



FARMERS' MARKET



GUIDE

Farmers' Market Guide Book

The Farmers' Market Vendor Guide was developed to provide standards, guidelines, and consistent information for farmers, food vendors, and environmental specialists to provide fresh, safe and quality food to the consumer.

The Farmers' Market Vendor Guide offers advice on food items that may be sold and conditions that must be met at the point of sale. Depending upon the product sold, a vendor may be required to obtain a permit from the Arkansas Department of Health (ADH).



Cottage Food Act

Act 72 Of 2010

- 1. What is Cottage Food?

Act 72 of 2010 defines a "Cottage food production operation" as food items produced in a person's home that are non-potentially hazardous foods such as bakery products, candy, fruit butter, jams, and jellies. Only these 5 products are covered in ACT 72 and are the only products allowed to be sold under ACT 72 of 2010.

- 2. Where can Cottage Food be sold?

Cottage food items can only be sold direct from the manufacturer to the consumer either from the site where the food is made, a farmer's market, a county fair, or a special event.

- 3. What is required on the label?

Each cottage food item shall be clearly labeled and make no nutritional claims. The label on each food item shall include the name and address of the manufacturer, the name of the product, the ingredients in the product, and state in 10-point type, "This Product is Home-Produced".

Cottage Food Cont.:

- 4. What is potentially hazardous food?

Food items that must be kept refrigerated or hot to be remain safe, are not allowed to be sold as a Cottage Food Item. Examples of bakery items that would not be allowed to be sold include cheesecakes, Tres Leches cakes, cream or cheese filled items, cream pies, meringue pies, custard pies, pies or bakery items containing meat, and cream cheese based frostings or fillings.

- 5. Limitations in the ACT

If the food item is not a bakery product, candy, fruit butter, jam, or jelly, it is not to be sold as a cottage food item.

Farm Fresh Eggs

The sale of Farm Fresh Eggs is regulated by the Arkansas Livestock and Poultry Commission.

- The egg producer shall be permitted to sell ungraded eggs to a retailer or at farmer's markets provided the producer owns less than two hundred (200) hens and the following requirements are met:
 - 1) Eggs are washed and clean;
 - 2) Eggs are prepackaged and identified as ungraded with the name and address of the producer;
 - 3) Used cartons are not used unless all brand markings and other identification is obliterated;

Eggs Cont.:

- 4) Retailer must keep invoice for two (2) years indicating who the eggs were purchased from, date, and amount of eggs bought; and
- 5) Eggs are refrigerated* and maintained at a temperature of forty-five degrees Fahrenheit (45 F) or below.

*Refrigeration is defined as “an operable refrigeration unit which will maintain 45 F or below”.

→Containers for storage of eggs refrigerated by means of ice, dry ice, or other non-powered refrigerated container are not acceptable.

>This regulation includes such locations as flea markets, farmers markets, fruit stands, Grocery Stores etc.

Eggs Cont.:

For any additional information regarding the sale of farm fresh eggs, please contact the Arkansas Livestock and Poultry Commission at 501-907-2400 or <http://www.arlpc.org/index.asp>.

Examples:

GOOD



BAD



Eggs Cont.:

Not Allowed:



Allowed:



Produce and Other

Raw Fresh Fruits and Vegetables: Whole, uncut fresh fruits and vegetables may be offered for sale without a permit or inspection from the ADH.



Maple Syrup, Sorghum, or Honey:

Maple syrup, sorghum, or honey that is produced by maple syrup, or sorghum producer, or beekeeper may be sold.

State Plant Board

- If selling wood/woody plants, including trees, shrubs, and woody vines at a farmers markets, any person or organization conducting sales must be licensed and inspected and have a Nurseryman's License from the State of Arkansas. Vegetable plants in non soil-less mix, native soils or potting mix containing native soils are included in this rule. Annuals, perennials, herbs, tropicals, bulbs and vegetable plants in a soil-less mix do not require a license.
- If you are selling plants that may go out of state, or are from a state other than Arkansas, you will need to be inspected and have inspection tags for your plants.
- Any person selling, offering for sale, or transporting for sale any vegetable, garden truck, sweet potato or strawberry plants for planting purposes within the State of Arkansas shall meet the Arkansas Agricultural Department's (AAD) requirements:

State Plant Board Cont.:

1. Plants grown in soil-less media are exempt, only plants grown in media containing native soil are required to be inspected. (This includes onion sets intended for planting)
2. Sales in bulk is prohibited except at production site to a local consumer
3. Sales must be made in containers which have been conspicuously labeled to show the grower's:
 - a. Arkansas State Permit Number
 - b. name and address of the grower
 - c. varietal name
 - d. number of plants per bundle
 - e. number of bundles in the container If sold in flats, or as individual plants, the bundles and containers count would not apply.

