



**FARMERS
BRANCH**

MARKET PLACE PERMIT APPLICATION
ENVIRONMENTAL HEALTH
972-919-2539

Permit Number: _____
Expiration Date: _____

Dates: _____ to _____		Time: _____ to _____	
Business Name:		Business Owner:	Phone #:
Address:		Email:	
Food Protection Manager:		Phone #:	
Address:		Email:	

Please list the products being SOLD	Please list the products being SAMPLED
1.	
2.	
3.	
4.	
5.	
6.	

I CERTIFY THE ABOVE INFORMATION TO BE TRUE AND ACCURATE TO THE BEST OF MY KNOWLEDGE. FALSIFIED INFORMATION MAY RESULT IN THE REVOCATION OF THIS PERMIT AND THE ISSUANCE OF MUNICIPAL CITATIONS. (INCOMPLETE APPLICATION MAY NOT BE ACCEPTED). ANY CHANGES WILL BE PROMPTLY FORWARDED TO THE ENVIRONMENTAL HEALTH DIVISION.

APPLICANT NAME:	SIGNATURE:
CONTACT PHONE #:	DRIVER'S LICENSE #:
Applicant is: <input type="checkbox"/> Business Owner <input type="checkbox"/> Manager <input type="checkbox"/> Other:	

FEE PAID:	R'CVD BY:	DATE:
Approved _____ Denied _____		
Comments: _____		

RETURN APPLICATION TO:
City of Farmers Branch
Environmental Health Division
P.O. Box 819010
Farmers Branch, Texas 75381-9010



City of Farmers Branch Environmental Health Division

REQUIREMENTS FOR FOOD VENDORS

General Information:

1. A health permit must be filled out by each food vendor and approved by the Health Department.
2. No open food of any kind may be displayed or sold.
3. PERMITS ARE NOT TRANSFERABLE. The permit issued is for the applicant indicated on the permit only.
4. There is NO FEE for the health permit.
5. The permit must be visibly displayed at each food booth.
6. Failure to comply with these requirements may result in revocation of the permit and/or municipal court citations.

Foods sold at the Farmers Branch Market must fall under one of the following categories:

1. Produce
2. Commercially produced prepackaged items from a licensed facility or commissary
3. Produced by a Cottage Food Producer
4. Manufactured food with a license from the Department of State Health Services (DSHS)

Produce:

1. Produce must sold in a whole state.
2. No open foods of any kind may be displayed or sold.
3. No cut produce including melons and tomatoes will be allowed.

Commercially Prepackaged Foods:

1. Only commercially prepared prepackaged goods prepared in a certified commercial kitchen and labeled according to regulatory requirements of the State of Texas will be allowed.
2. Labels must include the manufacturer, common name of the food item, ingredients if more than one, the name of the food source for each major food allergen contained in the food, unless the food source is already part of the common name of the respective ingredient and approximate net weight. In addition, a nutrition label must also be included on the packaging.
3. Absolutely no unlabeled foods, or foods from any source other than the documented commissary may be sold to the public.
4. All food must be sold retail only. Without proper wholesale licenses, sales to restaurants are prohibited.

Cottage Food Producers:

1. Cottage Food Producers can sell ONLY the following home prepared food items:
 - i. Baked goods, breads, sweet baked breads, birthday/wedding cakes without potentially hazardous fillings or icings, rolls, muffins, coated and uncoated candy, a canned jam or jelly, a fruit pie, dehydrated fruit or vegetables, including dried beans, popcorn, and popcorn snacks, cereal, including granola mix, vinegar, pickles made from cucumbers only, mustard, roasted coffee, or dried tea, or a dried herb or dried herb mix.
3. All cottage food produced items must be labeled legibly with the following:
 - i. The name and address of the cottage food production operation
 - ii. The common or usual name of the of the product especially if the food is made with a major food allergen such as nuts, eggs, soy, milk, or wheat
 - iii. Statement that says: "This food is made in a home kitchen and is not inspected by the Department of State Health Services or a local health department."

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Manufactured Products:

1. General requirement:

All vendors selling time temperature safety controlled food items such as meat, eggs or milk will be required to have mechanical refrigeration on site to keep the products at the required cold holding temperature all meat frozen at 0 degrees F. whole shell eggs at 45 degrees F. or below, and milk at 41 degrees F. or below.

