

# COOKING DEMONSTRATION LICENSING OPTIONS AT MICHIGAN FARMERS MARKETS



Cooking demonstrations are a great way to teach market shoppers how to safely prepare healthy foods and to showcase fresh, local food at your farmers market throughout the season! Licensing requirements for your cooking demonstration will depend on if you are partnering with a licensed business, if you plan to serve food, and where the food served will be prepared. Use the flow diagram below to determine the license needed for your cooking demonstration.

## WHAT LICENSE IS NEEDED FOR MY FARMERS MARKET COOKING DEMONSTRATION?

Will samples be provided?

YES

NO

DEMONSTRATION ONLY No license needed.

Where will the samples be prepared?

### IN A LICENSED FACILITY

Demonstration onsite without serving. Prepackaged samples are prepared at a licensed food establishment and maintained at proper temperature at the farmers market.

#### ACTING UNDER THE LICENSED HOLDER'S AUTHORITY:

Licensed establishment prepares, transports and serves the food, or agrees for another demonstration business or organization to operate under their license.



### ONSITE

Demonstration onsite and served from demo by licensed food establishment.

#### Are you partnering with a business licensed for on-site food prep?

YES

#### PARTNER ORGANIZATION IS A LICENSED FOOD ESTABLISHMENT

Partner organization holds a Temporary Food Service License, Mobile Food Service License, or a Special Transitory Food Service License through the local health department.

NO

MARKET TO APPLY FOR COOKING DEMO LICENSE THROUGH MDARD.

Apply Now



Farmers Markets are EXEMPT from licensing if holding a cooking demonstration for teaching registered individuals in a class that is not open to the public.

# STEPS TO APPLY FOR AN MDARD COOKING DEMONSTRATION LICENSE



## ADDITIONAL COOKING DEMONSTRATION LICENSING RESOURCES:

- [MDARD Cooking Demonstration Licensing Guidance Memo](#)
- [MIFMA Cooking Demonstration Licensing for Farmers Markets](#)
- [Farmers Market Food Establishment Plan Review Submission Information](#)

Visit [mifma.org/for-markets/food-safety/](https://mifma.org/for-markets/food-safety/) for food safety resources on safe food sampling and how to setup a hand washing station and ware washing station for cooking demonstrations!

## 1. Initiate the Plan Review Process:

Contact MDARD Customer Service, 800-292-3939 for the applicable Farmers Market plan review and licensing fee.

## 2. Submit the Plan Review Process:

Submit Plan Review application and applicable paperwork and fees to the MDARD Plan Review Specialist. Send in the mail using the [Plan Review Mailing Instructions](#) or for the quickest receipt of plans, emailing plans directly to the MDARD Plan Review Specialist is advised.

- [Farmers Market Food Establishment Plan Review Application](#)
- [Farmers Market Food Establishment Plan Review Worksheet and Standard Operation Procedures \(SOP\)](#)
- *(Includes menu, equipment specification sheets, and a scaled plan or photos)*
- Plan review fee

## 3. Plan Approval:

Work with Plan Review Specialist to Approve Setup.

## 4. Apply for Food Establishment License:

Farmers Market applies for food establishment license prior to pre-opening inspection.

## 5. Pre-Opening Inspection:

Make an appointment for a pre-opening inspection as required by MDARD.

## 6. Farmers Market approved to operate!

Annual license renewal is required.