



Food Sampling Requirements

Sampling operations in farmer's markets and flea markets

Sampling operations located in farmer's markets or flea markets are exempt from permitting and regulation provided the food products being offered as samples are non-potentially hazardous and/or are products prepared in a licensed domestic kitchen regulated by the Tennessee Department of Agriculture. (Rev 10-4-10) Vendors selling pre-packaged, non-potentially hazardous food do not require a food permit, however; these non-potentially hazardous foods **cannot** be sampled using potentially hazardous foods (see list of examples below). For example, dry mixes cannot be sampled using meats or sour cream.

Any food being sampled must be handled in a manner that protects the food from contamination. The uses of disposable gloves, tongs or other utensils are required when handling any food item. A covering or sneeze guard must be used to prevent contamination from the public.

An operator licensed with Tennessee Department of Agriculture may sell his/her pre-packaged, potentially hazardous food at the market; however, samples **cannot** be provided.

Examples of Non-potentially Hazardous Foods:

- Jams, jellies, candy, dry mixes
- Other such foods that do not meet the definition of potentially hazardous food

Examples of Potentially Hazardous Foods:

- Meats, fish, poultry, seafood
- Eggs and egg products (i.e. home-made mayonnaise)
- Dairy products (i.e. sour cream, cheese, milk, yogurt, butter)
- Cooked rice, beans, pasta, potatoes and vegetables
- Tofu
- Sprouts (Alfalfa and bean)
- Cut melons
- Cut leafy greens
- Sliced tomatoes
- Fresh garlic or herb bottled in oil

Contact the Metro Public Health Department at 615-340-5620 with any questions or concerns.