

BUCKS COUNTY DEPARTMENT OF HEALTH

APPLICATION FOR LICENSE TO CONDUCT AND OPERATE A FARM/FLEA MARKET STAND

PA Code, Title 7, Chapter 46 requires that a properly prepared application, fee, plans, menu and specifications for construction for a food facility be submitted to and approved by the Department before any work can begin or the facility can be licensed. This application also includes a plan review and guidelines to assist vendors with operating a farmer's market stand in compliance with the PA Food Code.

****This application and fee must be received 30 days prior to opening or operating****

Vendor Name _____

Address _____ Phone # _____

Owner's Name (licensee) _____ Daytime Phone # _____

Owner Address _____

Email _____

Name and Address of Licensed Commissary/Servicing Facility/Storage Facility:

YOU MUST INCLUDE A COPY OF THIS FACILITY'S CURRENT LICENSE FROM THEIR REGULATING AGENCY, (e.g. PA Department of Agriculture, USDA, Local Health Department) AND A COPY OF THE MOST RECENT INSPECTION. A LICENSE TO OPERATE WILL NOT BE ISSUED UNTIL THESE ARE SUBMITTED AND APPROVED.

Market Information

Farm/Flea Market	Day of Operation	Market Manager	Manager contact (phone or email)

Fee Submitted: \$ _____ (See current fee schedule)

~The undersigned agrees to operate this Food Facility in compliance with the current food regulations

SIGNATURE of Business Owner/Applicant: _____ Date: _____

NOTE: THE OWNER OF THE BUSINESS OR A CORPORATE OFFICER MUST SIGN THIS APPLICATION.

Stand Information

List all foods sold or served:

Food	Source	Prepared on/off site

WATER SUPPLY: If applicable

- Municipal Water Authority's Name: _____
- On-Site Well
- Hot Water Supply Capacity (Gallons & BTU) _____

SEWAGE DISPOSAL: If applicable

- Municipal Sewer Authority's Name: _____
- On-Site Sewage Disposal

Equipment Schedule

Item#	Type of Equipment	Manufacturer's Name	Model No.	Year Manufactured	Quantity	Testing agency, if applicable

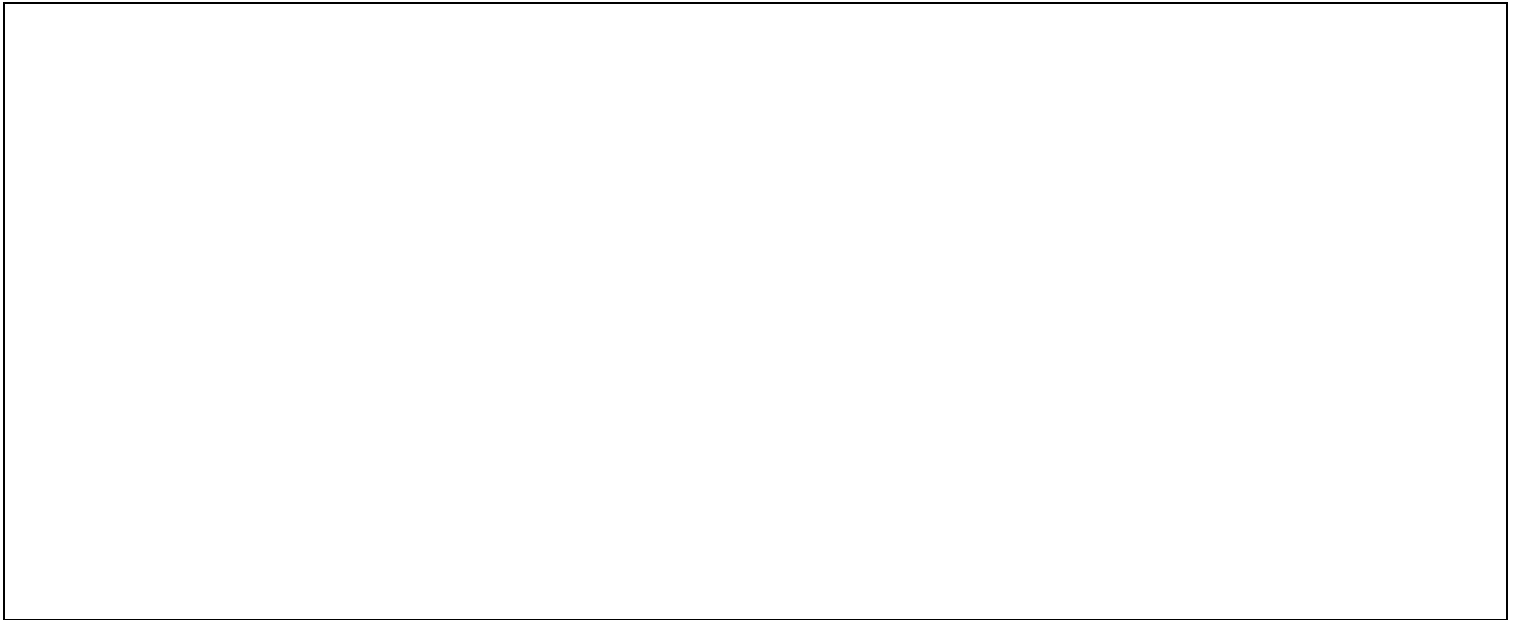
Describe your method of handwashing:

Describe your method of overhead protection:

Describe your method of sampling (if sampling):

Describe your method of warewashing if conducted onsite (including type of sanitizer):

Provide an accurate sketch of your farmer's market stand below.



