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IMPORTANT CITY OF SAINT PAUL HEALTH RULES YOU NEED TO KNOW IF YOU WANT TO SELL FOOD AT THE FARMERS MARKET

1) What health regulations apply when I am at the Farmers Market?

All of the City of Saint Paul health rules apply; however, we allow some variations to the regulations to accommodate the existing conditions at the Market. For example, we allow the following modifications:

* In your sales area you may provide a spiggoted container filled with warm water, a soap dispenser filled with liquid soap, and single service towels to wash and dry your hands, rather than providing a hand wash sink connected to sewer and running water.

* To protect your prepared and/or processed foods from being contaminated by the customers, you must cover the foods. You may use clean plastic, provide sneeze shields or use some other effective protection. The health inspector can help you determine which protection works best for you.

2) Can I prepare foods (i.e. bake, boil, bottle, can, cook, fry, mix, package, pickle, etc.) at home and sell them at the Farmers Market?

***** Foods prepared or processed at home are **ABSOLUTELY NOT** allowed to be sold at the Market.

3) Can I prepare my foods at the Farmers Market and sell them there?

* If you want to sell or give away any foods that require handling and/or preparation, you **CANNOT** do the preparation at the Market.

* If your foods require preparation or processing, the preparation must be done off-site at an approved, state or locally licensed establishment. After they have been prepared/processed you must bring your foods to the Market in approved transport containers to protect them from contamination and to hold them at the required, safe temperatures.

* HOT potentially hazardous foods (i.e., MEAT, FISH, POULTRY, EGGS and so forth) must be kept **HOT** (140 degrees Fahrenheit, or hotter); COLD potentially hazardous foods must be kept **COLD** (41 degrees Fahrenheit, or colder).

* If foods are to be heated at the Market approved equipment must be provided.

4) Do I need a license from the City of Saint Paul?

YES

* You **DO** need a City of Saint Paul "Farmers Market" license if you sell or give away processed or prepared foods (i.e., bakery products, sandwiches, cheese samples, fish samples, processed poultry, pork, or beef). To apply for a license call 651-266-9090.

NO

* You **DO NOT** need a City of Saint Paul "Farmers Market" license if you are only selling your own home grown unprocessed food products (i.e., vegetables, fruits, flowers, honey, unprocessed fish, etc.).

* **Note**: Please contact the Minnesota Department of Agriculture at 651-296-2627 for their license requirements and regulations.

5) Can I bring my pets to the Farmers Market?

* Pets are **NOT** allowed in the food sales area of the Market, except police patrol dogs and service dogs, such as guide dogs for the blind/deaf.