

Part VII: State and Local Regulations “Farmers’ market” means a marketplace which seasonally operates principally as a common market for fresh fruits and vegetables on a retail basis for off-the-premise consumption.” Code of Iowa Section 137F.1.5 A.

Food Establishment/Food Processing Plant license Licenses “A vendor who offers a product for sale at a farmers’ market shall have the sole responsibility to obtain and maintain any license required to sell or distribute such products.” Code of Iowa, Section 137F.8

The following products may be sold at a farmers’ market without being licensed under the Code of Iowa, Section 137F.8:

1. Baked goods which are non-potentially hazardous* or shelf-stable bakery products (non-perishable items that do not require refrigeration for food safety reasons). The term baked goods is limited to: breads, cakes, doughnuts, pastries, buns, rolls, cookies, biscuits, and pies (except meat pies).
2. Wholesome fresh eggs that are kept at an ambient temperature of 45 F or below.
3. Pre-packaged, shelf stable food products such as honey, jams, jellies, or dried noodles. These products must be properly labeled.
4. Non-potentially hazardous food products, shelf-stable products, prepared on the premise of a residence.
5. Fresh fruits and vegetables. B. Farmers’ Market Potentially Hazardous Food License Applies to vendors who wish to sell potentially hazardous food (perishable food) at farmers’ markets.

1. Note that a separate seasonal license must be obtained in each county that the vendor wishes to sell potentially hazardous foods at farmers’ markets.

2. The license is only valid at farmers’ markets.

C. Food Processing Plant – **With the sole exception of jams and jellies, no “home style canned goods can be sold at farmers’ markets,** since food in a hermetically sealed container, shall be obtained from a food processing plant. (Section 3-201.12 Food Code, adopted by Code of Iowa, Section 137F.2).

D. Labeling: Packaged food shall be labeled with the following information:

1. Name of Product.
2. A list of ingredients, if the product has more than one ingredient.
3. Name and address of where the food is prepared.
4. Net weight, volume, or numerical count. *Code of Iowa, Section 137F.1(13) defines “Potentially Hazardous Food” as a food that is natural or synthetic and is in a form capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms, or the growth and toxin production of clostridium botulinum. “Potentially Hazardous Food” includes an animal food that is raw or heat-treated, a food of plant origin that is heat-treated or consists of raw seed sprouts, cut melons, and garlic and oil mixtures.

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