NOTE: Labeling would not apply if sold from the greenhouse directly to local consumer

Use of Term Organic

The Organic Foods Production Act of 1990 mandated the creation of the National Organic Program (NOP) and the passage of uniform organic standards. All organic certifiers, producers, processors, and handlers must be in full compliance *with the USDA National Organic Program (NOP)*.

NOP labeling requirements apply to raw, fresh products and processed products that contain organic agricultural ingredients. Agricultural products that are sold, labeled, or represented as organic ("100 percent organic," "organic," or "made with organic ingredients" or food group(s)) must be produced and processed in accordance with the NOP standards. Except for operations whose gross income from organic sales totals \$5,000 or less, farm and processing operations that grow and process organic agricultural products must be certified by USDA-accredited certifying agents.

Use of Term Organic Cont.:

A production or handling operation that sells agricultural products as “organic” but whose gross agricultural income from organic sales totals \$5,000 or less annually is exempt from certification but must comply with the applicable organic production, handling requirements, and the labeling requirements of the NOP. Thus exempt operations are still required to follow all of the rules laid out in the NOP, including the maintenance of all records documenting production practices.

- (a) An agricultural product organically produced or handled on an exempt or excluded operation must not:
 - (1) Display the USDA seal or any certifying agent's seal or other identifying mark which represents the exempt or excluded operation as a certified organic operation, or
 - (2) Be represented as a certified organic product or certified organic ingredient to any buyer.

Use of Term Organic Cont.:

- (b) An agricultural product organically produced or handled on an exempt or excluded operation may be identified as an organic product or organic ingredient in a multi ingredient product produced by the exempt or excluded operation. Such product or ingredient must not be identified or represented as “organic” in a product processed by others.

The \$5,000 or less exemption specifically states that the gross agricultural income from organic sales must total \$5,000 or less annually for the whole farm. This pertains to the combined total of sales and not the sale of each individual product category.

Use of Term Organic Cont.:

Transitional Organic, “Organically Grown”, and “Meets Organic Standards, but Not Certified” are terms that usually refer to produce grown during the three year transition period required for farms going from conventional to certified organic. The term “transitional” does not have legal status in the National Organic Program Standards nor does USDA allow a “transitional organic” label claim, thus crops harvested from transitional land may not be sold, labeled, or represented as “transitional;” neither may livestock that have been fed transitional feeds. The status of such crops and livestock is, for all intents and purposes, conventional. There is no independent verification of “transitional organic” claims, and no guarantee that farms using this claim would ultimately qualify for organic certification.

A producer may not imply that their product is organic unless they met the above standards. People who sell or label a product "organic" when they know it does not meet USDA standards can be fined up to \$11,000 for each violation.

Frozen Meat

Frozen Meat Frozen meats may be sold at Farmers' Markets with the following requirements:

- All products must be commercially slaughtered under USDA inspection, passed, and labeled. Each item sold must be commercially packaged and bear the mark of USDA inspection.
- All products must be kept frozen and kept in freezer units capable of keeping all products frozen until sold.
- All products must be held, stored, and transported in a clean sanitary environment to keep products wholesome.
- All products must be labeled in accordance to USDA requirements including common name of product, net weight of the product, and USDA safe handling instructions.

This includes the meats of: Bovine, Aviculture and Swine.

Commercially Prepackaged Non-Potentially Hazardous Food

Commercially pre-packaged food that is not potentially hazardous refers to food that is bottled, canned, cartoned, securely bagged, or securely wrapped in a permitted retail food establishment or a food processing plant.

Each item sold must be labeled with the identity and weight or volume of the product, the name and address of the food manufacturer, and a complete list of ingredients.

The commercially pre-packaged food, for each seller, at the Farmer's Market must be contained in displays and not exceed 100 cubic feet.

Food items that are not properly labeled, or that are in nondurable containers, such as carry-out boxes are not allowed.

Commercially pre-packaged food that must be kept refrigerated or hot to limit bacterial growth for food safety is not allowed.

Food Items that Require ADH permitted and inspected facility:

The items listed below and following this slide must be prepared and packaged in an ADH permitted and inspected Retail Food Establishment or Food Processing Plant.

1. Acidified Foods:

Acidified foods include pickled vegetables and most salsas. These food products are typically packed in hermetically sealed (air tight) containers that have a finished equilibrium pH of 4.6 or less. An acidified food can pose a risk of botulism if pH and other critical factors are not carefully controlled during processing to prevent the germination and growth of viable spores of *C. botulinum*. The establishment must also have a variance approved by the ADH for this specific food processing operation that addresses all the critical food safety factors for this product, including the monitoring of the finished pH of the food product.

