

REQUIREMENTS TO OPERATE AS A VENDOR AT A FARMER'S MARKET

(In conjunction with City's Clerks Department)

GETTING STARTED:

1. Fill out application (Appendix A) and submit it to Public Health Department at least 14 days prior to opening.
2. All food must be prepared in an inspected facility.
3. Operators must contact the Public Health Department for a pre-opening inspection/consultation.
4. Once approval has been granted by Public Health Department, consult City Hall for business license approval.

This guideline is divided into two sections:

1. Section 1 addresses food booths where there is no food preparation (i.e., selling pre-packaged food and/or produce only).
2. Section 2 addresses food booths at which there is food preparation and/or service.

Please be advised that full compliance with this guideline will be required at all food booth locations. Failure to comply will result in the Region of Niagara Health Department's refusal to approve your premises.

SECTION 1

No on-site food preparation (selling pre-packaged food or produce only)

General Food Safety

- Only pre-packaged foods and/or produce are to be sold from these booths.
- All foods must be obtained from approved sources and/or prepared at an approved food premises (i.e., inspected premise).
- The sale of grade C and/or ungraded eggs is prohibited. Eggs must be graded at an approved egg grading station prior to being offered for sale. Proof of grading must be available.
- All canned/preserved foods (jams, jellies, pickles, etc.) must be packaged in new jars and must be sealed with vacuum lids.
- The internal temperature of hot food must be maintained at 60°C (140°F) or higher. The internal temperature of cold food must be maintained at 4°C (40°F) or lower. Probe thermometers must be used to check food temperatures. High risk foods cannot be left out at room temperature.
- Raw foods must be displayed and handled separately from cooked and ready-to-eat foods and produce in order to avoid cross contamination.
- Food, including samples, must be protected from contamination through the use of protective barriers (i.e., plastic wrap, foil, mesh covers, enclosed in cabinets).
- Smoking is not permitted in any area where food is prepared or sold.
- For regulations and specifications regarding the sale of other farm fresh foods, such as, but not limited to honey, maple syrup and apple cider, contact the Ontario Ministry of Agriculture and Food at 1-888-466-2372 or <http://www.gov.on.ca/OMAFRA/english/food/inspection/index.html>

Food Transportation and Storage

- Transport foods using thermal insulated containers with hot packs to maintain hot foods at an internal temperature 60°C (140°F) or thermal insulated containers with cold/ice packs to maintain cold foods at an internal temperature 4°C (40°F).
- Foods are to be covered during transportation to protect them from dust, dirt, insects and other foreign objects.
- Food is to be transported and stored in food-grade containers that are not used for any other purpose.
- Foods must be stored on shelves located at least 15cm (6") off the floor.
- Preserves (Jams, jellies, mustards, sauces, vinegars, flavoured oils, etc.):
 - All preserves must be prepared from an approved, inspected site
 - Portions can be prepared by vendor
 - Squeeze bottle type containers can be provided for customer use
 - Preportioned individual containers

- If samples are prepared by the vendor for sampling, the vendor is required to comply with all listed requirements herein
- Adequate protection must be provided for all sampling crackers, breads, etc. by means of cough-sneeze guard or other approved barriers. *NOTE: No utensils (single or multi-use) permitted for public.

Foodhandlers

- Foodhandlers are to be clean and wear clean outer garments.
- Foodhandlers are not to smoke while handling or preparing food.
- Hair is to be confined.
- Foodhandlers must be free from infectious agents that may be spread through food or water.

Labelling

- All foods that are sold in a packaged form are to be labelled with the manufacturer's name and phone number and the date prepared.
- Contact the Canadian Food Inspection Agency (CFIA) at 1-800-667-2657 or <http://www.inspection.gc.ca/english/toc/labetie.shtml> for information regarding ingredient labelling.

Handwashing

- A separate handwash sink shall be required in the food preparation area supplied with a potable water source (including hot/cold water under pressure), liquid soap in a dispenser and single use paper towels. (A blend of hot and cold water in a single dispenser equipped with a spigot is acceptable).
- Wash hands thoroughly with soap and water (Appendix B):
 - Before commencing work
 - After using the toilet
 - After sneezing, or coughing
 - Between handling raw and ready to eat foods
 - After any time your hands would become contaminated.

GLOVES ARE NOT TO BE A SUBSTITUTE FOR HANDWASHING. WASH HANDS BEFORE PUTTING ON A NEW PAIR OF GLOVES IF GLOVES ARE BEING USED.

