



VILLAGE OF ROSEMONT

Wolff's Flea Market

Rosemont Food Safety Requirements



Updated 3/29/24

If you plan to sell any food/drink product at the flea market, please read this document to its entirety.

For all food vendors

- No matter what type of operation you fall under, there is **NO FOOD OR BEVERAGE SAMPLING** allowed at the flea market
- All food operations must have garbage receptacles with closable lids to minimize the exposure of food/drink waste

Place of food production

- All food vendors are to sell food/drink produced only from commercial/inspected facilities or from the on-site operation inspected by the local health department
- “Cottage Food Operations” are not permitted, meaning you cannot produce/bake/prepare food/drink items at home or from an uninspected facility and then sell them at the flea market

Prepackaged foods that are not Time/Temperature controlled for safety foods

(Refer to definition of TCS foods below)

- Must be from an approved source
- No damaged items are to be sold

Produce

- Must be whole, uncut, & fresh
- If you are to present the internal quality of your produce, it can be displayed in transparent storage, fully wrapped in plastic or in a sealed container

Baked goods

- If you work for a bakery and are bringing product from off-site, please have your Food Protection Manager/Food handler credential(s) on-site
- Provide proof that your baked goods have been produced in a commercial/inspected kitchen
- Must use single-use items and/or utensils to dispense baked goods (e.g. tongs, plastic gloves)
- Must have in place sneeze guards and/or protective storage to ensure ready-to-eat foods aren't exposed

Ready-To-Eat Foods (RTE)

- RTE food is any food that is readily prepared and can be used for immediate consumption
- Must be stored in packaging and/or adequately covered and separated from the public
- If being dispensed from a bulk source, you may use food dispensing utensils in which the handles never touch the food or single-use gloves

Food stands/Food trucks

The management of Wolff's Flea Market requires pre-screening and pre-approval for sales of food and concessions (847-524-9590). Once you have been pre-approved, you will be given instructions to contact the local Rosemont health department for verification, a business license, and to schedule your inspection. Inspection must be done prior to service and for you to receive your business license.

(TCS) Time/Temperature controlled for safety foods*

- Raw or heat treated animal food
- Heat treated plant food
- Raw seed sprouts
- Cut melons
- Garlic in oil mixtures
- Cut leafy greens and/or cut tomatoes

***You must call the local health department if you are serving TCS and/or Allergen foods. Based on your operation, you may be required to adhere to certain practices such as signage and labeling of product at your vending location.**

Food Allergens*

- Cow's Milk
- Soybeans
- Peanuts
- Crustacean/Shellfish
- Wheat
- Tree nuts
- Fish
- Eggs
- Sesame seeds

***You must call the local health department if you are serving TCS and/or Allergen foods. Based on your operation, you may be required to adhere to certain practices such as signage and labeling of product at your vending location.**

The local health department routinely inspects the Flea Market. Any failure to be in compliance with the above stated may result in the immediate shut down of your stand. If for any reason you are unsure of the category your operation falls under, or have any questions, please call the number listed below. Thank you for your time and cooperation.

Rosemont Health Department (847)-825-4404 Wolff's Flea Market (847) 524-9590