



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, local 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"> • Bulk dispensing. • Beverages in closed containers (employee service) 	<p>LIMITED SERVICE</p> <p>Requiring handling of open food. Employees may serve beverages.</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"> • Food Manager's Certificate – an <i>original</i> must be posted at all operating booths. City of Austin jurisdictions require CFM to be registered.

*TCS = Time or Temperature Controlled for Safety Foods (i.e. meat, dairy, cut melons, cooked vegetables, etc.)