



What type of Farmers Market Permit do I need?

Permit	Types of Food Allowed	Types of Food-Handling Allowed	Requirements
Class A	<ul style="list-style-type: none"> Only Prepackaged TCS* Foods Beverages in closed containers (customer self-service) Eggs 	<p>NO OPEN FOOD HANDLING</p> <p>Storage of foods in a single temperature state (i.e. frozen, cold hold or hot hold)</p>	<p>Complete Application</p> <ul style="list-style-type: none"> Proof of Approved Source of Food (i.e. State Manufacturing License, Health permit) Cold Foods kept at 41°F or below, Hot Foods kept at 135°F or above.
Class B	<ul style="list-style-type: none"> Unpackaged foods or Bulk dispensing requiring handling of open food. Beverages in closed containers (employee service) 	<p>SAMPLING</p> <p>Demonstration or promotion of a food by offering a small serving which cannot be sold.</p>	<p>ALL Class A requirements and:</p> <ul style="list-style-type: none"> Food Handlers Handwashing setup & gloves Warewashing setup or extra utensils
Class C	<ul style="list-style-type: none"> All foods allowed 	<p>FULL SERVICE</p> <p>Onsite preparation, cooking, and assembling of full menu</p>	<p>ALL Class A & B requirements and:</p> <ul style="list-style-type: none"> City of Austin Certified Food Manager's Certificate
*TCS = Time or Temperature Controlled for Safety Foods (i.e. meat, dairy, cut melons, cooked vegetables, etc.)			