



Food Safety for Farmers Markets and Craft Shows Products, Permits and Best Practices

Markets, craft shows, and other community events are great opportunities for Nebraskans to get together and share their hard work and talent with each other. The Nebraska Department of Agriculture, through its Food Safety and Consumer Protection (FSCP) Focus Area, is responsible for the administration and enforcement of the Nebraska Pure Food Act (Act), Neb. Rev. Stat. §§81 2,239 to 81 2,292 at such events within its jurisdiction. No person shall sell food without authorization from NDA.

Handwashing Facilities

Handwashing facilities should be available when exposed foods are handled, such as slicing or cutting fruits or vegetables for sampling purposes.

Temporary Utensil Washing Set-up

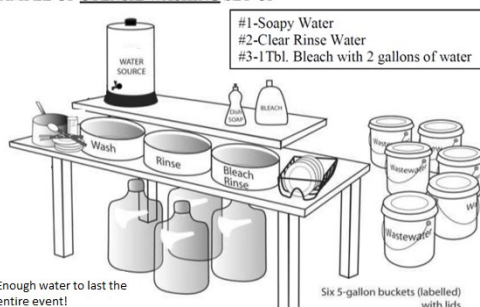
If utensils are used to prepare food on-site, a temporary wash station set-up is used to wash, rinse, and sanitize utensils every 4 hours or whenever they become contaminated.



Package Labeling

Packaged foods must be properly labeled with the common name of the product, name and address of the producer, packer or distributor, and net contents. Temperature controlled (TCS) products must list ingredients in descending order by weight. Meat processed at a USDA inspected plant must have the USDA identification number on the package.

EXAMPLE OF UTENSIL WASHING SET-UP



How are products to be sold? By count? By the pound?

For specifics, contact the Nebraska Department of Agriculture's Weights and Measures Program at 402-471- 3422. You may be required to have a certified scale to weigh your products.

More information:

https://nda.nebraska.gov/fscp/wam/wam_farmersmarket.html

Common Market Products & Requirements

NDA permit not required:

- Agriculture products - popcorn kernels, nuts, seeds, & grains
- Fresh produce - whole/uncut fruits and vegetables, fresh or dried herbs
- Pure harvested honey

Eggs:

- Egg number required – Register with Nebraska Department of Agriculture: 402-471-3422
- From own flock, must be clean, candled for quality, kept at 45° F or below
- Labeled with the owner's name, address and the Nebraska Egg Code Number.
- Label with safe handling instructions.

Example from: Agricultural Marketing Service (AMS) United States Department of Agriculture:

SAFE HANDLING INSTRUCTIONS: To prevent illness from bacteria: keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing eggs thoroughly.

Homemade products (Cottage Food):

- Baked goods: cookies, pies, brownies
- Traditional jams and jellies
- Tortillas
- Certain perishable products made at home and maintained below 41° F or above 135° F for safety

Homemade products may NOT include meat, raw eggs, homemade pickles, and other food items listed on the NDA website.

Must visibly inform consumers "This food was prepared in a kitchen that is not subject to regulation and inspection by the regulatory authority and may contain allergens."

Cottage Food Producer registration required if selling TCS (perishable) products.

Email cottage food questions to agr.foodsafety@nebraska.gov.

Canned/jarred foods (hermetically sealed):

Permit required and Better Process Control School

- Pickles
- Salsa
- Canned green beans, cabbage, artichoke, and other low-acid foods.
- Other canned products intended to be shelf stable

Freeze dried products:

Permit/product assessment may be required, depending on the product

- Freeze dried meat products – permit required and product assessment
- Freeze dried dairy/egg – product assessment for safety
- Freeze dried tomato/cut leafy greens/melon – product assessment for safety

Contact agr.foodsafety@nebraska.gov with individual questions

Beverages:

- Commercially packaged non-perishable beverages – permit not required.
- Beverages prepared on site: lemonade, snow cones – permit required.
- Beverages made and packaged at home, stored and sold under 41° F or above 135° F – cottage producer registration required if selling TCS (perishable) products.

Meat, poultry, and game animals:

- Permit required
- Must be slaughtered, processed, and packaged under USDA inspection, (or a facility under state inspection, if poultry are of own raising).
- Must be packaged and be labeled with USDA Est. #, name, and address of producer, packer or distributor, weight, price per pound, and total price, as well as safe handling information.
- Must be packaged with USDA exemption statement (poultry, if applicable)
- Must be maintained refrigerated or frozen.

Sprouts:

- Permit and Variance Required
- HACCP plan required to control for food safety risks of specialized process.

How can I get a permit?

Contact the NDA Food Safety program at agr.foodsafety@nebraska.gov or call 402-471-3422 for permitting assistance. A plan review and a preopening inspection are required.