



Requirements for Food and Produce Vendors

1. All prepackaged foods must be properly labeled.
 - a. **Egg Products:** An egg producer that sells only un-graded eggs from their own flock may be exempt from licensing from the Texas Department of Agriculture, but must be permitted by the Department of State Health Services or the local food authority. The eggs must be stored at 41°F or less, and meet specific labeling requirements (*Safe Food Handling Instruction; name and address of distributor or packer*).
 - b. **Meat Products:** Any vendor selling meat products must have the meat processed under USDA regulations. Specific labeling requirements must also be met (*Safe Food Handling Instruction; name and address of distributor or packer*). Meat must be stored at 0°F or less.
 - c. **Cow/Milk Products:** Fluid milks, dry milks and milk products complying with Grade A Standards shall be pasteurized. All milk must be stored at 40°F or less and meet specific labeling requirements (*Safe Food Handling Instruction; name and address of distributor or packer*).
 - d. **Produce:** Source/location must be documented.
 - e. **Seafood:** Please see "Requirements for Selling Frozen Seafood."
 - f. All closed consumer containers and prepackaging shall be labeled with the following:
 - The name and contact information for the producer.
 - A list of all the ingredients, with the highest proportion ingredients listed first, in descending order.
2. All refrigerated foods must be maintained below 41°F.
3. Produce sampling may be provided only when:
 - a. Produce samples are kept in clean and covered containers.
 - b. Clean, disposable plastic gloves are used when cutting samples.
 - c. Produce intended for sampling is washed in potable water to remove any soil or other material.
 - d. Utensils and cutting surfaces are smooth, nonabsorbent, and cleaned or disposed of as approved by the local or state enforcement agency.
4. **No finished product may be bought and resold.**

Requirements for Selling Frozen Seafood

1. All seafood must be prepackaged. Specific labeling requirements must also be met (*Safe Food Handling Instruction; name and address of distributor or packer*).
2. Seafood shall be obtained from source according to laws and the requirements specified in the U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration, National Seafood Sanitation Program Guide for the Control of Seafood.
3. Seafood that is recreationally caught may not be sold.
4. All seafood shall have a harvesters tag or label that is designed to accommodate each dealer's identification; dealer's name, address and certification number; the dealer's information shall be listed first.