PROCESSED FOOD VENDOR RESPONSIBILITIES

Processed foods sold at Farmers’ Markets or Craft Fairs need approval by Skagit County Public Health prior to sale. This approval is dependent upon the type of processed food sold. Potentially hazardous foods (those requiring time/temperature control for safety) require additional permitting and inspection by Skagit County Public Health, Washington State Department of Agriculture or other applicable Health jurisdiction.

Shelf-Stable Sauces or other Products (including jams, jellies and pickles)
Must have current license from WSDA/USDA/FDA and be prepared in a facility approved for the processing of shelf-stable foods.

Items Prohibited
1. Oils with whole garlic cloves or fresh herbs.
2. Hermetically sealed (home-canned or vacuum packaged) potentially hazardous foods. (Includes fruits and vegetables.)

Baked goods
Non-potentially hazardous baked goods made in a Skagit County or WSDA licensed facility may be sold at a Farmers Market or Craft Fair without further permitting IF the baked goods are wrapped or otherwise protected from contamination. Ingredients/allergens must be noted on label.

Labeling
All processed foods must be labeled and contain the following:
- Name and address of processor
- Product name
- Quantity by weight
- List of ingredients in descending order by weight (note allergens)
- Handling requirements (including pull date if less than 30 days)
- All labels must be in English and easily readable.

If products are sold in bulk, labels can be displayed at point of sale.

Sampling
Offering samples of product to enhance sales generally requires a Sampling Permit. Contact our office.

Documentation
Have a copy of WSDA, USDA or other permit on site during operation.