IF ONLY ONE PERSON IS OPERATING A BOOTH ENSURE HANDS ARE WASHED AFTER HANDLING MONEY AND BEFORE HANDLING FOOD.

SECTION 2 - On-site preparation and/or service

General Food Safety

- All foods must be obtained from approved sources and/or prepared at an approved food premises.
- The internal temperature of hot food must be maintained at 60°C (140°F) or higher. The internal temperature of cold food must be maintained at 4°C (40°F) or lower. Probe thermometers must be used to check food temperatures. High risk foods cannot be left out at room temperature.
- Raw foods must be displayed and handled separately from cooked foods and produce in order to avoid cross contamination. Use separate utensils to handle raw and cooked or ready-to-eat foods.
- Food must be protected from contamination through the use of protective barriers (i.e., plastic wrap, foil, mesh covers, enclosed in cabinets).
- Customer samples must be protected from contamination (i.e., individual toothpicks, serving spoon).
- Foods must be handled with tongs, spoons, napkins or clean disposable wrap.
- Cutting boards and surfaces are to be made of hardwood or plastic and in good condition. Separate cutting boards should be provided for raw and ready-to-eat foods.

Food Transportation and Storage

- Transport foods using thermal insulated containers with hot packs to maintain hot foods at an internal temperature 60°C (140°F) or use thermal insulated containers with cold/ice packs to maintain cold foods at an internal temperature 4°C (40°F).
- Foods are to be covered during transportation to protect them from dust, dirt, insects and other foreign objects.
- Food is to be stored and transported in food-grade containers that are not used for any other purpose.
- Foods must be stored on shelves located at least 15cm (6") off the floor.

Foodhandlers

- Foodhandlers are to be clean and wear clean outer garments.
- Foodhandlers are not to smoke while handling or preparing food.
- Hair is to be confined.
- Foodhandlers must be free from infectious agents that may be spread through food or water.

Handwashing

- A separate handwash sink is required in the food preparation area supplied with a potable water source (including hot/cold water under pressure), soap in a dispenser and single service paper towels. (A blend of hot and cold water in a single dispenser equipped with a spigot is acceptable)
- Wash hands thoroughly with soap and water (Appendix B):
 - Before commencing work
 - After using the toilet
 - After sneezing, or coughing
 - Between handling raw and ready to eat foods
 - After any time your hands would become contaminated.

GLOVES ARE NOT TO BE A SUBSTITUTE FOR HANDWASHING. WASH HANDS BEFORE PUTTING ON A NEW PAIR OF GLOVES IF GLOVES ARE BEING USED.

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Cleaning and Maintenance

Utensil Washing (Appendix C)

- A two-compartment sink (or two sinks) is required and used for the cleaning and sanitizing of utensils. These sinks are to be suitable in size to accommodate the utensils being washed.
NOTE: In addition to the above utensil wash a separate hand wash station must be available for hand washing only.
- Cloths used for cleaning must be stored in a container of sanitizing solution (i.e., Bleach solution 1 part bleach to 10 parts clean tepid water). The solution is to be changed frequently and cloths laundered when they become soiled.
- All garbage and waste is to be disposed of in containers with lids made of durable, leak proof and non-absorbent material. Garbage is to be removed as often as necessary.
- All wastewater is to be collected and disposed of in a sanitary manner.
- Provide receptacles for collection of garbage and other waste.

Remember...

In order to reduce the potential of food borne illness, remember to:

- Keep hot foods hot at 60°C (140°F) or higher
- Store cold foods cold at 4°C (40°F) or lower
- Transport food to the market in a mechanically refrigerated vehicle or in a cooler packed with ice
- Provide a thermometer to all cold holding units.

Hazardous foods are not to be held at room temperature.



APPLICATION FOR FARMER'S MARKET VENDOR

Name of Applicant:
Address:
Telephone Number:
Location of Market:
Food Being Sold/Served at Market:
Location Where Food is Being Prepared:
Food Supplied By:
Describe Method of Keeping Food COLD On-site:
Describe Method of Keeping Food HOT On-site:
Describe Methods of Keeping Food HOT/COLD During Transportation:
Describe Your Hand/Utensil Washing Set-up:
Signature:
Date:

