



SANITATION GUIDELINES FOR FARMERS MARKETS

- Permits: Each producer or the Market Manager must obtain such health permits, certificates or licenses as required by the local regulatory agencies.
- Vehicles: Foods during transportation and delivery must be protected from flies, dirt, handling or other contamination and delivery vehicles or other equipment used for such transportation must be kept clean and be constructed so as to protect the food from dust and other contaminants.
- Food Protection: Food on display must be adequately protected from public handling and / or other contamination.
- Premises: Each producer is responsible for maintaining their stall / area in a neat, clean and sanitary condition.
- The Market Manager shall provide adequate waste containers, at least one per every two producers.
- At the close of business each producer must clean his stall / area. The Market Manager has the ultimate responsibility to see that the Market area is left clean.
- NO pets are allowed in the Market area!
- Foods: Only foods which are wholesome and free of adulteration may be marketed. **The following foods are prohibited:**
- a) Dairy products, including, but not limited to milk, cheese, cottage cheese, cream, butter, ice cream, yogurt, etc.
 - b) Any meat and / or poultry.
** Eggs must meet the packaging and labeling requirements of the Illinois Egg Law as administered by the Illinois Department of Agriculture. The producer may sell only those eggs obtained from his personal flock. The re-selling of eggs is prohibited.
 - c) All foods must be sold whole and intact. The practices of peeling, slicing, plugging, husking, etc., are prohibited.
 - d) NO SAMPLING!!
- Restrictions: Operation period shall be limited to the local growing season (May 1 - September 30)
- Only one market is allowed per municipality area.
- Markets may occur only one day per week.

