City of Grand Prairie
Environmental Quality Division
FARMERS MARKET PERMIT APPLICATION

201 NW 2nd Street, Grand Prairie, Texas 75050 • (972) 237-8055

ESTABLISHMENT NAME: _____

APPLICANT NAME: _____

APPLICANT ADDRESS: _____

APPLICANT PHONE #: _____D.L.#_____

BUSINESS NAME: _____

BUSINESS ADDRESS: _____

BUSINESS PHONE NUMBER: _____

E-MAIL ADDRESS: _____

PRODUCTS BEING SOLD OR PROVIDED: _____

_____

PREFERRED METHOD OF CONTACT: LAND LINE _____ CELL PHONE _____ E-MAIL _____

- ☐ I attest that the information provided above is true and accurate. I agree to comply with the City of Grand Prairie rules and regulations and understand that failure to do so may result in revocation or suspension of the permit.
- ☐ The permit is effective for one year from the date of issuance unless sooner revoked for a cause.
- ☐ The permit is not transferable.
- ☐ Potentially Hazardous Food vendors must provide a copy of the state license, a copy of the product label(s), and copy of latest health inspection when applicable.
- ☐ There is no fee for this application at this time.

_____ _____
Signature of Applicant Date:

Submit application to City of Grand Prairie, Environmental Quality Division
201 NW 2nd Street, Grand Prairie, Texas 75050 • (972) 237-8055

For office use only:

_____ _____
Approved By: Date:

CITY OF GRAND PRAIRIE
Environmental Quality Division
Requirements for Farmer's Market Vendors

The following does not apply to non-potentially hazardous uncut produce:

1. All foods must be commercially produced prepackaged items from a licensed facility or commissary.

2. A manufacturing license from the Department of State Health Services (DSHS), copies of product labels, and a copy of the last inspection performed by the local health department (when applicable) shall be submitted to the Environmental Health Department.

3. All foods must be sold retail only. Without proper wholesale licenses, sales to restaurants are prohibited.

4. All prepackaged foods must be properly labeled.

   a. Egg Products: An egg producer that sells only ungraded 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 under mechanical refrigeration at 45 degrees or less, and meet specific labeling requirements including consumer advisory about the increased risk of consuming such products. They also should be labeled with pertinent safe handling instructions, name and address of distributor or packer.
   b. Meat products: Any vendor interested in selling meat products must have the meat processed under USDA regulations. Specific labeling requirements must also be met. (Safe Food Handling, Name and address of distributor or packer.) Meat must be stored in a mechanical freezer at 0 degrees or less.
   c. Milk Products: Fluid milk, dry milks and milk products complying with Grade A standards shall be obtained pasteurized.

5. All refrigerated foods must be maintained below 41 degrees using mechanical refrigeration.

6. No open foods of any kind may be displayed or sold, No cut produce or product sampling will be allowed.

Absolutely no unlabeled foods, or foods from any source other than the documented commissary may be sold to the public from a food vendor. Any unlabeled foods, improperly labeled foods or foods that are found being held at improper temperatures may be detained or immediately condemned by the inspecting officer. Violations may result in citations being issued to the operator and/or owner or revocation of the health permit.

PERMITS ARE NOT TRANSFERABLE. The permit issued is for the operator indicated on the permit only.

CITY OF GRAND PRAIRIE
Environmental Quality Division
Requirements for Farmers Market Vendors

GUIDELINES FOR SELLING FROZEN MEAT AT THE FARMERS MARKET

1. Only frozen packaged meat will be allowed. All meat must come from an approved source. (USDA stamp or DSHS – Meat and Safety Assurance)

2. All meat items must be stored and displayed in a mechanical freezer approved by the Environmental Quality Division.

3. All labeling requirements must comply with USDA and DSHS rules and regulations.

4. The processing plant must be USDA inspected unless it has a small producer exemption. A small producer must provide proof of exemption and meet labeling requirements. The producer shall provide either a grant of inspection or exemption.

5. The meat storage facility must provide proof that it is a licensed facility under the Department of State Health Services.

6. If the meat is stored in a facility other than the processing plant, a copy of the latest health inspection by the local regulatory authority shall be provided.

7. The following must be provided to the Environmental Quality Division prior to operation at the City of Grand Prairie Farmer's Market:

    a. Completed application,
    b. Equipment inspection,
    c. Processing license (or proof of exemption)
    d. Storage license,
    e. Copy of product labels
    f. Copy of latest health inspection when applicable.