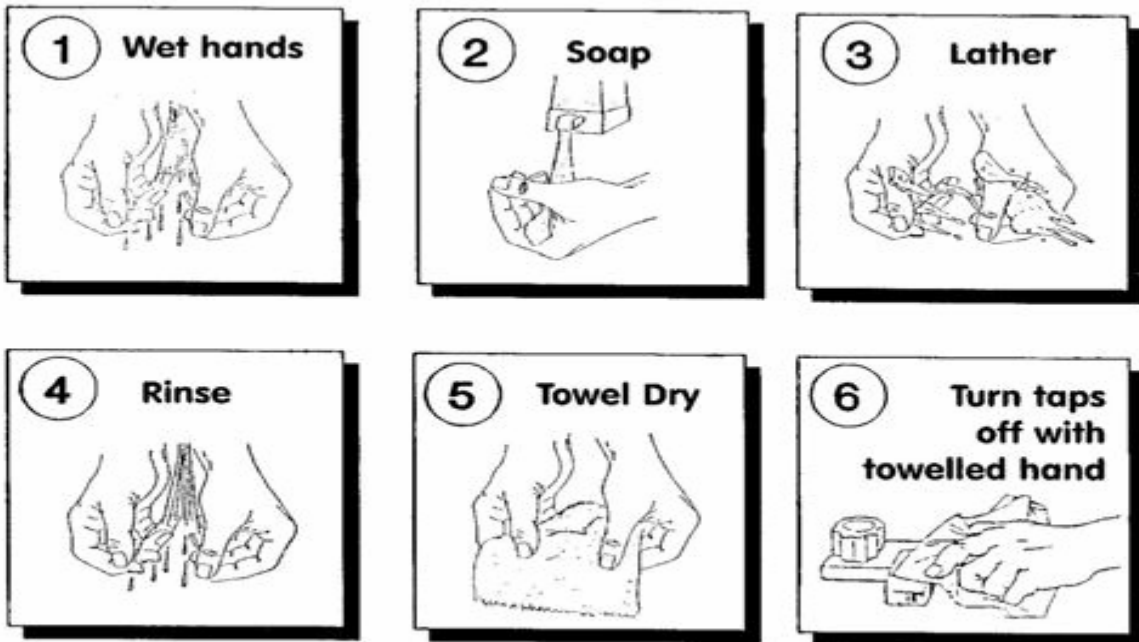
HANDWASHING

HANDWASHING IS THE SINGLE MOST IMPORTANT MEANS OF PREVENTING THE SPREAD OF INFECTION!

Wash your hands:

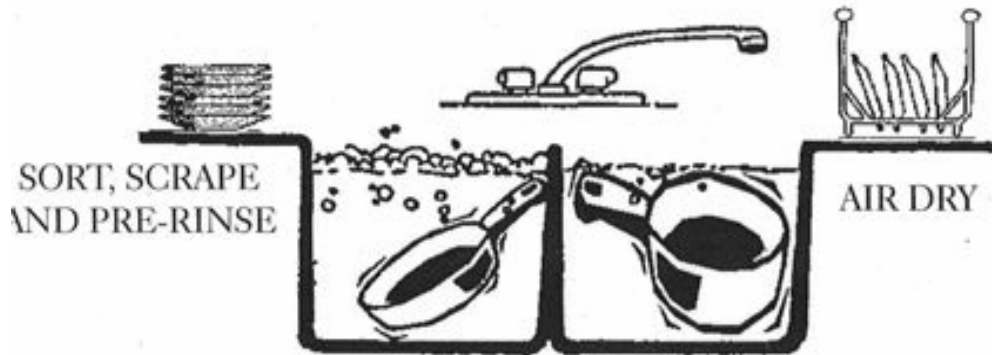
- Before and after your work shift
- Before and after food preparation
- After handling contaminated items. (i.e., raw food, money)
- Before and after going to the washroom
- Anytime your hands become soiled
- Before and after coffee breaks
- After coughing, sneezing or touching your nose, mouth or face
- Before and after eating and drinking
- After smoking
- After handling pets or animals

6 Step Method of Handwashing



PUBLIC HEALTH DEPARTMENT
905-688-3762 or 1-800-263-7248
www.regional.niagara.on.ca

2 Compartment Sink



SINK 1

WASH

warm water and
detergent

RINSE

clean water
(min. temp. of water 43°C/110°F)

SINK 2

SANITIZE

min. of 45 seconds in: (i) 100 mg/L (100 p.p.m.)
chlorine solution at a min. temp. of 24°C/75°F)

OR

(ii) clean water at a min. temp. of 77°C/170°F

