



**Public Health**

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District 2 Public Health

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**Requirements for selling potentially hazardous food items at the Union County Farmers Market**

Definitions:

“**Non-Profit Food Sales**” means food sales by organizations that are primarily associated with fundraisers, and/or are exempt from taxation. These are commonly referred to as *Charitable Organizations* (e.g. HS Band Booster Club, Churches, Lions Club, or Girl Scouts of America). The organization must have previously been granted tax exempt status from the Internal Revenue Service.

“**Base of Operation**” means a permitted food service establishment, or any other permitted place in which food, containers, or supplies are kept, handled, prepared, packaged or stored for subsequent transport, sale or service elsewhere.

“**Potentially Hazardous Food**” means a food that requires time/temperature control for safety to limit bacterial growth or toxic formation. Includes an animal food (chicken, beef, pork, fish, seafood...etc.) that is raw or heat treated; a plant food that is heat treated (any cooked fruit or vegetable) or consists of raw seed sprouts; cut melons; cut tomatoes; or garlic-in-oil mixtures that are not modified in a way that results in mixtures that do not support bacterial growth or toxic formation.

“**Ready-to-Eat Food**” means food that is in a form that is eaten without additional preparation to achieve food safety (e.g. Buns, breads, cold cuts, cooked meats, salads, cooked fries, chips, ice...etc.)

“**Approved Source**” means a food sales, supply, or manufacturing operation that is permitted and regularly inspected by an official local, state, or federal food safety regulatory agency.

- In order to sell potentially hazardous food at the Union County Farmers Market, your organization must meet the above definition for **Non-profit Food Sales**, or possess a valid food service permit from the State of Georgia.

**All rules below pertain only to for-profit food sales**

- **Potentially hazardous foods** sold shall be limited to items that are prepared at the **base of operation** and transported safely to the Farmers Market.
- If a for-profit food sales organization wants to prepare food on-site, they must use a mobile food service unit that is permitted by the State of Georgia, and is in their name to conduct business (e.g. Mr. Johnson's Hot Wings cannot use a mobile food service unit owned by Ms. Smith's House of Stew).
- **Potentially hazardous foods** shall be held at 41° F or less for cold-holding foods, and 135° F or greater for hot-holding foods.
- If temperature controls are not to be used at the site, the food shall be marked to identify the time that is four (4) hours past the time that it was removed from temperature control.
- Any food in unmarked containers or packages that are not under temperature control, or that exceed the four (4) hour time limit shall be discarded.
- There shall be no **bare-hand contact** with any **ready-to-eat food**.
- All food items must be from an **approved source**. No home canned, or home prepared food.
- Condiments such as ketchup, mustard, mayonnaise, must be served in individual packets.
- Single-service items such as plastic forks, knives, and spoons must be pre-packaged.

If you have any questions about this information, please contact the Union County Environmental Health Office at 706-781-3824.