



STATE OF MARYLAND

DHMH

Maryland Department of Health and Mental Hygiene

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PRODUCER MOBILE FARMER'S MARKET UNIT LICENSE GUIDELINES

WHEN IS THE PRODUCER MOBILE FARMER'S MARKET UNIT LICENSE REQUIRED?

The Maryland Department of Health and Mental Hygiene may issue a food processing plant license to operate a producer mobile farmer's market unit to transport for sale at a farmer's market potentially hazardous food products:

1. Produced or stored on the farm by the licensee under an on-farm home processing plant license (e.g. USDA processed and on-farm stored meat and poultry);
2. Produced or stored on the farm by the licensee, as authorized by the Department in regulation; or
3. That have been inspected, licensed, or certified for food safety by the Maryland Department of Agriculture (e.g. MDA certified rabbit and poultry).

A producer mobile farmer's market unit does not include: a unit used to deliver prepackaged foods to fill an order of a customer, raw agricultural products, or non-potentially hazardous on-farm home processed foods; nor does it include eggs certified by MDA.

WHAT DO I SEND IN FOR PLAN REVIEW?

Those persons that propose to transport for sale at a farmer's market the aforementioned potentially hazardous farm products must comply with the following, and must submit information which documents compliance to: Center for Retail Food, Plan, and Process Reviews, DHMH, 6 St. Paul Street, Suite 1301, Baltimore, MD 21202. The following information is required initially. Additional information may be required based on future findings.

1. Identify the food(s) intended for transport and sale.
2. Submit a plan describing how the unit is designed to ensure that food is:
 - Protected from contamination during transportation from farm to farmer's market; and
 - Kept at temperatures that support the safety and wholesomeness of the food.

QUESTIONS?

Call the Center for Retail Food, Plan, and Process Reviews at (410) 767-8400.

Office of Food Protection and Consumer Health Services
6 St. Paul Street, Suite 1301, Baltimore, Maryland 21202
410-767-8400 • Fax 410-333-8931

Toll Free 1-877-4MD-DHMH • TYY for Disabled - Maryland Relay Service 1-800-735-2258

Web Site: <http://eh.dhmd.gov/ideha/>