

- 1) Identify the source for each food or beverage product offered at the Farmers Market, including ice:**

- 2) If you are offering meats or poultry, then where are these meats butchered:**

- 3) Attach to your application copies of the labels which you will use to identify your products. The labels must include your name and address, quantity statement, and the ingredients in descending order of prominence.**

- 4) Describe how the food or beverage products will be transported to the Farmers Market:**

- 5) Describe how you will maintain the proper internal temperatures of the food or beverages during transport and display at the Farmers Market and how this temperature will be monitored throughout the operation:**

- 6) Describe the method you will use to protect food and beverages from contamination during transport and display and preparation at the Farmers Market:**

7) List the food or beverage products which you will offer for sampling at the Farmers Market:

(Please note that if you are offering product for sampling then you must have a Seasonal Farmers Market Sampling License issued by this department.)

8) Describe the food preparation steps required for each product which will be offered for sampling, example: thaw, wash, cut, cold hold, cook, hot hold:

9) Describe the equipment used in order for you to prepare your product for sampling, example: knives, cooking equipment, hand washing station, etc.:

SIGNATURE OF APPLICANT: _____ **DATE:** _____

This application must be received in our Office 2 weeks prior to the event.

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ENVIRONMENTAL HEALTH OFFICE USE

_____ **Approved**
_____ **Disapproved**
_____ **Other**

Farmer's Market Permit #

Approval Date

Food Program Supervisor



Queen Anne's County Department of Health Environmental Health Division

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Cottage Food Business Labeling Requirements

Product must be prepackaged with a label that contains the following information:

- The name and address of the cottage food business (a P.O. BOX is not permissible);
- The name of the cottage food product;
- The ingredients of the cottage food product in descending order of the amount of each ingredient by weight;
- The net weight or net volume of the cottage food product
- Allergen information as specified by federal labeling requirements (as defined in COMAR 10.15.03.02, "Major food allergen" means: milk, egg, fish such as bass, flounder, or cod, crustacean such as crab, lobster, or shrimp, tree nuts such as almonds, pecans, or walnuts, wheat, peanuts, soybeans and a food ingredient that contains protein derived from milk, egg, fish, tree nuts, wheat, peanuts, or soybeans.);
- Nutritional information as specified by federal labeling requirements, if any nutritional information claim is made; and
- Printed in 10 point or larger type in a color that provides a clear contrast to the background of the label: "Made by a cottage food business that is not subject to Maryland's food safety regulations."