**Vendor \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Fire Extinguisher Requirements:**

Jason Kaufman, Chief of Fire Prevention, canvassed the market a few weeks ago and shared the following requirements for applicable food vendor compliance at the Market:

1. Anyone frying food or using grease or oil on a heated surface must have a Class K fire extinguisher. Class K is specifically for grease and oil.
2. Anyone cooking with an open flame (BBQ grill) or propane must have a 5lbs ABC type fire extinguisher (also called 2A10BC rated).
3. Anyone frying and cooking with an open flame, both are needed.

There are several companies in the area that provide fire extinguisher service. Fire and Safety Commodities, Clement Fire and Safety, Crawford Fire and Safety, Octagon Fire Prevention, Davis Products, etc.

**Cottage Food Labeling Requirements:**

Cottage Foods are those approved foods home chefs could sell directly to consumers. It includes “safe” foods not requiring temperature regulation and other safety features. Overall, cottage food laws make it easier for people to sell limited amounts of products from noncommercial, unlicensed home kitchens and are required to notify consumers with proper labeling.

The label must have a statement that clearly indicates that the food was NOT produced in a licensed or regulated facility.

What is considered cottage foods for Louisiana:

* Baked goods, such as cakes and pies.
* Dried mixes.
* Candies.
* Honey products.
* Jams and preserves.
* Spices.
* Pickles.
* Sauces and syrups.

If you have any questions or need further assistance, feel free to contact the office at 985-624-3148, e-mail, or ask a staff member during market hours.