2. Egg Products:

- i. An egg producer that sells only ungraded eggs from their own flock may be exempt from licensing from the Texas Department of Agriculture, but must be permitted by the Department of State Health Services or the local food authority.
- ii. The eggs must be stored under mechanical refrigeration at 45 degrees or less, and meet specific labeling requirements. (Safe Food Handling Instructions; Name and Address of distributor or packer)
- iii. Eggs from fowl other than chickens such as quail, and ducks are not graded in Texas and cannot be sold.

3. Meat Products:

- i. Only frozen packaged meat will be allowed. All meat must come from an approved source (United States Department of Agriculture) USDA stamp or DSHS (Texas Department of State Health Services) – Meat and Safety Assurance.
- ii. All meat items must be stored and displayed in a mechanical freezer approved by the City of Farmers Branch Environmental Health Department.
- iii. All labeling requirements must comply with USDA and DSHS rules and regulations.
- iv. The processing plant must be USDA inspected unless it has a small producer exemption. A small producer must provide proof of exemption and meet labeling requirements. The producer shall provide either a grant of inspection or exemption.
- v. The meat storage facility must provide proof that it is a licensed facility under the Department of State Health Services.
- vi. If the meat is stored in a facility other than the processing plant, a copy of the latest health inspection by the local regulatory authority shall be provided.
- vii. The following must be provided to the City of Farmers Branch Environmental Health Department prior to operation at the Farmer Branch Farmers Market:
 - a. Completed Farmers Branch Permit Application
 - b. Equipment inspection
 - c. Processing license (or proof of exemption)
 - d. Storage license
 - e. Copy of product labels

4. Milk Products:

Fluid milk, dry milks and milk products complying with Grade A shall be obtained pasteurized. Raw unpasteurized milk will not be allowed.

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Sampling:

Sampling may be allowed provided the following requirements are met:

- i. All food items are kept covered and protected from contamination and access by insects, and served in a sanitary manner, as well as kept at least 6 inches off the ground.
- ii. Can be served as is without any required cooking. Examples would be commercial candies, granola mixes in sample cups, salsas on commercially prepared bagged tortilla chips or bagel bits, non-potentially hazardous baked goods such as cookies, breads, muffins rolls, biscuits or brownies, dehydrated fruit or vegetables, jams and jellies on bread, coated and uncoated nuts, brewed flavored coffees and teas.
- iii. Prepared commercial foods such as tamales, corn dogs, hot dogs etc. that only need to be heated up but NOT COOKED from a raw state may also be allowed as samples contingent on that the vendor can provide the necessary cold and hot holding equipment needed for proper cold holding and re-heating of these items. For any products that contain potentially hazardous ingredients, prior health department approval MUST be obtained.
- iv. All sellers handing out samples would be required to wear proper hair restraints, properly wash hands and to wear food handler gloves and all food samples must be served in single service sample cups and utensil (if needed) that are disposable.
- v. No gum chewing, eating, or drinking from spill-able open beverage containers is allowed. Drinking is allowed from closed non-spill-able beverage containers with a movable tab that can be opened and closed with which to sip from.
- vi. Use smooth, nonabsorbent, and easily cleaned (i.e. metal, or plastic) utensils and cutting surfaces for cutting samples, or use disposable utensils or cutting surfaces.
- vii. All children, animals, and ill workers are kept out of the sampling area.
- viii. All surfaces must be sanitized with wiping cloths stored in a bucket of household bleach unscented sanitizer 50-
 - a. 100 ppm, or 200 ppm quaternary ammonium QUAT checked with the proper chemical test strip for each sanitizer.
- ix. All solid and liquid waste must be disposed properly and as needed. Wastewater must be disposed of into an approved sewer or holding tank.
- x. A hand-sink with hot and cold water, paper towels, and soap will be available, but it is recommended that all vendors handing out samples also have one durable plastic container with a spigot containing free flowing potable water, handwashing soap and disposable paper towels, as well as a collection container for wastewater. Note: Hand sanitizers do not take the place of proper handwashing.
- xi. Animals must be kept on leashes and away from the stands where samples are given unless it is pet supplies, food, or treats. The exception is a service dog only.
- xii. Special Requirements - Any food vendor who does open handling (manipulating a food item to include opening up packaged food items to reheat and/or serve) of a time/temperature control for safety food (formerly known as a potentially hazardous food item) may be required to have at least one person on site who has a minimum of a basic accredited food handler certification.

For more information regarding the permit approval process from the City of Farmers Branch, please call Environmental Health Division at 972.919.2539

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