ADH Permit Cont.:

2. Canned Food:

Canning is the process of preserving food by packing the food into glass jars and heating the jars to kill the organisms that would create spoilage or cause illness. Canning is typically used to preserve fruits, vegetables, and sometimes meat.

Growth of the bacterium *Clostridium botulinum* in canned food may cause botulism, a deadly form of food poisoning. Botulinum spores are very hard to destroy at boiling-water temperatures; the higher the canner temperature, the more easily they are destroyed.

The establishment must have a variance approved by the ADH for this specific food processing operation that addresses all the critical food safety factors for this product, including the monitoring of the cooking temperatures and pressures obtained during the processing of the food product.

ADH Permit Cont.:

3. Smoked, Cured, or Dried Meats:

Smoking, curing, and drying meat is a preservation process that removes the available moisture in the meat. The amount of moisture in these food items is called water activity or aw. By removing moisture, enzymes cannot efficiently contact or react with the food. There are concerns of various illness-causing organisms that can survive the drying or curing process, even though the organisms will not continue to grow in the dried food there could be enough present to cause illness.

The establishment must also have a variance approved by the ADH for this specific food processing operation that addresses all the critical food safety factors for this product, including the monitoring of the processing temperatures and the measure of the water activity level of the finished food product.

ADH Permit Cont.:

4. Sprouted Seeds or Beans

Sprouts may include alfalfa, clover, sunflower, broccoli, mustard, radish, garlic, dill and pumpkin as well as mung, kidney, pinto, navy, soybeans and wheat berries (wheat grass).

Raw and lightly cooked sprouts, especially alfalfa, clover and mung bean sprouts have been associated with foodborne illness in a number of outbreaks. Microorganisms already on the seeds or introduced during the sprouting process grow quickly during the ideal conditions of germination and sprouting. There is no step in the production of raw sprouts such as cooking or pasteurization to reduce or eliminate pathogens before consumption.

The establishment must also have a variance approved by the ADH for this specific food processing operation that addresses all the critical food safety factors for this product, including the disinfection of the seeds used to grow the sprouts and testing of the irrigation water from each batch of sprouts for the presence of pathogenic microorganisms.

ADH Permit Cont.:

5. Processed Fruits or Vegetables:

Fruits or vegetables that are no longer in a whole, raw, uncut form must be processed at an ADH permitted and inspected food service establishment or food processing plant. Examples of processed fruits and vegetables include:

Dried Fruit/vegetables/herbs/spices

Shelled peas and nuts

Sliced fruit and/or vegetables (including those offered as samples)

Milled grain/flour/meal

Juices

The processing or manufacturing of juices may require additional food safety measures and requirements by the ADH.

ADH Permit Cont.:

6. Potentially Hazardous Commercially Pre-Packaged Food

Any potentially hazardous food, even if the food is commercially pre-packaged, can only be sold or served from an ADH permitted and inspected facility. This is to ensure that the proper refrigeration and monitoring is present to maintain food safety. These food items must be kept in refrigeration equipment that can maintain the food at 41 F or above 135 F at all times.

Commercially pre-packaged potentially hazardous foods must be bottled, canned, cartoned, securely bagged, or securely wrapped in an ADH permitted and inspected retail food establishment or a food processing plant. Nondurable containers, such as Styrofoam carry out boxes or plastic grocery sacks, for processed food containers are not allowed. Each item sold must be labeled with the identity and weight or volume of the product, the name and address of the food manufacturer, and a complete list of ingredients.

ADH Permit Cont.:

Examples of food items in this category would include dairy products, cheeses, juices, non-frozen meats, bakery items containing cream fillings or cream cheese based icings.



ADH Permit Cont.:

7. Ready-to-eat food prepared on site or commercially prepared food that is not prepackaged

Any ready-to-eat food that is prepared on site or any food that is provided to the consumer in a non-prepackaged form can only be sold or served from an ADH permitted and inspected facility. Any establishment preparing, selling, or serving any of these food items must fully comply with the Arkansas Department of Health's Rules and Regulations Pertaining to Retail Food Establishments.

A Farmer's Market does not meet the "special event or celebration" portion of the definition of a Temporary Food Service Establishment in the Rules and Regulations Pertaining to Retail Food Establishments.

