





Farmers Market Licensing Requirements & Food Safety Information

February 22, 2023

Farm Fresh RI

Providence, RI

Licensing



- Vendors selling whole uncut produce or honey do not require a license.
- If produce is being cut for samples, a Food Peddler license will be required, produce must be cut at the market.
- Food Manufacturer, Cottage Food, Shellfish Dealers, Farm Home Food Manufacturer, Farm Warehouse (meat product) and Food Service license holders wanting to sell products at a farmers' market will need to have a Food Peddler license.
**If a Food Service license holder has a Mobile license for use at temporary events, that license can be used for a farmers' market as well.

Licensing cont.....



- Mobile food units (trucks, trailers, carts) licensed with a Mobile license do not need additional licenses to vend at a farmers' market.
- Licensed out of state vendors will be required to obtain a RI Food Peddler license, proof of licensure from their state will be required. Out of state vendors must meet the same requirements as a business in RI.

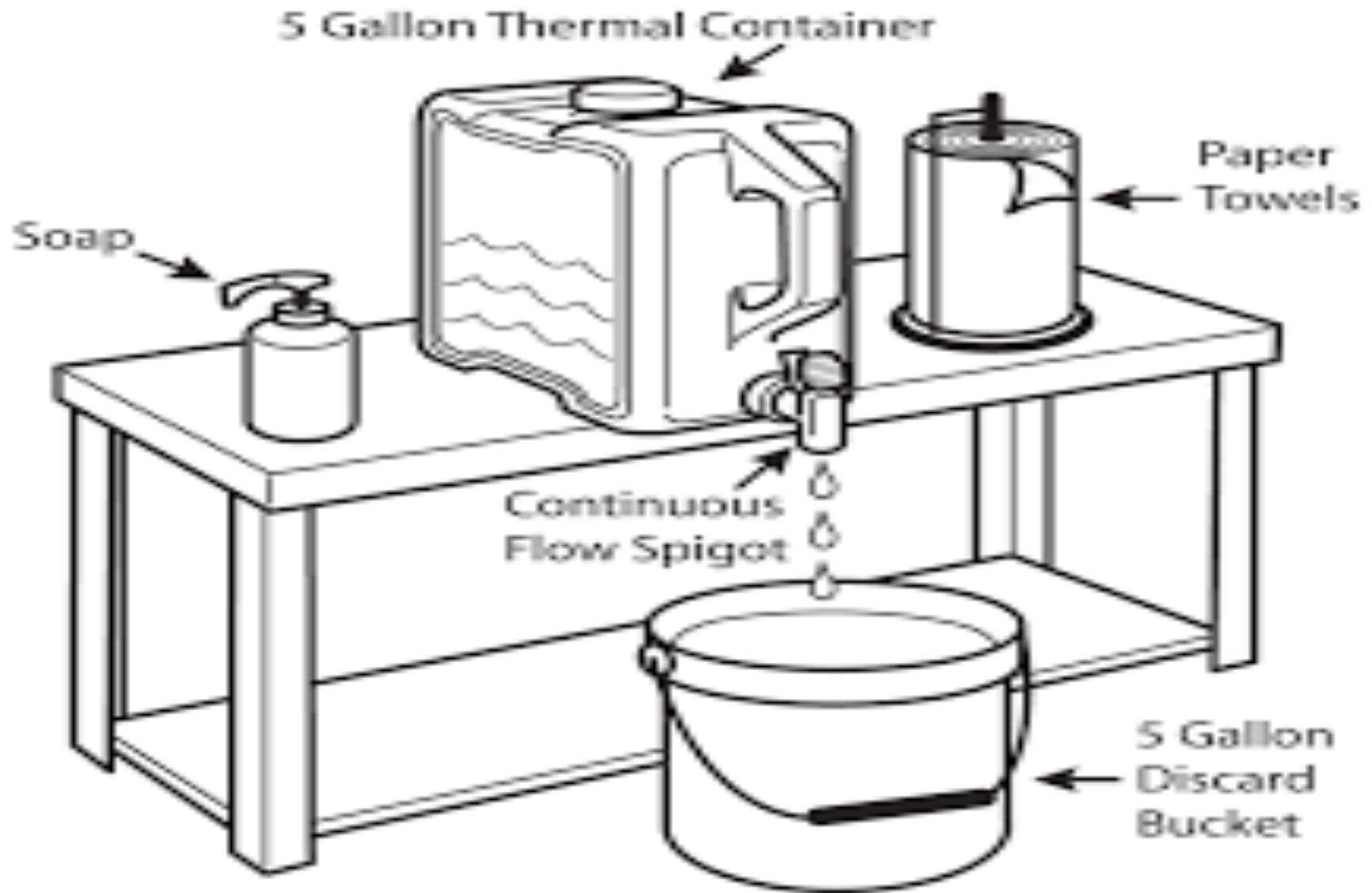
Food Safety



Any vendor that is sampling products or preparing foods **MUST** follow the temporary event guidelines including:

