

Cass County Annual Farmer's Market Masters Meeting

March 15, 2018



Public Health
Prevent. Promote. Protect.

Cass County Health Department

Are you exempt from the Produce Rule?

[https://www.fda.gov/downloads/Food/GuidanceRegulation/
FSMA/UCM472499.pdf](https://www.fda.gov/downloads/Food/GuidanceRegulation/FSMA/UCM472499.pdf)

Selling at the Farmers Market

- # Raw agricultural products – very little regulation – Protect from Adulteration
 - This includes products such as:
 - Whole uncut fruits and vegetables
 - Whole uncut melons
 - Nuts in the shell



Selling at the Farmers Market

- # Requirements for selling raw agricultural products at the farmers market:
 - Produce stands should protect food from the environment
 - Foods are protected from contamination from items such as gasoline, pesticides and herbicides during storage, transport, and sale
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Selling at the Farmers Market

Protection from contamination such as rain, dirt, pests, and chemicals can be accomplished by:

- Overhead protection (canopy)
- Food stored up off of the ground
- Food items separated from chemicals such as pesticides or gasoline



Selling at the Farmers Market

Processed Foods

- From an inspected/regulated facility*

- *There are some exemptions to inspection requirement

- Must have current inspection/license available

- Must have products properly labeled



Labeling

- # Information specified in the Cass County Food Ordinance which includes:
 - Common name of food
 - List ingredients in descending order of predominance by weight
 - Name and place of business of manufacturer
 - Major food allergens contained in the food if not named in ingredients list
 - Accurate declaration of the quantity
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Is a Food Potentially Hazardous?

Potentially Hazardous Foods

- Anything that requires temperature control to keep down growth of germs
- Ex: Meat, milk, dairy products, cooked starches, cream pie

Non Potentially Hazardous foods

- Foods that do not require temperature control
 - Ex: Baked bread, cookies, fruit pie, whole uncut fruits and vegetables
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Uninspected Farmers Market Stand vs. Food Establishment

Farmers Market Stand

- May sell uncut, raw agricultural products
- Sell non-potentially hazardous foods such as baked goods, jams, spice rubs, honey, sorghum etc.

Food Establishment

- Regulated and inspected
 - Capable of selling potentially hazardous foods
 - May sell processed foods that have been inspected such as salsa, pickles, and relish
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Baked Goods

- # Approved Source Required (If a potentially hazardous baked good) and Labeling

Ex: Cream pies, gooey cake

- # Approved Source Not Required (If from a private home prepared for SALE at a function such as religious or charitable organization's bake sale – Placard required)
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Jam and Jelly Law

- # Also known as ...RSMo 261.241.1 – Sellers of jams, jellies and honey
 - May be manufactured in seller's domicile
 - Require standard labeling as well as caveat: "This product has not been inspected by the Department of Health and Senior Services"
 - Requires placard with caveat
 - Annual gross sales not to exceed \$50,000.
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Food Establishment at the Farmers Market

- # If potentially hazardous foods are sold:
 - Proper handling/controls in place for potentially hazardous foods
 - Temperature controls need to be put in place
 - Proper personal hygienic practices must be followed
 - Proper cleaning, sanitization of utensils, surfaces
 - Food protection from environmental contaminants
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What About Hand Washing?

- # Hand washing is required when open food preparation occurs
 - # Hand washing facilities must include running water, soap and single use towels
 - # Hand washing should be done after using the restroom and prior to handling food items
 - # Hand washing is the best defense for disease causing germs such as Hepatitis A
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Wash-Rinse-Sanitize

- # Utensils and equipment need to be cleaned and sanitized properly to avoid the spread of harmful disease causing germs
 - # A 3 step process is the most often used method
 - Washing removes debris
 - Rinsing removes the soap
 - Sanitizing reduces harmful organisms by 99.99%
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Selling Processed Foods

- # Processed Food must be from an approved source
 - Foods such as salsa, relish, pickles, BBQ sauce, jams and jellies, honey, sorghum, and candy or baked goods must come from an approved, inspected kitchen if they do not meet exemption requirements.
 - Non-Potentially Hazardous Foods may be exempt from inspection if they are sold by the producer in the producer's own facility and they carry appropriate label and caveat.

