

Date: _____



**JACKSON COUNTY, MISSOURI
FARMER'S MARKET STALL PERMIT APPLICATION**
Fee - \$30

YOUR CONTACT INFORMATION

Name of Stall: _____

Contact Phone: _____

Email Address: _____

Person in Charge: _____

ESTABLISHMENT INFORMATION

Mailing Address: _____

Market location: _____

Date to begin retail sales/sampling: _____

Market opening time: _____

List all items to be sampled or sold: _____

PLEASE ANSWER THE FOLLOWING QUESTIONS

CONSTRUCTION OF THE STAND

- Overhead protection must be provided for all food preparation and food storage areas. Materials such as canvas, plastic, or wood that protect the establishment may be approved. A site should be chosen which would minimize problems with dirt or dust.
- The remainder of the stand must be constructed of material that allows easy cleaning.
- When conditions are favorable for flies, fans should be positioned to prevent contamination of any exposed foods. Screening the area is strongly recommended to prevent insect access to preparation areas.

1. Describe the location and construction of your food stand: _____

FOOD SUPPLIES/STORAGE

- All food must be clean, wholesome, free from spoilage, free from adulteration, and safe for human consumption.
- For a list of regulations regarding home canned goods, jams, jellies, honey, and home baked goods, contact Jackson County Environmental Health.
- Food must be protected from cross contamination by separating raw potentially hazardous foods from cooked and/or ready to eat foods.
- All food for sampling must be prepared at the farmer's market.

1. How will cross contamination of ready to eat foods be prevented? _____

2. How will foods and food related items be stored at least 6 inches off the ground/floor? _____

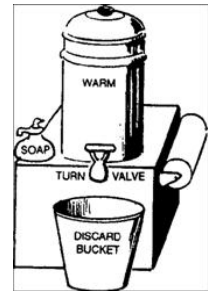
FOOD HANDLING

- Bare hand contact with ready to eat food is prohibited.
- Employees shall use suitable utensils such as deli tissue, spatulas, tongs, or single-use gloves when dispensing ready to eat foods.
- Eating and drinking while on duty is prohibited. However, personal beverages may be held in a food prep area if they are equipped with a lid and a straw.

1. Describe how bare hand contact with ready to eat foods will be prevented: _____

HAND WASHING

- Hand washing facilities must be provided in all cases except where only pre-packaged foods are sold. Acceptable hand washing facilities must include soap and clean water drawn from a container equipped with a dispensing spigot that will supply water until shut off. A discard bucket must be placed under the spigot to catch waste water.
- Disposable towels must be provided for hand drying. A waste receptacle must be nearby to dispose of the towel.
- A method of providing hot water is encouraged.



1. Describe the planned set-up for the hand washing facility at this event: _____

WATER SUPPLY

- A readily available supply of water from an approved source must be provided at all times.
- A minimum of five gallons of water from an approved source must be kept at each operator site.
- When hot water is not available at the site, a means of heating water is strongly encouraged.

1. Describe how water will be provided at this event: _____

WASTE WATER/REFUSE

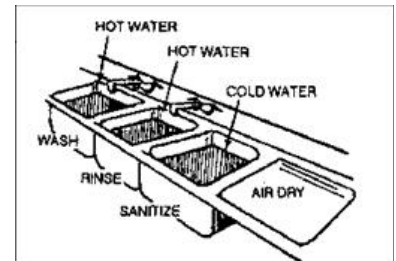
- All waste water must be disposed of in a sanitary sewer. Disposal of waste water on the ground or in a storm drain is not allowed.
- All food wastes, soiled paper, etc. must be stored in a leak proof plastic or metal waste container with a tight fitting lid.

1. Describe how waste water will be disposed of at this event: _____

2. Describe how refuse will be held and disposed of at this event: _____

CLEANING AND SANITIZING EQUIPMENT

- Adequate facilities must be set up for cleaning and sanitizing food contact surfaces such as cooking utensils, cutting boards, knives, etc. Three labeled containers (large enough to submerge the largest utensil) must be used in the following manner:
 - a. Wash in soapy water. Water temperature that is at least 110° F is encouraged.
 - b. Rinse in clean water to remove detergent.
 - c. Sanitize. If a chlorine sanitizer is used, correct concentration is 50 – 100 ppm (approximately ½ a cap of bleach per 1 gallon of water).
 - d. Air dry.
- Wiping cloths must be stored in a bucket of sanitizer solution once wet or soiled and between uses.



1. Describe how food contact surfaces and utensils will be cleaned and sanitized at this event: _____

EGGS

Please attach a copy of Missouri Department of Agriculture Egg License.

FROZEN MEAT

Please attach a sample label for packaging. Labeling must contain the common name of the product specific to the animal it is from, net weight, and the mark of inspection. Price per pound must be posted on a sign or be part of the labeling. At what USDA inspected plant was the meat processed? _____

BAKED GOODS

Please attach a copy of your label. Labels must bear the following information. Name and address of the producer, common name of the food, a list of all ingredients in the food, and a statement that the food has not been inspected by the local health authority.

JAMS AND JELLIES

Please attach a sample label for containers. Labels must bear the following information. Name and address of the producer, common name of the food, a list of all ingredients in the food, and a statement that the food has not been inspected by the local health authority.



Farmer's Market Stall Permit Fee: \$30

Make check payable to JACKSON COUNTY and send with all required documents to:

JACKSON COUNTY ENVIRONMENTAL HEALTH

Physical Address

34900 E. Old US 40 Hwy.
Oak Grove, MO 64075

Mailing Address

P.O. Box 160
Grain Valley, MO 64029-0160

Phone: (816) 847-7073 ● Fax: (816) 881-1650

Signature: _____

Date: _____

Amount Submitted: _____