



Department of Code Compliance Services  
Consumer Health Division  
7901 Goforth Road  
Dallas, Texas 75238

## **Guidelines for Farmers Market Vendors**

FOOD VENDORS OPERATING AT AN APPROVED FARMERS MARKET ARE REQUIRED TO OBTAIN A VENDOR PERMIT IF ONE OF THE FOLLOWING FOOD PRODUCTS IS PROVIDED:

- Open food items that are not prepackaged.
- Food items that require temperature control (i.e. maintained cold or hot).
- Food items that are cut on-site.

VENDORS OFFERING ONLY WHOLE PRODUCE THAT DOES NOT REQUIRE REFRIGERATION DO NOT NEED A FARMERS MARKET VENDOR PERMIT.

All food service must comply with the Texas Food Establishment Rules (TFER). The regulatory authority may impose additional requirements as deemed necessary to protect public health against hazards related to food handling. Vendors are required to follow City of Dallas Code related to Food Establishments (Chapter 17) and Neighborhood Farmers Markets (Chapter 29A).

### **FOOD PREPARATION AND HANDLING**

1. All food must be from an approved source and kept in a location free of hazardous conditions including but not limited to mold, contamination, or spoilage.
2. Food preparation must be conducted at an approved facility. Cottage food vendors must comply with current State and Local regulations.
3. Food storage and service must be done in a manner to prevent all types of contamination by dust, dirt, insects, customers, employees, weather conditions, etc. Open and unprotected displays of food are not allowed.

4. Only foods which are pre-approved and require minimal handling will be considered.
  - a. Temperature Controlled for Safety (TCS) food items will be limited to six items. TCS foods include: meats, eggs, dairy products, rice, beans, potatoes, etc.
  - b. Food service of seafood and poultry are only allowed under the following conditions:
    1. Raw product is pre-packaged and maintained frozen.
    2. Raw product is pre-cut, breaded and frozen, to go directly from the freezer to the deep fryer.
    3. Product is fully cooked prior to the market.
  - c. The only TCS food items allowed to be cooked on-site from a raw state are those which are fast cooking. All other TCS items must be prepared and cooked at a permitted food facility that is inspected regularly. All cooked food products must be properly transported to the market while maintaining proper temperatures.
5. All TCS foods must be maintained at proper temperatures. Cold food is required to be at a temperature of 41°F or colder. Hot food is required to be maintained at 135°F or hotter.
6. READY-TO-EAT (RTE) FOOD CAN NOT BE TOUCHED WITH BARE HANDS. A barrier must be provided between the bare hand and the ready-to-eat food. Examples of physical barriers include: gloves, deli tissues, tongs, ladles, spatulas, forks, etc.
7. Food handlers must not have infected cuts, lesions, or open wounds. Food handlers with upper respiratory symptoms such as constant coughing or sneezing or food handlers with gastrointestinal symptoms such as cramps, vomiting and diarrhea must be restricted from handling food.
8. All condiments, including onions, relish, sauces, peppers, catsup, mustard, etc., that is available for customer use must be in self-service packets or be dispensed from approved sanitary dispensers.
9. All foods, food containers, utensils, napkins, straws and single service articles must be stored at least 6" off the floor and adequately protected from splash, dust, insects, weather or other contamination sources.
10. When self-service ice dispensers are not provided, ice scoops are required. Ice used for human consumption must be stored separately from ice used to refrigerate drink bottles, cans or cartons. Ice storage units must be drained to a wastewater receptacle or a sanitary sewer system to prevent submergence of beverage containers into melted ice.
11. Effective hair restraints, including hairnets and caps are required in food preparation and serving areas. Food, beverage and tobacco consumption is prohibited inside food booths. Gum chewing is also prohibited in food preparation and serving areas.
12. Food handling personnel must wash their hands as frequently as necessary to keep them clean, even though disposable gloves may be used. Nails must be closely trimmed and maintained. No sculptured nails or chipped nail polish is allowed.

## HAND WASHING STATION

A hand washing station is required along with single use disposable gloves.

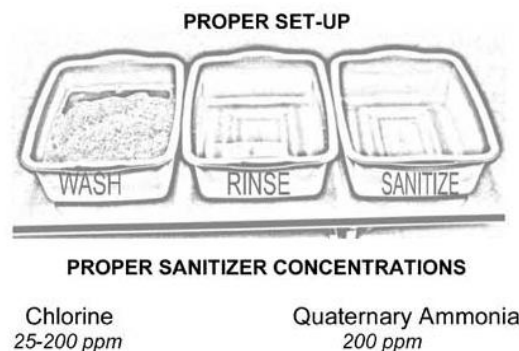
1. Station must include a container of potable water with a free-flowing spigot or valve.
2. A proper waste water receptacle is required.
3. Hand washing soap and paper towels must be within reach of the hand washing station.
4. Hand sanitizer can be used IN ADDITION to regular hand washing. However, sanitizer is NOT a substitute for proper hand washing.
5. Vendors who are not serving open food products and are selling only prepackaged goods do not have to provide a hand washing setup in their area.



## UTENSIL WASHING STATION

A cleaning and sanitizing station is also required to properly disinfect and clean any/all equipment and utensils used in preparing food items.

1. Three containers must be utilized, with soapy water, rinse water and sanitizing solution.
2. Sanitizing container must have either 50ppm chlorine or 200ppm quaternary ammonia (See Manufacturers Instructions for Quaternary Ammonia to obtain the recommended concentration).



3. Test strips must be provided to check the concentration of the sanitizer solution at regular intervals.
4. Facility must always have a sufficient amount of water from an approved source.

## EQUIPMENT AND FACILITY

All temporary food product establishments must be in an approved food handling area (i.e. overhead protection, floors constructed of concrete, asphalt, or other easily cleanable materials).

Vendor must have proper working equipment or facilities to maintain temperatures of hot and cold food items.

1. Food products that are required to be cold must be maintained at a temperature of 41°F or below.
2. Food equipment intended to keep food hot must be capable of maintaining a temperature of 135°F or higher.
3. A metal stem thermometer (with ranges between 0-220°F) is required to monitor temperatures for any potentially hazardous food items.
4. Animals are prohibited from being within fifty (50) feet of the food booth.
5. Only single-use utensils may be issued to patrons.

## WASTE AND DISPOSAL

Proper waste facilities must be provided.

1. Wastewater and sewage must be disposed of properly according to law.
2. Covered trash and garbage containers must be available.

## PERMITTING

Applications for a Farmers Market Vendor Permit must be made at the following address:

City of Dallas Department of Code Compliance Consumer Health Division  
7901 Goforth Road, Dallas TX 75238.

1. Permits are issued Monday through Friday between 8:00 am and 12 pm and 1 pm and 4:30 pm.
2. A letter or correspondence from the Farmers Market Administrator must be provided stating that the vendor has permission to be at the market.
3. Manufacturers of food that require a State Manufacturers License will need to provide a copy of the Food Manufacturer License.
4. Vendors that operate from a retail commercial kitchen must provide a copy of the food establishment health permit and the most recent food inspection report. Vendors that do not own the commercial kitchen are required to provide a notarized letter from the owner stating that permission has been given to prepare and store food products at the facility.
5. Applications must be received at least two working days prior to the event. **A non-refundable fee is required of \$123 per year to participate in a single farmers market. Vendors wishing to participate in multiple farmers market locations pay a yearly fee of \$228 when submitting the application.**

**You may contact the City of Dallas Department of Code Compliance Consumer Health Division at: 7901 Goforth Road Dallas, Texas 75238 Phone: 214-670-8083.**