Selling Processed Foods

Meats and Poltury

- Products containing beef, pork or poultry must be approved by the USDA (785) 841-5600
 - Properly labeled
 - Frozen only
 - Must be maintained frozen at market and transport
 - Food Permit required unless frozen meat
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Selling Processed Foods

- # Beef jerky (dried meats)
 - Approved source
 - Properly labeled
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Selling Processed Foods

- # Dried Mixes (soups, cookies, brownies, pancakes, ect)
 - Approved Source
 - Labeling
 - # Dried Fruits and Vegetables
 - Approved Source
 - Labeling
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Selling Processed Foods

- # Popcorn & Kettle Korn (pre-pared on site)
 - Food Permit Required
 - # Shaved Ice & Snow Cones
 - Food Permit Required
 - Water (ice) & Ingredients – Approved Source
 - # Pre-packaged non-potentially hazardous candy, dry snacks, can or bottle soft drinks and juices
 - Approved Source
 - Labeling
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Selling Eggs

Eggs

- Egg license required from Missouri Department of Agriculture (573) 751-5639
 - Temperature must be maintained at 45°F or less
 - Visit <http://agriculture.mo.gov/weights/device/egglic.php> to obtain egg licenses
 - Missouri egg license expires every June 30
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Selling Dairy

- Dairy Products must be inspected/approved by the Milk Board (573) 751-3830
 - Raw (Unpasteurized) Milk is prohibited for sale at Farmer's Market (may be sold at dairy only)
 - Ice cream
 - Food Permit is Required
 - Individually wrapped or in container
 - Approved Source
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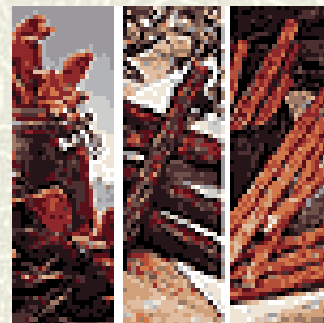
Offering Samples Correctly

- Small items should be **WASHED** before being given as samples (ex: berries)
 - Larger items must be **WASHED** and then cut in order to offer a small portion as a sample
 - Cutting samples off site should be done at an approved inspected location
 - If cutting on site, vendor must have handwashing facilities, gloves and 3 compartment sink to wash, rinse, and sanitize utensils and cutting board
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Offering Samples Correctly

- # Sampling should be done using toothpicks or individual cups to dispense food
 - # A customer should never reach into a bulk container to get a sample
 - # Keep samples covered to avoid flies
 - # Cut fruits and vegetables
 - Must be kept at 41F or below
 - or limited to no more than 4 hours of display
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From an Inspected, Approved Source?



What is an Inspected Approved Source?

- A facility that is routinely inspected e.g., Local Public Health Agency (LPHA), United States Department of Agriculture (USDA) or Food & Drug Administration (FDA) or Missouri Department of Health & Senior Services (DHSS)
 - The kitchen will be separate from the residence
 - Hot and cold holding equipment
 - Plumbing fixtures, good repair, no cross-connections
 - Safe water and sewer properly functioning
 - Employees knowledgeable to safe food handling practices
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Resources

- **Cass County Health Department**
 - <http://www.casscountyhealth.com/divisions/environmental-health/>
 - **Good Agricultural Practices**
 - <http://www.gaps.cornell.edu/documents/edumat/FSBFEngLOW.pdf>
 - **Cornell Produce Safety Alliance**
 - <http://producesafetyalliance.cornell.edu/>
 - **On-Farm Food Safety Project**
 - <http://onfarmfoodsafety.org>
 - **FDA's Food Safety Modernization Act**
 - www.fda.gov/Food/FoodSafety/FSMA/default.htm
 - <https://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm334114.htm#assistance>
 - **Egg Licensing Specifics**
 - <http://agriculture.mo.gov/weights/device/egglic.php>
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Proposed bill for Cottage Law

HB 410

Sponsor:

[Davis, Charlie \(162\)](#)

Proposed Effective Date:

8/28/2017

LR Number:

1062H.01I

Last Action:

04/13/2017 - Reported Do Pass (H)

Bill String:

HB 410

Next House Hearing:

Hearing not scheduled

Calendar:

Bill currently not on a House calendar

Allows cottage food production operations to sell food over the net