



CITY OF MCKINNEY HEALTH COMPLIANCE DEPARTMENT GUIDELINES FOR THE FARMERS MARKET

1. Vendors who provide foods that require time and temperature (refrigerator or freezer) control for safety shall be required to obtain a permit from the City of McKinney. Vendors must submit a health permit application three (3) days prior to the market. Annual health permit fees for the market shall be \$100. Permits will expire April 30th of each year.
2. Vendors who produce and are selling only prepackaged non-potentially hazardous foods (foods that do not require time and temperature control for safety) will not be required to obtain a health permit, but will be required to submit a manufacturing permit from the Texas Department of State Health Services with their Farmers Market Permit Application.
3. All foods must come from a licensed facility. Foods that are not properly labeled or are from an unapproved source will not be allowed.
4. Home preparation or storage of food is not allowed at the market, with the exception of food which meets the requirements of the Texas Cottage Food Production Operations.
5. Prepackaged food shall be labeled according to Texas Food Manufacturers requirements.
6. All food and non-food contact surfaces shall be clean and in good repair at the market.
7. Working thermometers shall be stored in mechanical refrigeration units at the market.
8. Permitted food specialty vendors shall have a Certified Food Protection Manager at the market during operating hours. Any additional employees shall have a food handler certification.
9. Eggs: Egg producers that sell only ungraded eggs from their own flock may be exempt from Texas Department of Agriculture requirements, but must obtain a permit from the City of McKinney Health Department. The eggs must be stored under mechanical refrigeration that meets or exceeds National Sanitation Foundation Standards, and is able to maintain the product at 45 degrees or less. Eggs must also meet labeling requirements as ungraded.
10. Meat products: Only frozen packaged meat will be allowed. Vendors who sell meat products must have the meat processed under USDA or Meat Safety Assurance

regulations. A small producer must provide proof of exemption and meet labeling requirements. The producer shall provide either a grant of inspection or exemption. Meat must be stored in a mechanical freezer that meets or exceeds National Sanitation Foundation Standards.

For more information, please contact the City of McKinney Health Compliance Department located:

410 N Tennessee St

McKinney, TX 75069

(972) 547-7440

(972) 547-2606 (Fax)

healthinfo@mckinneytexas.org