

Food Sources

Any prepared or packaged food must come from an approved source. Home production of food must be limited to cottage foods and baked goods coming from an Ohio Department of Agriculture (ODA) licensed Home Bakery.

Food items such as BBQ sauce, pasta sauce, dressing, salsa, herb-oil, etc. must be prepared in a licensed facility. If a food label does not indicate it was manufactured in a licensed facility, the food item may not be sold.

Oversight

The farmers' market itself is not subject to inspection or licensure by any agency. However, the vendors may be subject to licensure based on the foods offered for sale.

The organizer of the farmers' market has to register the farmers' market with the Ohio Department of Agriculture (ODA) if cottage foods are to be sold.



Environmental Health specialists inspect restaurants, grocery stores and other food service operations to ensure that food is being handled, stored and cooked properly. At your farmers' market, you can use many of the same safety tips to ensure the food you prepare is safe for your customers to eat. Visit our Web site for more details.

Food Safety




Never: Use a countertop for thawing; leave leftovers out too long; use unclean cutting boards; marinate at room-temperature; use the same platter for raw & grilled meats; use the same spoon for stirring & tasting; use the same knife for trimming raw meat and chopping vegetables.



Food Safety Training

HCPH offers a 2-hour Person in Charge Food Handler Training. Registration for the course is \$100 for any number of students. This fee includes all course materials and a certificate of attendance for all participants. Contact us to schedule training at your facility by calling the Environmental Health Division at (513) 946-7847.

Contact us at
513-946-7800

or on social media:   

@HamCoHealth



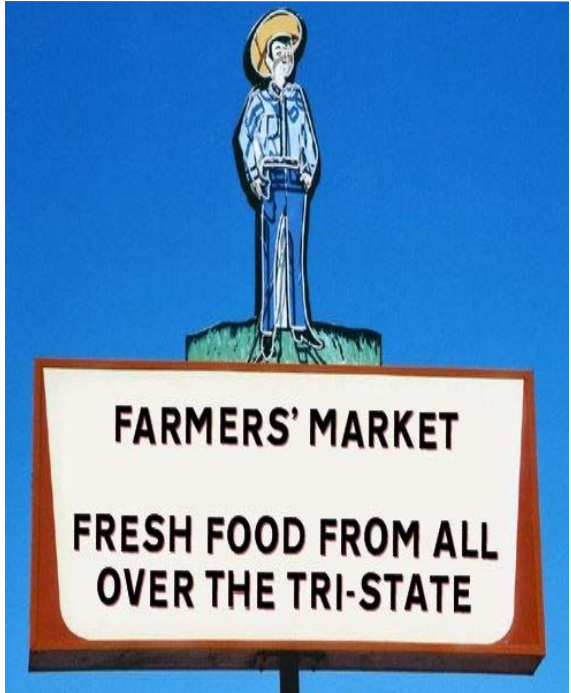
PREVENT. PROMOTE. PROTECT.

**1701 Patricia McCollum Way,
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Hamilton County Public Health

Farmers' Market

A Farmers' Market offers a location for several local vendors to sell their food and goods to the public. Some vendors may require licensure from the local health department based on the foods offered for sale.

Labeling

All packaged foods must be properly labeled. Labeling requirements may be found in ORC 3715.023 and 21CFR Part 101.

Labels must include the following:

- Name and address of the producer;
- The name of the food product;
- All ingredients of the food product, in descending order by predominance of weight unless the food item is a single-ingredient food;
- The net weight or net volume of the food product;
- Nutritional claims (low fat, low sodium, etc.) must meet federal labeling requirements;
- Allergen labeling must be followed as specified in federal labeling requirements.



Sample Label

Grandma's Granola

Ingredients: Oats, coconut, honey, dried apricots, raisins, almonds, sesame seeds, sunflower seeds, wheat germ, oil.

This Product is Home Produced
This product contains: almonds, wheat

Grandma's Goodies
1701 Patricia McCollum Way, Dept 93
Cincinnati OH 45237

NET WT. 10 oz.

What's in a Name?

Farmers' Markets and **Farm Markets** are not the same. **Farmers' Markets** offer a location for several local vendors to sell their food and goods to the public. **Farm Markets** sell food items that are produced at the facility where they are sold.

Licensing >>>

What food vendors are exempt from licensure?

Those selling only:

- Fresh, unprocessed fruits or vegetables;
- Maple syrup, sorghum, or honey (properly labeled);
- Cottage foods;
- Commercially packaged non-TCS foods in displays that are smaller than 100 cubic feet.

What food vendors must obtain licensure

from the local health department? Those selling any foods not listed in the exempt list including (but not limited to):

- Any food being handled without being pre-packaged
- Any food being prepared onsite
- Any food requiring refrigeration
- Cheese
- Cheesecake
- Coffee
- Cut Melons
- Eggs
- Fresh Popcorn
- Fresh Salsa
- Ice Cream
- Milk
- Meats
- Waffles/Crepes

Licensing (Continued)

Mobile License: Operated from a movable vehicle or other portable structure that routinely changes location. Mobile licenses are good for 1 year (3/1-2/28) and can be used anywhere in the State of Ohio.

- **Mobile Retail Food Establishment License:** A unit where food is processed, prepared, manufactured or otherwise held or handled for retail sale in bulk quantities.
- **Mobile Food Service Operation License:** A unit where food is prepared and/or served in individual portions. Mobile FSOs must have a permanent, plumbed hand sink, 3 bowl sink, hot water, and many other requirements.

Temporary License: A food service operation or retail food establishment that is operated for not more than 5 consecutive days. Temporary licenses are limited to 10 per year, per location. Temporary FSO's must have a means of washing hands, 3 tubs set up for utensil washing, and the means to keep food within temperature requirements.

Questions >>>

For questions regarding licensing, please contact the Environmental Health division of Hamilton County Public Health at (513) 946-7847.