

Farmers Market

2024 Fees & Guidelines

Application & Payment Received

14 or more days before event
7–13 days before event
1–6 days before event
Day of event
Found operating without permit

Cost

Permit fee (see below)
Permit fee + 25% late fee
Permit fee + 50% late fee
Permit fee + 75% late fee
Permit fee + 100% late fee

- ▶ To avoid a late fee, complete application and payment must be received at least 14 days before event.
- ▶ You can pay with cash, money order, **business** check, Visa, or MasterCard. Personal checks will be returned.
 - Please make checks payable to: Tacoma-Pierce County Health Department

Market Permits

\$184 Market with 1–5 food booths
\$369 Market with 6–15 food booths
\$543 Market with 16 or more food booths
\$191 Demonstration booth (*no raw meat*)
\$369 Market event (*examples: cook-off, multiple participants or serving multiple high-risk foods*)

Vendor Permits

\$0 Exempt (Application Not Required)

- ▶ Commercially prepared and packaged, un-opened, not potentially hazardous, doesn't require prep or temperature control
- ▶ Whole, uncut fruits and vegetables (except sprouts) without sampling

\$0 Courtesy (Courtesy Application Required)

- ▶ Open, ready to eat, not potentially hazardous, doesn't require onsite prep or temperature control
Examples: beef jerky, jam, jelly, coffee/tea with no dairy, commercially made cupcakes/donuts, commercially popped popcorn

\$39 Produce Sampling/Eggs

- ▶ Fruits and vegetables (non-potentially hazardous) with sampling
- ▶ Eggs (with Department of Agriculture Egg Dealer License)

\$76 Annual Exemption (Application Required)

- ▶ You may apply for exemption if your menu items qualify
- ▶ Refer to exempt list application required
- ▶ *See Annual Food Category list for more examples*

\$76 Limited

- ▶ Requires minimal handling
- ▶ Raw and commercially prepared animal products (Department of Agriculture inspected)
- ▶ Dairy products (Department of Agriculture licensed) pre-wrapped for sale
- ▶ Cut leafy greens
- ▶ *See Limited Category Foods list for more examples*

\$243 Low Risk

- ▶ Requires temperature control and minimal prep/handling
Examples: hot dogs, canned chili/soup, liquid pasteurized egg, commercially pre-cooked meat

\$434 High Risk

- ▶ Cooked from raw animal products or requires advance or complex prep, like cooking and cooling at an approved facility
Examples: barbecue meat, spring rolls, hamburgers, chicken

Reinspection

\$217 Reinspection

- ▶ A reinspection is required if you receive 35 or more red points or do not meet sanitation requirements.

Prefer a language other than English?

Let us know. We have free language services, like document translation and interpreters.
Contact (253) 649-1706 or food@tpchd.org.