

32 a permit,] if the farmers market vendor complies with the sanitary conditions in
33 Section 437.020(c) of the Texas Health and Safety Code.

- 34 (R) A person may provide samples, or conduct a cooking demonstration, for a bona
35 fide educational purpose[, only in a defined physical location designated in writing
36 by the market manager].

37 **PART 3.** Subsection (D) of Section 10-3-98 (*Sanitary Requirements*) of the City Code is
38 amended to read as follows:

39 **§ 10-3-98 - SANITARY REQUIREMENTS.**

40 (D) A person operating under a farmers market vendor permit shall comply with the
41 following requirements:

- 42 (1) With the exception of egg vendors, all certified farmers market vendors
43 operating at a farmers market must operate out of a central preparation facility
44 as its base of operation;
- 45 (2) The health authority must approve the preparation, serving, or displaying of
46 potentially hazardous foods at a farmers market in accordance with permit
47 requirements.
- 48 (3) An employee or volunteer of a farmers market vendor shall be a registered food
49 handler if operating under a Class B or Class C permit with the provisions of
50 Section 10-3-34. The registered food handler certificate shall, upon request, be
51 provided to the health authority.
- 52 (4) At least one employee or volunteer of a farmers market vendor shall be a
53 registered food manager if the vendor is operating under a Class C permit with
54 the provisions of Sections 10-3-31 through 10-3-34. The City of Austin food
55 manager certificate shall be prominently posted on the vendor booth.
- 56 (5) A farmers market vendor shall have sufficient potable water from a source
57 approved by the health authority for cleaning foods, equipment and utensils
58 under a Class B or Class C permit.
- 59 (6) A farmers market vendor operating under a Class B or C permit shall provide
60 an approved facility for employee hand washing consisting of warm, free-
61 flowing clean running water at a minimum temperature of 100 degrees
62 Fahrenheit, soap, and individual paper towels or other approved hand-drying
63 device. If the vendor is unable to maintain the water at the above temperature,

