

Guidelines for Mobiles at Farmer's Markets

Farmer's Markets meet on a regular basis to sell Time/Temperature for Safety (TCS) foods, farmed food products, and whole shell eggs. The market is required to be registered with Oklahoma Department of Agriculture Food and Forestry and have a market manager or advisory board with written guidelines. Food items made with ingredients grown by the farmer must be manufactured in a licensed facility or provide adequate advisory declaration on packaging if produced at home.

For vendors that sell foods that do not meet Farmer's Market guidelines a temporary license may be issued from the Health Department and those vendors must comply with Oklahoma Food Regulations.

The following are license types that often sell at Farmers Markets:

- (1) Mobile food establishments are categorized as either full-service, pre-packaged, or pushcart. The requirements are different for each operation:
 - Full-service mobiles are designed to prepare and serve food. They have the requirements as a restaurant, including commercial equipment and certified food manager.
 - Prepackaged mobiles are limited to the sale of prepackaged food items that are properly labeled with the common name of the food, list of ingredients, along with the name and place of business for the producer, and name of each major food allergen ingredient. Note: prepackaged mobiles require a commercial or approved personal vehicle. The personal vehicle should have no evidence of personal items in food storage areas at the time of the event. Carpeted areas in vehicle need to be covered with a durable cleanable surface and food needs to be transported inside food carriers or alternative approved transportation equipment.
 - Outdoor pushcarts are non-self-propelled units that have over-head protection, handwashing on the cart if open food is sold, and a three-compartment sink for warewashing if a commissary location isn't available that is licensed to the same owner as the pushcart.
- (2) Non-TCS food may be sold from a seasonal (permanent structure) establishment, for no more than 6 months of continuous operation. Seasonal establishments must comply with requirements for temporary food establishments.

Licenses

- Mobile fees are due at time of licensing along with a copy of the business sales tax permit. Once license is obtained, it must be available upon request if not clearly posted.
 - Oklahoma State Department of Health License = \$425.00
- Seasonal license fees are also due at time of licensing with a copy of sales tax permit. These licenses are valid for 180 days and once license is obtained it needs to be posted as well.
 - Oklahoma State Department of Health License = \$250.00
 - City of Tulsa and Broken Arrow = \$155 + \$5 initial processing fee = \$160.00
 - City of Broken Arrow = fee varies (see inspector for fee)
- Oklahoma State Department of Health Temporary fee of \$50.00 for a maximum of three (3) days is issued whenever a temporary food establishment, as defined in OAC 310:257-1-2, operates occasionally at a farmers farmer's market location.

Additional food safety considerations are:

Handwashing

IF serving open food, a handwashing system needs to be conveniently available at the service area. At a minimum, the handwash system consists of warm running water, soap, and individual paper towels. This hand sink shall be available at all times during operations and be used for no other purpose. An igloo-type container with a continuous flow-type spigot that can be turned on can be used with a water waste catch bucket adequate in size for the amount of wastewater expected. It is always best to minimize bare-hand contact by using gloves, tongs, scoops, or deli tissues. Hand sanitizers do not replace the act of hand washing.

Food Protection

All open food, whether sampled or offered for sale, shall be protected by a sneeze guard, or separated from the customer by distance. Food cannot be stored on the ground. A tent (overhead protection) must be used if there are any open food items. Floors at stand need to be concrete, asphalt, or tight wood. Ice used to keep food cold needs to be self-draining. If ice cannot keep foods at an adequate temperature, other means of cold storage must be utilized.

Personal Hygiene

Food vendors shouldn't eat, drink, or use tobacco within the food service area. If vendors are sick or have an infected wound on the hand or arm that might come into contact with open food or utensils, they should not handle food and depending on symptoms may need to stay at home. Hair should be properly restrained, and vendors should have on clean outer garments.

Utensils

An adequate number of utensils should be available for use during open hours of the market. Utensils should be stored in a container that protects them from contamination. After use, the utensils should be properly washed, rinsed, and sanitized at a licensed establishment.

For further questions or information call 918-595-4300.