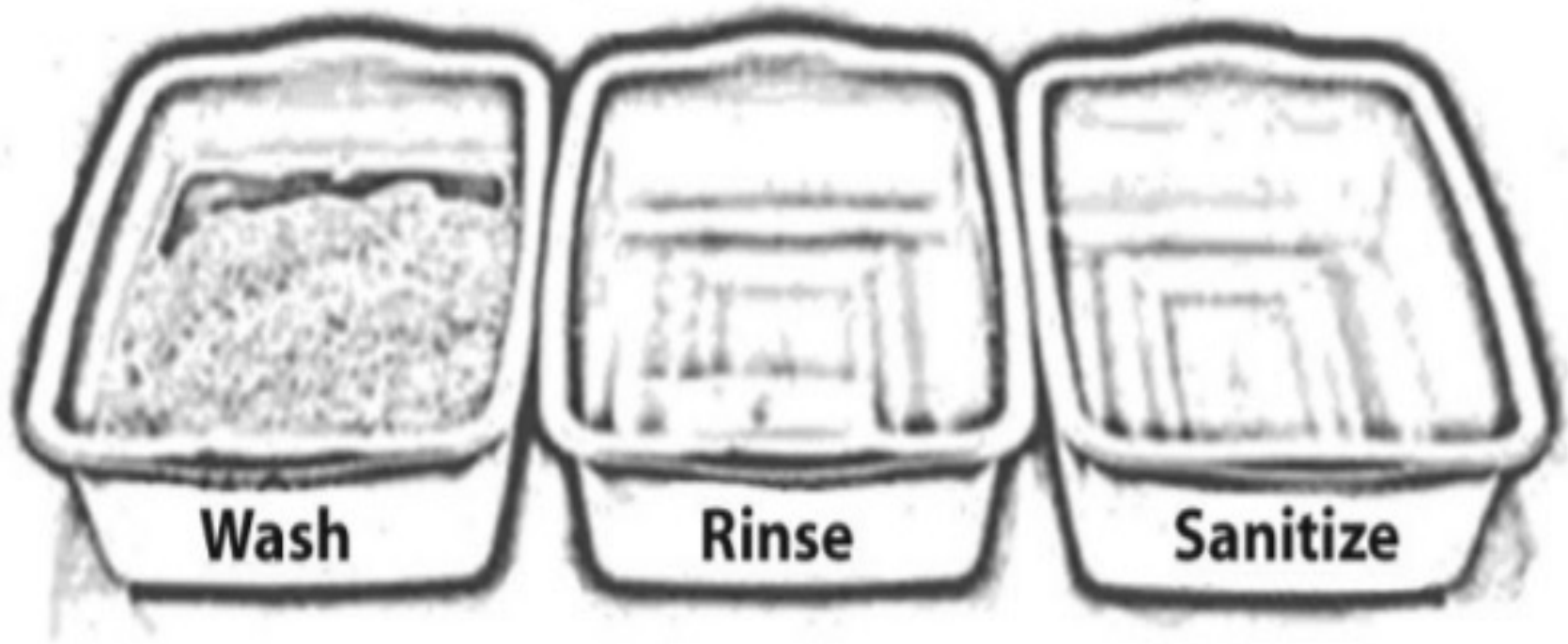
1. A temporary handwashing set-up
2. A temporary 3-bay sink set-up
3. No bare hand contact of RTE foods
4. Cold holding equipment
5. Hot holding equipment
6. Thermometers
7. Food protected from contamination

Temporary Handwashing Set-up



Temporary 3-Bay Sink Set-up

Proper Set-Up



No Bare Hand Contact



Suitable utensils:

- Deli Tissues
- Spatulas
- Tongs
- Forks and other serving utensils
- Single use, non-latex gloves



Cold Holding Equipment



- Cold food must be held at a temperature of 41 degrees F or below.
- Coolers may be used instead of mechanical refrigeration providing there is plenty of ice to keep foods cold.



Hot Holding Equipment



-All hot foods must be held at
135 degrees F or higher

-Appropriate hot holding equipment

MUST be used to ensure proper temps are held



Thermometers



- A food thermometer should be onsite to help ensure food temperatures are being kept appropriately.
- Food temperatures should be taken before arriving to event, food should be transported at correct temperatures.



Protection from Contamination



Documentation-Vendor Info



Temporary Event Vendor List (please submit 2 weeks prior to your event)

Vendor Name	Contact Name	Address	Phone Number	E-mail address	Menu	RIDOH MOBILE Food Business License Number **REQUIRED** (Number starts with FSV or MRK)

Name of Event: _____

Location of Event: _____

Date(s): _____

Questions





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