Not Allowed

Food Items not allowed to be sold at a Farmers' Market:

1. Raw Milk or Homemade Cheeses:

The sale of raw (unpasteurized) cow's milk for humans is prohibited under Arkansas Dairy Law. Not even milk with color additives and/or labeled as animal food can be sold. Fluid milk and milk products must be obtained from sources that comply with GRADE A STANDARDS. The sale of raw goat's milk for human consumption is not allowed at a farmers' market. An Arkansas farmer can sell up to 100 gallons of goat's milk each year directly from their farm only. Homemade cheeses are considered to be food processing and the requirements would be the same as the Potentially Hazardous Commercially Pre-Packaged Food portion of this guideline.

2. Wild Harvested Mushrooms:

Wild harvested mushrooms are not allowed for sale at a Farmers' Market.

No Permit Required to Sell

- Bakery Products
- Brownies (Containing legal ingredients)*
- Cakes without cream icing
- Candy
- Cookies
- Farm Fresh Eggs*
- Frozen Meat (USDA inspected)*
- Fruit Butter
- Honey
- Jam
- Jelly
- Maple Syrup
- Sorghum
- Whole, Uncut Fruits/Vegetables
- Commercially Processed Non-Potentially Hazardous Food

*** Conditions Apply**

Permit Required to Sell

Anything requiring handling, bagging,
dividing, portioning, weighing, etc

Anything requiring refrigeration

Canned foods

Cheesecake

Cream Cheese based Frosting or
Filling

Cream Pies and Cream Filled Items

Cured Meats

Custard Pies

Dried Fruit/Vegetables/Herbs/Spices

Salsa

Dried Meats

Juices

Meringue Pies

Milled Grain/Flour/Meal

Pickled Vegetables

Salad

Shelled Peas or Nuts

Sliced Fruit or Vegetables

Smoked Meats

Sprouted Beans

Sprouted Seeds

Prohibited from Selling

Homemade Cheeses



Raw Milk



Wild Harvested Mushrooms



Act 1205 of 2009

Act 1205 of 2009 provides an exemption from sales tax on the sale of raw products from a farm, orchard, or garden that are produced and sold by the producer at a farmer's market, including, without limitation, cut or dried flowers, plants, vegetables, fruits, nuts, and herbs. The farmer's market must be comprised of one or more producers of raw farm products; operated seasonally; and held out of doors or in a public place.

Act 1205 of 2009

(18)

(A) Gross receipts or gross proceeds derived from the sale of:

(iii) Raw products from the farm, orchard, or garden, when the sale is made by the producer of the raw products directly to the consumer and user, including the sale of raw products from a farm, orchard, or garden that are produced and sold by the producer of the raw products at a farmers' market, including without limitation cut or dried flowers, plants, vegetables, fruits, nuts, and herbs;

(iv) Livestock, poultry, poultry products, and dairy products of producers owning not more than five (5) cows; and

(v) Baby chickens.

(B) (i) An exemption granted by this subdivision (18) shall not apply when the articles are sold at or from an established business, even though sold by the producer of the articles.

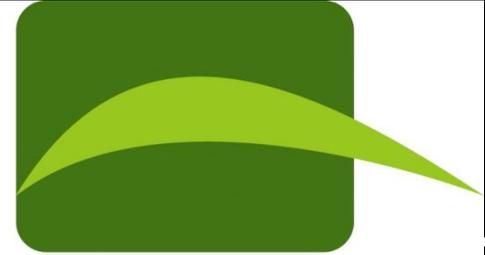
Act 1205 of 2009 Cont.:

- (ii)** A farmers' market is not an established business if the farmers' market sells raw product directly to the user of the raw product and the farmers' market is:
- (a)** Comprised of one (1) or more producers of a raw product;
 - (b)** Operated seasonally; and
 - (c)** Held out-of-doors or in a public space.

(C)

- (i)** However, nothing in subdivision (18)(B) of this section shall be construed to mean that the gross receipts or gross proceeds received by the producer from the sale of the products mentioned in this subdivision (18) shall be taxable when the producer sells commodities produced on his or her farm at an established business located on his or her farm.
- (ii)** The provisions of this subdivision (18) are intended to exempt the sale by livestock producers of livestock sold at special livestock sales.
- (iii)** The provisions of this subdivision (18) shall not be construed to exempt sales of dairy products by any other businesses.
- (iv)** The provisions of this subdivision (18) shall not be construed to exempt sales by florists and nurserymen. As used in this subdivision (18), "nurserymen" does not include Christmas tree farmers;

ARKANSAS
AGRICULTURE
DEPARTMENT



Zachary Taylor

Arkansas Agriculture Department
1 Natural Resource Drive
Little Rock, AR 72205

Phone: 501-219-6324

Fax: 501-219-1697

Zachary.taylor@aad.ar.gov

For additional clarification contact the Environmental Health Specialists located in your County Health Unit.