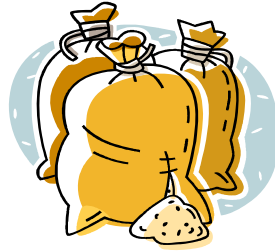




### *Food Protection During Storage, Display and Sales*

- Maintain cold foods at 41°F and below.
- Food must be stored off the ground.
- Foods on display must be protected from contamination.
- Any prepared, baked, processed or cut food must be packaged or wrapped for protection.
- All equipment must be clean, sanitary, smooth, sealed and constructed of approved materials to prevent against contamination.
- Maintain good hand washing practices at all times during food handling.
- All ice used for the display of cold drinks must be properly drained.



### *Labeling Requirements*

- Common name of the product.
- Name, address and zip code of the packer, processor, manufacturer.
- Net contents.
- List of ingredients in descending order of predominance by weight.
- List of any artificial color, artificial flavor or preservative used.

**THIS FOOD SAFETY GUIDE IS NOT ALL INCLUSIVE. FOR ADDITIONAL HEALTH REQUIREMENTS AND INFORMATION CONTACT YOUR LOCAL HEALTH OFFICIAL.**

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**Village of Mount Prospect  
Environmental Health**

# **Food Safety Guide to Farmers' Market**



50 S. Emerson Street  
Mount Prospect, IL 60056  
(847)-870-5668  
[www.mountprospect.org](http://www.mountprospect.org)



### **Permits/Licenses**

- Operators of stands and concessions who wish to sell products other than fresh produce must contact the Village of Mount Prospect Environmental Health Division.



### **Vehicles**

- Must be clean and sanitary.
- Must maintain working mechanical refrigeration for all potentially hazardous foods.



### **Premises**

- An adequate number of tightly covered waste containers must be provided for storage of garbage.
- No pets are allowed in the storage and display area.



### **Foods Prohibited at Farmers Markets.**

- Home made ice cream.
- Un-pasteurized dairy products.
- Home canned foods
- Home prepared sandwiches.
- Home vacuum packaged products (of any type).
- Home butchered meat, poultry or wild game animals.
- Home made garlic-in-oil
- Pickles, relishes and salsa.



### **Foods Allowed at Farmers Market with Certain Restrictions.**

- **Baked Goods**-of non-creamer and custard filling.
- **Herb Vinegar**-will be allowed provided commercial vinegar is used, which has a controlled pH, and labeling requirements are followed.
- **Flavored Oils**-may be sold only if it is produced in a commercial processing plant.

- **Shell Eggs**-a Department of Agriculture license is required for anyone who sells eggs.
- **Cut Melons**-must be covered/wrapped and iced for display only and must be discarded after four hours.
- **Mushrooms**-commercially raised mushrooms must have documentation of showing their source.
- **Honey**-must be from an inspected source (IDPH, FDA).
- **Apple Cider**- should be packaged or in a container, and must be pasteurized or show warning statement on the label.
- **Ice Cream**-may be sold if it is manufactured in a licensed dairy plant or in a retail food establishment from commercially pasteurized ice cream mix or from pasteurized milk and pasteurized eggs.



### **Foods Allowed at Farmers Market with no Restrictions.**

- **Fresh Fruits, Vegetables, Nuts, Seeds**-uncut, not processed in any way.
- **Melons**-may be cut for display only.
- **Popcorn, Other Seeds**-not sprouted, ground, etc.
- **Organic Foods**-not cut or processed.
- **Fresh or Dried Herbs.**