container has to be marked ungraded eggs as well with the Safe Egg Handling Rules:
 - **SAFE HANDLING INSTRUCTIONS:** To prevent illness from bacteria: keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing eggs thoroughly.
The regulation also requires retail establishments to refrigerate shell eggs promptly when they are received and to store the eggs at 45° F (7.2° C) or cooler.
FDA is requiring these actions to reduce the risk of illness and death caused by *Salmonella* Enteritidis (SE), a pathogenic bacterium, which is associated with the consumption of shell eggs that have not been treated to destroy *Salmonella*.
- Eggs must maintain 45 degrees and below.



Regulations of sampling of product:

- Product must be cut or prepared at farmers' market or in a permitted kitchen.
- Wash in potable water
 - **Water from an approved source**
- Potentially Hazardous Food must be kept at 41 degrees and below
 - **Any type of fruit or vegetables that are being cut and holding for sampling**
- Disposed of within four hours
 - **After cutting product can only hold for four hours so customers do not become ill**
- Hand wash facility is required with soap and disposable paper towels
 - **When cutting product must wash hands after changing task**
- Single use gloves are required
 - **Workers may not handle any product with bare hands**
- Cutting boards and utensils must go through a wash, rinse, sanitized procedure before use.
 - **Must be clean and ready for use before coming into Farmers' Market**
- Over head protection is required
 - **To prevent any debris falling into product that has been cut for sampling**
- Hard surface is required, no dirt, gravel, or grass can be used.