

Good morning.

We have some great news from Environmental Health!

A **NEW** Farmers Market Permit has been created effective April 1, 2024. This permit will be \$100.00 for an annual farmers market permit that is valid for McLennan County (meaning vendors can apply and pay for 1 permit to use at multiple locations). This new application & fee is warranted under the Texas Administrative Code, Title 25, part 1, Ch 229, subchapter FF.

The Texas Administrative Code defines a Farmers Market as follows:

Farmers' market--A designated location used for a recurring event at which a majority of the vendors are farmers or other food producers who sell food directly to consumers. A farmers' market must include at least two vendors who meet the definition of "farmer" as defined in paragraph (2) of this section and may include vendors who meet the definition of "food producer" as defined in paragraph (6) of this section. In addition, a farmers' market may include vendors who are not "farmers" or "food producers," provided that "farmers" and "food producers" constitute the majority of vendors who participate in the market throughout the year. For additional information, such as the definition of a "food producer", please visit the attached website discussing the Farmers' Markets definitions.

[https://texreg.sos.state.tx.us/public/readtac\\$ext.ViewTAC?tac_view=5&ti=25&pt=1&ch=229&sch=FF&rl=Y](https://texreg.sos.state.tx.us/public/readtac$ext.ViewTAC?tac_view=5&ti=25&pt=1&ch=229&sch=FF&rl=Y)

Any food vendors that are preparing, selling, serving, sampling any time and temperature control for safety food (TCS) onsite in McLennan County will need this annual permit. The vendors who have this new permit will also need a food manager certificate and can either post their permit at their booth location or have the permit, certificates, etc. readily available to provide to the farmers market staff and/or inspector.

This is a **HUGE** savings for the food vendors who would fall under this permit compared to a Temporary Food Permit which is currently \$45.00 and only valid for 14 days.

Attached you will find the Farmers Market Packet to include the Permit Application, Checklist, and Requirements.

Please let me know if you have any questions or concerns.

Thank you,

Teresa Wills

Environmental Health Manager

Waco-McLennan County Public Health District
225 W Waco Dr, Waco TX
O: (254) 750- 5467 M: (254) 709-9996

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Farmers Market Permit and Compliance Requirements



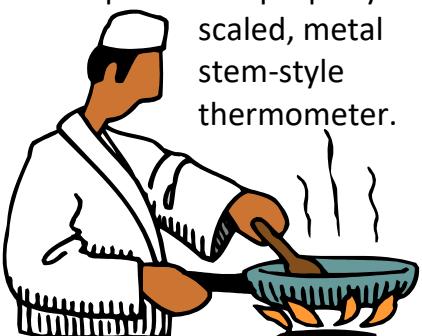
The Waco-McLennan County Public Health District and you have the same goal: to provide safe food handling for the consumer.

Permit Required

Each farmers market vendor who sells, distributes, or prepares TCS foods on-site at a farmers market must have a valid permit issued by the Waco-McLennan County Public Health District. The permit must be displayed so customers can see it.

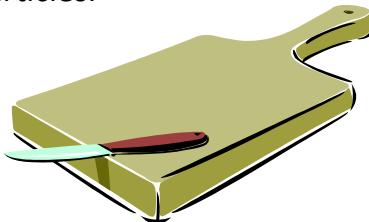
Food Preparation

Food and ice must be from commercial and regulated sources and be in good condition. No foods or ice from a home kitchen are allowed. Prepare food in proper cookware, only in a permitted or licensed kitchen. Keep all foods at the required temperatures - 135 degrees F or hotter, or 41 degrees F or colder. It is best to monitor the internal cooking and holding temperatures of food that could spoil with a properly scaled, metal stem-style thermometer.



Equipment

Protect food, ice, utensils, and single service articles from contamination during storage, preparation, display, and serving with protective covers. The customer can only use single service articles.



Provide serving utensils, including ice scoops with handles, to minimize touching foods with bare hands. Food contact surfaces must be easily cleaned and washed, rinsed, and sanitized as needed. Keep food, food equipment, and single service articles off the ground.

Water

Have plenty of hot and cold potable water available to prepare food and to clean hands, equipment, serving areas,



Dishwashing

Provide three suitably sized basins, hot and cold water, detergent, and *sanitizer for cleaning equipment and utensils.

