# Farmers Market 2020 Fees & Guidelines

## Application & Payment Received

<table>
<thead>
<tr>
<th>Days Before Event</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>14 or more</td>
<td>Permit fee (see below)</td>
</tr>
<tr>
<td>7–13</td>
<td>Permit fee + 25% late fee</td>
</tr>
<tr>
<td>1–6</td>
<td>Permit fee + 50% late fee</td>
</tr>
<tr>
<td>Day of event</td>
<td>Permit fee + 75% late fee</td>
</tr>
<tr>
<td>Found operating without permit</td>
<td>Permit fee + 100% late fee</td>
</tr>
</tbody>
</table>

- To avoid a late fee, complete application and payment must be received at least 14 days before event.
- You can pay with cash, money order, business check, Visa or MasterCard. Personal checks will be returned.
- Please make checks payable to: Tacoma-Pierce County Health Department

## Market Permits

- $145 ..... Market with 1–5 food booths
- $287 ..... Market with 6–15 food booths
- $432 ..... Market with 16 or more food booths
- $152 ..... Demonstration booth (no raw meat)
- $287 ..... Market event (examples: cook-off, multiple participants or serving multiple high risk foods)

## Vendor Permits

### Exempt (Application Not Required)
- Commercially prepared and packaged, un-opened, not potentially hazardous, doesn’t require prep or temperature control
- Whole, uncut fruits and vegetables (except sprouts) without sampling

### Courtesy (Courtesy Application Required)
- Open, ready to eat, not potentially hazardous, doesn’t require onsite prep or temperature control
- Examples: beef jerky, jam, jelly, coffee/tea with no dairy, commercially made cupcakes/donuts, commercially popped popcorn

### Produce Sampling/Eggs
- Fruits and vegetables (non-potentially hazardous) with sampling
- Eggs (with Department of Agriculture Egg Dealer License)

### Annual Exemption (Application Required)
- You may apply for exemption if your menu items qualify
- Refer to exempt list application required
- See Annual Food Category list for more examples

### Limited
- Requires minimal handling
- Raw and commercially prepared animal products (Department of Agriculture inspected)
- Dairy products (Department of Agriculture licensed) pre-wrap for sale
- Cut leafy greens
- See Limited Category Foods list for more examples

### Low Risk
- Requires temperature control and minimal prep/handling
- Examples: hot dogs, canned chili/soup, liquid pasteurized egg, commercially pre-cooked meat

### High Risk
- Cooked from raw animal products or requires advance or complex prep, like cooking and cooling at an approved facility
- Examples: barbecue meat, spring rolls, hamburgers, chicken

## Reinspection

- A reinspection is required if you receive 35 or more red points or do not meet sanitation requirements.
Food Categories

Limited Food Category

- Bacon, pre-cooked
- Baked goods
  Requiring temperature control or served with ice cream, served/cut on site must be purchased commercially prepared or made in an approved facility
- Caramel apples
  Purchased pre-washed or washed in approved facility, dipped on site
- Chocolate dipped fruit (excluding bananas)
  Dipped in approved facility, dipped on site
- Churros
  Commercially prepared dough
- Dippin Dots and ice cream
  Scooped on site or soft serve
- Donuts
  Made on site from commercial dough or powder mix
- Dried herbs and spices mixed with product for dips
  Herbs and spices processed in approved facility
- Elephant ears
  Made on site from commercial dough or powder mix
- Espresso drinks and ice drinks
  Including milk or dairy product (not including shelf-stable creamer)
  Shaved ice, Italian soda, smoothies, snow cones
- Fish and meat, frozen
  Packaged and processed in approved facility, purchased from approved USDA inspected facility
- Funnel cakes
  Made on site from commercial dough or powder mix

Annual Exemption Category

- Juice, fresh squeezed
  Fresh squeezed with lemons, apples or other fruit rinsed in approved facility (e.g., apple cider, lemonade)
- Leafy greens, cut
  Purchased pre-washed or washed in approved facility and held at 41°F or below
- Melon
  Washed and cut in an approved facility and held at 41°F or below
- Nachos
  Made with only commercially canned cheese
- Packaged food
  Held at 41°F or below, labeled and processed in an approved, permitted facility including but not limited to pasta, smoked salmon, salsa, hummus, sauces, cheese or single serving milk
- Pancakes
  Made on site from commercial dough or powder mix
- Peanut butter and jelly sandwiches
- Pepperoni and cheese pizza
  Commercially made, delivered hot and pre-sliced
- Tomatoes, cut
  Purchased pre-washed or washed in approved facility and held at 41°F or below
- Waffles
  Made on site from commercial dough or powder mix
- Whipped cream, commercially canned

- Individual samples of sliced fruits and vegetables
  That do not need temperature control
- Popcorn/flavored popcorn
  From commercial packed ingredients
- Roasted nuts/peanuts/candy coated nuts
- Whole roasted peppers