GUIDELINES FOR FARM/FLEA MARKET STANDS

These guidelines are designed to help market vendors and managers meet the licensing requirements of PA Code Title 7, Ch. 46, PA Food Code.

LICENSE REQUIRED

Any farm/flea market stand that sells prepackaged Time/Temperature Control for Safety (TCS) (perishable) products must obtain a license.

Any stand that prepares, cooks, serves, or handles food (other than samples) must obtain a license.

All farmer's market stands must operate in conjunction with a service facility or commissary. The service facility or commissary must be licensed by a jurisdictional health dept./agency (PDA, local health dept., etc.) and be under inspection. Proof of a license and inspection for this facility is required. The license will not be issued until the commissary license and inspection are submitted and approved.

Stands that require a BCDH license must submit the application for farm/flea market license (SA-140), the current fee, and a copy of the current license & inspection for the service facility/commissary. The farmer's market license will be valid for any market, however, vendors that operate at multiple markets simultaneously are required to obtain a separate license for each market. **The application for a farmer's market stand must be received at least 30 days prior to opening or operating the stand.** Failure to submit a complete application 30 days in advance may delay approval.

EXEMPTIONS

Stands that exclusively sell any of the following foods/drinks may be exempt from licensing:

- Raw intact fruits & vegetables
- Coffee, water, soft drinks
- Honey
- Shell nuts
- Prepackaged non-TCS products food & drinks

Stands that sell only non-TCS products and only sample those products may be exempt from licensing.

Stands that sell only non-TCS products and handle them minimally may be exempt from licensing (e.g. wrapping, boxing, or bagging non-TCS products). **Stands that are exempt from licensing must still follow the PA Food Code and are subject to inspection by BCDH.**

SOURCE

All food sold at a farm/flea market stand must come from an approved source. Any food found during an inspection that is from an unapproved or unknown source will be removed from the market or embargoed.

Food may not be prepared or processed in a private home unless that home is registered with the Pennsylvania Department of Agriculture (PDA) Limited Food Establishment Program

LABELING

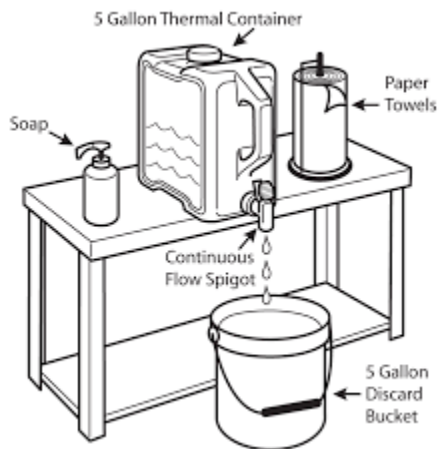
Raw agricultural products do not have a labeling requirement.

Prepackaged products must contain labels with the name of product, name and address of manufacturer, ingredients, and an allergy warning if applicable. Baked products sold directly to the consumer by the producer are exempt from labeling, however, ingredient information must be available at the point of sale.

Shell eggs must be labeled in accordance with the PA Egg Refrigeration Law.

HANDWASHING

All food employees must have the ability to wash their hands when handling food. For minimal handling, moist towelettes may be used. Stands that handle, prepare, cook, or serve TCS products onsite are required to use a hand-sink with soap and disposable towels. An insulated container (or similar) with a spigot filled with tempered water (minimum 85°) must be provided. Wastewater must be collected in a waste receiving bucket and disposed into an approved wastewater system (sanitary sewer, septic system, temporary holding tank, blue boy tank).



Ready to eat foods cannot be handled with bare hands. Gloves or other utensils must be used to prevent bare hand contact with ready to eat foods.

WAREWASHING

All wares must be washed, rinsed, and sanitized either at the service facility/commissary or onsite. If warewashing must be conducted onsite, then 3 basins large enough for complete immersion of utensils and other small wares must be used. Wastewater must be disposed of into an approved wastewater system (sanitary sewer, septic system, temporary holding tank, blue boy tank). Dish soap and sanitizer must be used.

FOOD PROTECTION

All TCS products must be maintained within the proper temperature ranges (cold <41F, hot >135F) and thermometers for checking food temperatures must be onsite. Vendors transporting TCS products from a service facility/commissary to a market stand must maintain a temperature log. Food identified during an inspection that is out of the required temperature range for which holding times cannot be verified will be discarded onsite. Frozen foods must be maintained in a solid frozen state. All food stored or displayed onsite must be kept covered or under proper sneeze protection at all times.

Mail with correct fee to the appropriate District Office:

**Bucks County Department of Health
Neshaminy Manor Center
1282 Almshouse Road
Doylestown, PA 18901
215-345-3336**

**Bucks County Department of Health
Bucks County Government Services Center
7321 New Falls Road
Levittown, PA 19055
267-580-3510**

**Bucks County Department of Health
Bucks County Government Services Center
261 California Road
Quakertown, PA 18951
215-529-7000**