*Follow directions on sanitizer label.



Follow these procedures:

- **First basin** - wash with hot, soapy water.
- **Second basin** - rinse with clean, warm water.
- **Third basin** - immerse in warm water with sanitizer, then air dry.

Wiping Cloths

Have plenty of cloths and keep them in a container of clean sanitizing solution between uses. Make fresh solution frequently.

Personal Hygiene and Hand Washing

Workers must maintain good hygiene and personal cleanliness. Staff must not be sick and must be free of infections, which may transmit food-borne illnesses. Wash hands, with soap, frequently during food preparation. Provide a hand washing sink or container of warm water with a free-flowing spigot (not a push button), a catch basin, soap, and disposable towels. Do not use tobacco or eat food in preparation/serving areas.



Toilet Facilities, Sewage, and Garbage Disposal

Toilet facilities must be provided. Dispose all sewage and wastewater through a sewage system. Do not dump

- wastewater of any kind onto the ground.
- Provide trash cans with lids for garbage.



Vendor Serving Area

Construct your booths, trailers, and tents with barriers to protect the food, control public access in the food area, and control dust and mud. Sub-flooring must be graded to drain. Construct floors of concrete, asphalt, plywood, mats, or other cleanable material approved by Health District.



Ceilings over food preparation areas

are required and must be constructed of wood, canvas, or other materials to protect against the weather.

Pests (flies, roaches, or rodents) must be controlled.

Any combination of screening (16-mesh), fans, doors, walls and other measures are required to restrict the entrance of pests. Food contact surfaces must be protected from pests.



If you have questions or need assistance please contact:

Waco-McLennan County Public Health District
Environmental Health Division
(254) 750-5464 or Email: envhealth@wacotx.gov

Advisory

Your facility will be inspected.



The health inspector may impose additional requirements to protect against health hazards related to the conduct of the temporary food service vendors; may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements to these rules.

Failure to comply with these requirements may result in the immediate suspension of the permit, the assessment of penalties, or the closing of your operations.



Preventing food-borne illness is a responsibility shared by all individuals involved in food production, preparation, and distribution.

You can also visit our office at:

Community Services Building
201 West Waco Drive
Suite 205



Waco-McLennan County Public Health District

FARMERS MARKET REQUIREMENTS

NAME OF VENDOR: _____ DATE : _____

PERMIT REQUIRED:

- Valid farmers market permit. If exempt, show food safety class certificates or food manager certification.
- Permit and certificates displayed visible to customers.

FOOD PREPARATION:

- Food and ice obtained from approved sources and in sound condition.
- No foods or ice prepared from a home kitchen allowed. No home canned foods.**
- Food prepared in permitted or licensed establishments or on site (if allowed).
- Equipment adequate to cook and hold foods at the required temperatures.
- Foods held at 135° F or hotter or at 41° F or colder.
- Metal stem-type product thermometer to check cooking and holding temperatures.
- Packaged foods **not** stored in contact with water or undrained ice.
- Ice from approved source. Kept in bag and protected until dispensed.

EQUIPMENT:

- Food, ice, utensils, and single service articles protected from contamination during storage, preparation, display, or serving.
- Food, food equipment, and single service articles kept off the ground.
- Utensils, including ice scoops with handles, provided to minimize touching foods with bare hands.
- Single service articles provided for use by the consumer.
- Food contact surfaces and ice bins/chests easily cleanable. Washed, rinsed, and sanitized as necessary.

FOOD DISPLAY:

- Food and ice protected from customer contamination (touching, handling, sneezing, coughing). Sneeze guards, covers; dish covers, single servings, portion control, etc. in place and used.
- Food temperatures. Hot foods 135° F or hotter, cold foods 41° F or colder.
- Only single service articles provided to the consumer. Utensils/dishes protected. Handles presented to customer.

