Farmers Market Food FAQs

*How do I know if I need a permit?

If you are providing consumables to the public at a Certified Farmers Market, then you need a permit. Permits are issued by jurisdiction and may not be used in a different jurisdiction. Only one permit is needed per jurisdiction to be eligible to sell at all certified farmers markets within that jurisdiction. Click here for Farmers Market permit descriptions. Farmers Market Permit EXEMPTIONS are:

- Vendors with prepackaged (closed) shelf-stable foods,
- Raw agricultural products (whole, uncut fruits and vegetables), or
- Cottage Food Law vendors (see below)

*How do I know if the Farmers Market is Certified?

Farmers markets are certified through the Texas Department of Agriculture. A list of approved, certified farmers markets is available online here.

*What is difference between a Class A, Class B and Class C Permit?

- Class A: Vendors may only provide or sell pre-packaged time/temperature controlled for safety foods.
- Class B: Vendors may sell pre-packaged food items, provide samples and dispense bulk food.
  - All Employees/Volunteers must complete a State certified food handler training course.
- Class C: Vendors may sell pre-packaged food items, provide samples, dispense bulk food and prepare food onsite.
  - At least one staff member must be a Certified Food Manager at each location.
  - All other employees/volunteers must complete a state certified food handler training course.

*Do I need to have an agreement with a Central Preparation Facility (CPF)?

Yes, it is City Ordinance that all permitted Farmers Market vendors have a notarized Central Preparation Facility agreement even if just for emergency use only. Your CPF is the food establishment where you store your foods between markets. A private home may not be used as a CPF. A CPF agreement must be on file with the City of Austin during the entire duration of the Farmers Market permit. Any changes in CPF providers must be reported to the Environmental Health Services Division immediately. CPFs within City of Austin city limits must be registered with EHSD, click here for our online registration.

*Do I fall under the Cottage Food Law?

In order to qualify as a cottage food law vendor, you must be in compliance with the entirety of the law, including labeling requirements and NO open sampling. Click here for the Cottage Food Law FAQs.

*What’s the cost of a permit?

Please refer to this link to review the fees for all Environmental Health Services fees.
*I only have drinks, do I need a permit?*

Yes. The Texas Food Establishment Rules define any beverage as food.

*What do I need to apply?*

A completed Farmers Market permit application, a notarized agreement with a *registered* Central Preparation Facility, and current & valid government identification card along with any applicable fees. Click [here](#) for the application for a permit to operate.

*How long is a permit valid?*

A Farmers Market permit is valid for one year from approval.

*Where do I get a permit?*

You may obtain a permit application online [here](#) or at 1520 Rutherford Lane Monday through Friday from 7:45am – 3:30pm. Turn in the completed application with payment at least 10 days before your first market day. The business owner on the application will be mailed the Farmers Market Permit.

*Can I post copies of my permit?*

Yes, as of July 1, 2018, Environmental Health Services Division is allowing for copies of farmers market permits. These permits must be posted at every booth you are operating in all Certified Farmers Markets within Austin/Travis County, including Sunset Valley and Bee Cave. Failure to post a copy of your current permit (within the valid jurisdiction) in a conspicuous location may result in a reinspection fee, legal charges, or closure of operations.

*Can raw milk be sold at a farmers market?*

No. Raw milk and products made from raw milk cannot be sold at a farmers market.

*May I sell my own cattle or poultry that I have slaughtered at a licensed and inspected facility?*

Yes. Meat or poultry products must come from animals processed in compliance with the regulations for livestock processing (Texas Health & Safety Code Chapter 433). Central Preparation Facility contract is necessary for storage of meats and/or equipment between farmers markets.

*May I sell fish and other aquatic species at a farmers market?*

Yes. Commercial fishermen must possess a license from the TPWD or the fish and other cultured species must be produced and raised in a facility that has an aquaculture license from TDA. Central Preparation Facility contract is necessary for storage of fish and/or equipment between farmers markets.