

# CALAPOOIA

*food alliance*

*Our mission is to increase local food security by facilitating and promoting the consumption of locally produced food, and by educating the community about local and sustainable food production and consumption.*



## Vendor Licensing Requirements

Which activities and products must be licensed?

Many, but not all products sold at farmers' markets require licenses from the ODA Food Safety Division, 503-986-4720. Foods prepared and sold at markets require a temporary restaurant license from the county health department in the county where the food is served. Check the "Requirements related to specific commodities" section of this handbook for specific information concerning the following products.

### Fresh fruits and vegetables

No food safety-related license is required, but vendors should review handling and sampling procedures.

### Processed foods

Baked goods, dairy products, jams, jellies, preserves, salsas, vinegars, oils, salad dressings, frozen berries and cherries, dried herbs, and dehydrated fruits and vegetables are examples of common farmers' market products that must be processed in a licensed facility.

### Seafood

Licenses are required for many activities involving fish and shellfish.

### Meat and poultry

All vendors selling meat and poultry must have a license from ODA, and certain activities require USDA inspection.

for information contact  
Marcia Rae, Market Manager  
541-868-4822  
farmersmarket@gocfa.org

mail completed application to  
Brownsville Farmers Market  
PO Box 367  
Brownsville, OR 97327

## Eggs

Eggs may be sold at markets without an egg handler's license and without labeling, but only by the farm that produces the eggs. All other eggs—even those produced by friends or relatives on neighboring farms—must come from licensed facilities and comply with labeling requirements.

## Honey

Licenses generally are required to extract honey, but an exception is made for operations with 20 or fewer hives. Honey in combs is not extracted and thus does not require a license.

## Beer and wine

Anyone who manufactures distributes, or sells alcoholic beverages in Oregon must be licensed by the Oregon Liquor Control Commission (OLCC), 1-800-452-6522.

## Restaurant foods/food service

Foods prepared and sold at markets require a temporary restaurant license from the county health department in the county where the food is served. County health department jurisdiction applies even if vendors of such foods also sell products subject to licensing by ODA's Food Safety Division. Temporary restaurant vendors must have one person licensed as a food handler in the booth during hours of operation.

Note: Small samples of cooked foods prepared at market may be offered, free of charge, to customers without obtaining a temporary restaurant license. All food handling and sampling guidelines, as described in the "Sanitation and food safety" section of this chapter, must be followed.

## Out of state food establishment licenses

ODA recognizes licenses from other states, but vendors should check with market managers and food safety specialists before bringing out-of-state products to Oregon farmers' markets. ODA requires proof of licensing for all processed foods.

## Nursery products

Nursery stock, includes all botanically classified plants or any parts thereof, such as herbaceous plants, bulbs, buds, corms, culms, roots, scions, grafts, cuttings, fruit pits, seeds of fruits, forest and ornamental trees and shrubs, berry plants, and all trees, shrubs and vines and plants collected in the wild that are grown or kept for propagation or sale. Nursery stock does not include: (a) field and forage crops, (b) the seeds of grasses, cereal grains, vegetable crops and flowers, (c) the bulbs and tubers of vegetable crops, (d) any vegetable or fruit used for food or feed (e) cut flowers, unless stems or other portions are intended for propagation. The sales of cut or dried flowers, or cut greenery, does not require a nursery license.

The ODA Plant Division, 503-986-4636, can provide information regarding specific requirements.