



Food Safety

Food Safety for

Selling Produce

UVM Extension

Farmers Markets are an important part of Vermont's local products, it is essential that the VT Department of Health and the Vermont Department of Agriculture provide guidelines. Not only will this produce also assure your customers that your business product quality and safety in mind.

**Note that all practices below which are in bold and italics. All other practices listed are for food safety.

Preparing and selling ready to eat foods

To prepare (including any altering or market to sell, you must obtain a temporary license from the Vermont Department of Health². This applies to:
o This license requires a hand wash station and wastewater holding tank.
f Note that WARM vendors must wash their hands before preparing product, after using the restroom, and before preparing product. Vendors that prepare ready to eat foods with no altering or re heating are not required to have a license.

¹ Other sheets in this series include: Frozen Meat, Eggs and Dairy

² Contact the VT Dept of Health for more information. Requirements is available from: <http://www.healthvermont.gov/>

³ See <http://pubstorage.sdstate.edu/> for examples of other low cost hand washing stations for hand washing <http://www.cdc.gov/>

⁴ A Classification of Food Establishments is available from: <http://www.healthvermont.gov/>

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- Cookfoods
- Serve hot fo
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- o Hot foo
- o Reheat
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- Use gloves,
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Selling baked goods

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Other useful resources:

Complete List of State of Vermont Regulation for Selling at Farmers Markets

<http://nofavt.org/sites/default/files/Regulations%20for%20FM%20Vendors.pdf>

Food Safety at Farmers Markets and Agritourism Venues (University of California Small Farm Center)

http://sfp.ucdavis.edu/farmers_market/food_safety.pdf

General Farmers Market information (University of Vermont Extension)

<http://www.uvm.edu/extension/community/?Page=development.html>

Video on food safety at farmers markets: <http://www.ksfarmersmarkets.org/resources/foodafetyatthemarketvideoresources?v=producers>

VT Farmers Market Association: <http://www.vtfma.org/>

NOFA Farmers Market information: http://nofavt.org/market_organic_food/farmersmarkets

UVM Extension helps individuals and communities put research-based knowledge to work.

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