DISHWASHING:

- Three suitably sized sinks or basins, hot and cold water, soap, and sanitizer provided for cleaning equipment and utensils.
- Procedures: First basin- wash with hot, soapy, water. Second basin- Rinse with clean, warm, water. Third basin- warm water containing sanitizer. Follow directions on sanitizer label. Air dry. **Have test strips available to check sanitizer strength.**

PERSONAL HYGIENE AND HAND WASHING:

- Personnel with high degree of personal cleanliness.
- Clean clothes and aprons/ hair restraints/good hygienic practices.
- Personnel not sick. Free of infections or illnesses.
- Hands clean. Washed as often as needed during food preparation / handling / serving.
- Hand wash station. A sink or container of warm water with a free-flowing spigot (no push button), a catch basin, soap, paper towels, and trash can.
- No barehand contact allowed.
- No tobacco or eating food in preparation and serving areas or while on duty.

WIPING CLOTHS:

- Cloths available and kept in a container of sanitizing solution between uses. Sanitizing solution made according to label.
- Solution clean and made fresh as needed. Test strips must be available to check sanitizer strength.

WATER:

- Hot and cold water at booth in enough quantity to prepare food **and** to clean hands, equipment, serving areas, and utensils. Water is from an approved source.

GARBAGE DISPOSAL:

- Trash cans with lids at booth. Lids on cans when not in use.
- Dispose all sewage and wastewater through a sewage system.

BOOTH CONSTRUCTION:

- Booths, trailers, and tents constructed with barriers to protect the food and control access of persons in food areas.
- Overhead protection required. (**No exceptions**)
- If on the grass or bare ground, sub flooring graded to drain, dust or mud controlled. Flooring may be constructed of tight wood, tarps, mats, or other cleanable material.
- No pests (flies, roaches, or rodents)
- Food contact surfaces protected from flies.** Screening (16 mesh), fans, doors, walls, etc. is required to control pests.
- Wastewater, dishwater, gray water, etc. disposed of into the sanitary sewer. No dumping on the ground.

ADVISORY: The sanitarian may impose additional requirements to protect against health hazards related to the conduct of the farmers market permit and may prohibit the sale of some or all time & temperature controlled (TCS) foods for safety. Failure to comply with these requirements may result in the immediate suspension of the permit, assessment of penalties, or the closing of your operations.

IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT THE WACO MCLENNAN COUNTY PUBLIC HEALTH DISTRICT, ENVIRONMENTAL HEALTH DIVISION AT (254) 750-5464.



FARMERS MARKET PERMIT APPLICATION

Waco-McLennan County Public Health District

Environmental Health Division

225 West Waco Drive, Waco, Texas 76707

Phone: (254) 750-5464 Fax: (254) 750-5424

Email: ENVHealth@wacotx.gov



PLEASE READ ENTIRE APPLICATION AND FILL IN ALL BLANKS COMPLETELY. FAILURE TO DO SO CAN RESULT IN DELAYS.

This application is hereby submitted to be a food vendor at a Farmers Market within McLennan County. By submitting this application it is agreed that the permit holder will comply with the McLennan County rules and regulations for Farmers Markets. Failure to do so may result in revocation or suspension of the permit.

The application fee is \$100.00 and is valid for one year.

Fees are non-transferable and non-refundable.

Primary Farmers Market: _____

Physical Address: _____
Street _____ City _____ State _____ Zip Code _____

Vendor Name: _____ **Phone Number:** _____
 Corporation LLC LLP Partnership Sole Proprietorship Non-Profit

Owner: _____ **Phone Number:** _____

Vendor Mailing Address: _____
Street _____ City _____ State _____ Zip Code _____

Email Address: _____

Products to be sold or prepared (BE SPECIFIC): _____
(Examples: Raw Eggs, food prep, samples, etc.)

Days of week and hours of operation: _____

Do you plan on participating in other farmer market's within McLennan County (Y/N): _____

If so, which location(s)? _____

Upon receipt of this application, I acknowledge that I am the responsible permit holder and will be held accountable for the conditions, operations, and the corrections of any violations. The Sanitarian shall conduct an inspection of the food vendor to determine compliance with the food regulations. When the inspection reveals that the applicable requirements have been met, a permit shall be issued to the applicant by mail. Please make checks payable to "City of Waco". Permits and fees are non transferable and non refundable.

Date of Application	Applicant Signature	Applicant Name (Printed)
Office Use Only	Notes:	Area: _____
<input type="checkbox"/> EnerGov		
<input type="checkbox"/> Copy to Inspector		