



Marion County Health Department

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Administrator

MARION COUNTY FARMERS MARKET FOOD POLICY

- Foods that can be sold without a food permit or fee:** fresh uncut fruits, vegetables, herbs or spices, nuts in the shell, eggs with MO Dept. of Ag license and kept at 45°F or below, jams, jellies and honey.
 - Not for profit groups selling non-potentially hazardous foods such as breads, fruit pies, brownies, and candy.
- Foods that can be sold, but will need a FM food permit and pay \$10 fee:** for profit persons selling non-potentially hazardous foods such as breads, fruit pies, brownies, candy, shelled nuts, dried spices or herbs, dry cookie, cocoa, and soup ingredients. Any other foods must get prior authorization by the Marion County Health Department.
- Any allowable food which was prepared in a home kitchen must post a sign or have a statement on the label which states "THIS PRODUCT HAS NOT BEEN INSPECTED BY THE DEPARTMENT OF HEALTH AND SENIOR SERVICES".
- No low acid canned, acidified, or vacuum packaged foods may be sold.**
Examples: Salsa, any pickled foods, BBQ sauces, juice, cider, or spices in oil.
- Any claim on a food product to weight must be verified by the use of a scale certified by the MO Dept. of Agriculture.
- Small items, such as blueberries or strawberries, should be washed before being given as samples. Larger items like peaches, cantaloupe or watermelon must be washed and cut in order to offer a small portion as a sample. This may be done off site at an approved and inspected location, or it may be performed on site if the vendor has hand washing facilities and an approved facility to wash, rinse, and sanitize the utensils and cutting board. Accommodations for washing the produce prior to processing are also needed. The sampling itself should be done in a sanitary manner using toothpicks or individual cups to dispense the food. The public should never reach into a bulk container to get a sample. Fruits or vegetables that meet the definition of potentially hazardous food must be kept at proper temperature 41°F or below or the vendor must use a process where time is used as the public health control, not to exceed 4 hours.