

Farmers Market Permitting

<p style="text-align: center;">A</p> <p>Prepackaged Foods (phf's) Beverages (customer self-service, non-phf) •Currently = \$215 per year •Proposed fee = \$250 (CoS, 3 ins p) •Reduced fee = \$180 (CoS, 2 ins p)</p>	<p style="text-align: center;">B</p> <p>Baked Goods, bulk items, non-PHF Beverages (employee service) •Currently = \$425 per year •Proposed fee = \$400 (CoS, 4 ins p) •Reduced fee= \$300 (CoS, 3 ins p)</p>	<p style="text-align: center;">C</p> <p>On-Site Prepared / Open Foods Beverages (full service, PHF, ice) •Currently = \$ 1820 per year •Proposed fee = \$650 (CoS, 6 ins p)</p>
<ul style="list-style-type: none"> • Meat/Seafood/Dairy • Eggs (fee-exempt) • Juices • Produce (sprouts) 	<ul style="list-style-type: none"> ▪ Baked Goods (Bulk Dispensing) ▪ Beverages (Open Beverage Service) ▪ Sampling allowed 	<ul style="list-style-type: none"> ▪ On-Site Prepared Foods ▪ Open foods ▪ Food Service
<p><u>Requirements:</u></p> <ul style="list-style-type: none"> ▪ State Licenses ▪ Food Service Permit / Central Prep Facility ▪ Labeling 	<p><u>Requirements:</u></p> <ul style="list-style-type: none"> ▪ Food Handlers ▪ Temporary Food Set-up 	<p><u>Requirements:</u></p> <ul style="list-style-type: none"> ▪ City of Austin Certified Food Manager
<p><u>Low Risk</u></p> <ul style="list-style-type: none"> ▪ Source / Labeling ▪ Sound Condition ▪ Temperature Control ▪ Storage 	<p><u>Moderate Risk</u></p> <ul style="list-style-type: none"> ▪ Temporary Food Set-up ▪ Food Handling ▪ Contamination 	<p><u>High Risk</u></p> <ul style="list-style-type: none"> ▪ Cooking / Hot Hold/ Cooling ▪ Preparation for food sampling included