

TAZEWELL COUNTY HEALTH DEPARTMENT

Guidelines for farmers markets

I. What can be sold without a permit?

- **Fresh fruits, vegetables, nuts, seeds** - uncut, and not processed in any way
- **Melons** – may be cut for display (these cannot be sold or used as taste samples).
- **Popcorn, other seeds** – not sprouted, ground, etc.
- **Organic foods** – not cut or processed
- Fresh or dried herbs

II. What can be sold with a TCHD permit?

- **Honey** – honey must be from an inspected source (IDPH or FDA). No other sweetener may be added to the honey. The honey must be properly labeled (see section V).
- **Apple cider** – must be pre-packaged or bottled and pasteurized. Apple cider must be from an inspected facility and properly labeled (see section V).
- **Herb vinegars** – Herb vinegars will be permitted provided commercial vinegar, which has a controlled pH, is used and labeling requirements are followed (see section V).
- **Baked goods** – must be non-potentially hazardous, produced and pre-packaged in a commercial, inspected facility and properly labeled (see section V). Potentially hazardous foods such as cream or custard filled baked goods, egg based or custard pies including pumpkin pies are not allowed. Baked goods cannot be cut onsite, or can samples be taken for tasting.
- **Note** – All “produced” items must be manufactured by a licensed commissary in an approved facility which adheres to all the licensing requirements set forth by the Tazewell County Health Department.

III. Are there specific requirements for meat and eggs?

Red Meat and Poultry:

- Must be slaughtered, processed and packaged under USDA inspected facility.
- Must be packaged and be labeled with USDA Est. #, name, address of producer, packer or distributor, weight, and price per pound.
- Must be maintained frozen.
- Display freezer must either be secure (lockable) or the facility housing this cooler must be secure.
- All products must be delivered to the site in a vehicle capable of maintaining the product at proper freezer temperatures. Proof of transport will be required.
- Every vender must display his/her Illinois Meat and Poultry license.

Shell Eggs:

- All eggs must be cleaned, candled, graded, packed in new cartons, date marked and refrigerated if sold any place except on the farm where they were produced. The egg carton must be marked with a Julian pack date (counted from the first day of the year) and an expiration or sell by date of not more than 30 days from day of pack for Grade A and 15 days for Grade AA. A copy of the current Department of Agriculture license to sell eggs must be presented to TCHD at the time of the permit application, and will be posted at the point of sale.
- Shell eggs must be delivered by refrigerated trucks at 45 degrees or below, and stored in secure refrigerated units until purchase. At no time can the temperature of the shell eggs exceed 45 degrees.
- Egg producers with 5,000 birds or less must submit their name, address and sale site location to the Department of Agriculture, division of weights and measures for pre-approval.

IV. What are examples of foods prohibited from sale at farmers markets?

- Cut melons, fruits, or vegetables
- Mushrooms
- Ice cream (commercial or home made)
- Raw milk, cheese, yogurt or other dairy products
- All home canned foods
- Jams and Jellies (commercial or home made)
- All vacuum packaged items
- Fish and wild game of any type
- Other foods not covered in these guidelines must be individually assessed

V. What are the rules for labeling pre-packaged food products?

- The common and /or usual name of the product
- The name, address and zip code, and phone number of the packer, processor, preparer, distributor or manufacturer (Unless the name given is the actual manufacturer, it must be accompanied by a phrase which states the product is “manufactured for” or “distributed by”)
- Net contents of the package
- List of ingredients in descending order of their predominance by weight with ingredients shown by their common or usual name
- A list of any artificial color, artificial flavor or preservative used

If you have any questions please contact the Tazewell County Health Department at (309) 925-5511.