



## North Carolina Department of Agriculture and Consumer Services

### Robert G. Shaw Piedmont Triad Farmers Market

2914 Sandy Ridge Road, Colfax NC 27523

(336) 605-9157 / [www.triadfarmersmarket.com](http://www.triadfarmersmarket.com)

Open every day 7:00 am – 6:00 pm, except Christmas Day

## 2026 SUPPLEMENTAL GUIDELINES FOR SELLING MEAT, POULTRY AND EGGS IN THE FARMERS' AREAS

1. All meat, poultry and eggs must be produced by the seller.
2. All meat and poultry products must arrive at the Market pre-packaged, priced by unit weight and total price for package, clearly labeled and sealed (vacuum packaging recommended) in non-resealable packages.
3. All meat, poultry and eggs must meet all State and Federal Inspection Guidelines.
4. Sellers of meat and poultry must obtain and maintain in good standing a current North Carolina Department of Agriculture and Consumer Services (NCDA&CS), Poultry and Meat Handlers Registration as required by the North Carolina Compulsory Meat Inspection Law, General Statute 106-549.28. A copy of the current license must be maintained in the Market's Administrative Office and in the seller's transport vehicle.
5. All meat and poultry must be transported, stored, and displayed under active refrigeration in self-contained temperature-controlled freezers or refrigeration units. No ice chests or ice! Refrigeration units must be clean, neat, and mechanically sound in "like new" or "excellent" condition.
6. There can be no odor associated with your product, space, or vehicle.
7. Meat, poultry or seafood products may not be disposed of in Market trash containers, including the trash compactor or any other container on the Market facility. All excess products must be removed from the Market.
8. All vendors with potentially hazardous foods (e.g., eggs, meat, seafood, etc.) must keep a thermometer on site and use it during the day to ensure that correct temperatures are maintained.
  - Potentially hazardous perishable foods stored, displayed, and offered for sale are to be packaged and refrigerated at or below 41° F.
  - One thermometer can be used to check the temperature for two coolers. If a vendor has over two coolers, then more than one thermometer will be needed.
9. Eggs must be kept under refrigeration.
  - Eggs are not to be stored on any table and must be kept in a cooler.
  - One carton of eggs may be displayed on a table to show you have eggs for sale *if*:
    - i. They are marked as display only.
    - ii. They are not sold to customers.
10. All Pork and Beef must be USDA inspected and labeled.
  - Signage must represent only the statement on your label.
  - Rabbit meat must be certified by the Food and Drug Protection Division and vendors will need to provide the appropriate paperwork documenting that it has been inspected.