

University of Houston Farmers' Markets Requirements

Definition and examples of food:

Minimum required documents:*

Vendor Type	Definition and examples of food:	Required by ALL vendors:	Minimum required documents:
Cottage Food Production Operator	An individual operating out of the individual's home who produces: candy, popcorn, baked goods that are not a potentially hazardous food. For more information, please check: http://www.dshs.texas.gov/foodestablishments/cottagefood/default.aspx	<ul style="list-style-type: none"> - University of Houston's Farmer's Market Permit - Accredited Food Manager's Certificate - Tent Permit (only required if tent is larger than 10x10) 	<ul style="list-style-type: none"> Packaging procedures Pictures/documentation of product labels (all major food allergens must be clearly identified and label must have statement: "This food is made in a home kitchen and is not inspected by the Department of State Health Services or a local health department.") As required by DSHS: proof of annual gross income of \$50,000 or less from the sale of food sold by operator.
Farmer	Persons who sell products they have actually grown themselves. This would include such items as fruits, vegetables, plants/herbs, honey, and dairy.		<ul style="list-style-type: none"> Food Manufacturer's License (unless serving whole, un-cut produce) Packaging procedures Food Establishment Permit (if applicable)
Processors	Persons who sell food products that they have personally prepared but did NOT grow or raise the ingredients themselves. This would include such items as baked goods, jams, and sauces.		<ul style="list-style-type: none"> Food Establishment Permit Food Manufacturer's License Processing and packaging procedures Pictures/documentation of product labels (all major food allergens must be clearly identified)
Prepared Food Vendors	Concessionaires offering freshly made foods, available for sale and immediate consumption at the market.		<ul style="list-style-type: none"> Food Establishment Permit Packaging and handling procedures (including cooking, cooling, and reheating) Open Flame Permit (if applicable)

* Please be aware that additional documentation may be required prior to approval. This guide is intended to direct future vendors/operators on the minimum University of Houston food safety requirements, however, all permits will be reviewed on a case-by-case basis and additional documents/procedures/clarification may be requested prior to approval in accordance with the law*