

## **Downtown FDL Farmers Market Baked Goods Sales Permitted**

- No more than \$5,000 in sales per year
- Retail only (direct from producer to consumer)
- Only at community or social events, such as bazaars, or at farmers markets

### **Signs and Labels Required**

- Certificate of Vendor Insurance available on site & on file with the Market
- Sign at the point of sale, stating, "These baked goods are homemade and not subject to state inspection."
- Product labels must include:
  - Name and address of the person who did the baking
  - Date of baking
  - Statement – "This product was made in a private home not subject to state licensing or inspection."
  - All ingredients in descending order of prominence, including the common name for any ingredient that originates from milk, eggs, fish, shellfish, tree nuts, peanuts, wheat or soybeans. These are ingredients that can cause severe allergic reactions in some people, who must be able to recognize when they are present.

### **Record-keeping Suggested**

Written record of every batch of product made for sale, including:

- Recipe, including procedures and ingredients
- Amount baked and sold
- Baking date
- Sale dates and locations
- Gross sales receipts

### **Sanitation**

Inspection is not required, but customers expect good sanitation. Here are some factors you should consider:

- Use clean equipment that has been effectively sanitized prior to use
- Clean work surfaces and then sanitize with bleach water before and after use
- Keep ingredients separate from other unprocessed foods
- Keep household pets out of the work area
- Keep walls and floors clean
- Have adequate lighting
- Keep window and door screens in good repair to keep insects out
- Wash hands frequently while working
- Consider annual testing of water if using a private well