

What can be sold at a Farmers Market?

See what products can be sold at market and to view restrictions (if any).

Fresh Produce

Fresh produce (uncut fruits and vegetables) must be sold by avoirdupois weight, standard container or numeral count. (Food sold by weight must be inspected and sealed by the Weights and Measures Division or from the "home" location of the seller, be current and be "legal for trade".

Honey

Must be a MDAR (Massachusetts Department of Agricultural Resources) registered apiary.

Maple Syrup

No restrictions

Farm fresh eggs

. Must be stored at 45 degrees

Meat

- . Must be slaughtered in a federally inspected facility
- . May not be placed out for display
- . Must be kept frozen
- . Sold by the weight

Poultry

- . Must be processed in a USDA facility or a state-only licensed facility if the processor is working under the exemption allowed in the USDA Poultry Act.
- . Must be kept frozen
- . May not be placed out for display
- . Must be sold by weight
- . Mechanical refrigeration

Milk

- . Sale or exchange of milk is not allowed at a farmers market, unless they possess a Certificate of Registration.
- . Raw (unpasteurized) milk is not allowed for sale at Farmers Markets in accordance with 105 CMR 590.000.
- . Aged cheeses made with raw milk that are made in a licensed food manufacturing facility are an approved food supply provided that vendors maintain strict temperature control of 41° F or below.

Fish and Crustaceans

- . Must be kept below 41°
- . Crustaceans must be kept alive and fresh if not processed
- . May not be placed out on display
- . Must be sold by weight

Processed Foods

Licensed as a retail operation, all food will be inspected by the Board of Health agent (e.g. pies, cakes, breads, jams, jellies, candy & baked goods.)

- . Maintain minimum sanitation standards for food establishments.
- . Manufactured in a licensed food processing facility, establishment or residential kitchen.
- . No food may be processed on site at farmers market.
- . Processed foods require protection while on display.
- . Vendors may individually package items, or if displayed in bulk, should cover the items until dispensed to consumer.
- . Items offered in bulk should be dispensed with a utensil, single-use glove or single sheet of paper. Hand wash station required for dispensing, sampling unwrapped food.
- . Any food requiring temperature control for safety must be held at proper temperature during transportation and display for sale.

Packaged Food

- . Must be labeled with the common or usual name of the product; list of ingredients in descending order of predominance by weight and complete list of sub-ingredients; net weight of product with dual declaration of net weight if product weighs 1 lb or more;
- . Name and address of the manufacturer, packer or distributor; nutrition labeling unless exempt by federal regulations;
- . All FDA colors; all ingredients that contain a major food allergen, flavoring coloring or incidental additive as required by law;
- . The term "Keep Refrigerated" or "Keep Frozen" if the product is perishable.

Food Samples

Processed food samples should be cut, wrapped and secured in the licensed facility in which they are manufactured and must be protected from environmental and consumer contamination during transportation and display.

Food Demonstrations

- . Must comply with health code regulations concerning safe food handling and preparation.
- . Requires prior review and approval from the Board of Health.
- . Hand washing set-up required.
- . Adequate food cooking temperatures must be adhered to.