



Food Event Licensing

Transient Permit

- Any non-exempt food sales at the market requires a transient or mobile food permit.
- With a transient permit, food must be prepared on site at the market or in a commercial kitchen.
- Annual permit (July 1st–June 30th).
- Transient permit pricing through REHA:
 - Standard Transient Permit is \$150
 - Transient permit (1–3 days) for an already licensed retail food establishment: \$50
 - Transient permit for non-profits serving more than the exemption allows: \$130
 - Transient permit for non-profits serving more than the exemption allows plus food safety trained staff present: \$100

Exempt situation

Non-Profit Organizations

- Non-profits are allowed to serve meals up to 3 days per licensing year, without any permit. These can be served at community events and/or from their own facility. Examples of meals include brats, pancakes, pizza, and more.
- Non-profits are allowed to serve non-meals up to 12 days per licensing year, without any permit. These can be served at community events and/or from their own facility. Examples of non-meals include ice cream, coffee, cotton candy.
- If the organization has their own facility that is not a private residence, they can prepare food at that location to be sold at the farmers market even though it's not a commercial kitchen.

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- If the organization serves at community events more than the exemption allows, they will need to acquire a transient permit.
 - There is a 30\$ discount for non-profits who have someone present that has been trained in food safety. We will have an online training available on our website. A certified food manager or certified food handler certification would also count.
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Exempt situation

Pre-packaged Non-TCS Food

- Some food items can be resold at the market with no permit.
 - Food must be non-TCS (Time/Temperature Controlled For Safety).
 - Food must be bought and sold in sealed packaging.
 - No food processing can occur.
 - Food must come from an approved source.
 - Examples: candy bars / bags of chips / bottles of soda or water
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Exempt situation

Baked Goods

- Some baked goods are exempt from permitting.
 - Baking can be done in home kitchen.
 - Product must be a baked good.
 - Finished product must be Non-TCS (Time/Temperature Controlled For Safety).
 - Must be sold directly to the consumer.
 - Examples: Cookies / brownies
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Exempt situation

Canned Goods

- Some canned goods are exempt from permitting.
 - Canning can be done in home kitchen.
 - Product must have a PH of 4.6 or lower.
 - Product labels must include the following:
 - Name and address of the person who did the canning
 - Date of canning
 - Statement – “This product was made in a private home not subject to state licensing or inspection”
 - All ingredients in descending order of prominence, including the common name for any ingredient that originates from milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans or sesame. These are ingredients that can cause severe allergic reactions in some people, who must be able to recognize when they are present.
 - Examples of acceptable canned goods: jams / pickled cucumber / salsa / sauerkraut
 - Examples of unacceptable canned goods: meat, dressings
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Exempt situation

Raw Uncut Produce

- Fresh produce can be exempt from permitting.
 - Must be raw/uncooked.
 - Must be uncut (other than the harvest cut).
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