

- ◆ discard leftover or contaminated samples,
 - ◆ refrain from smoking at food tables.
- d) Stall holders cooking or reheating food for samples shall:
- ◆ locate cooking equipment within the stall and away from customer contact.
 - ◆ provide a thermometer to ensure foods reach an internal temperature greater than 74°C.
 - ◆ provide a sanitizer in a spray bottle or other easily used dispensing device (e.g. bleach).

FOOD PROTECTION TEMPORARY CONCESSIONS

A concession area can be approved in conjunction with the Farmers' Market according to the following:

- ◆ A specific area is designated within the confines of the Market as the concession area.
- ◆ All foods prepared/processed are from approved sources.
- ◆ Concessions comply with the Regional Health Authority standards for the operation of temporary concessions.
- ◆ Written approval is received from the Regional Health Authority prior to operation.

RESPONSIBILITIES OF THE MARKET MANAGER

- ◆ Toilet and hand-washing facilities must be available on location or at a nearby location through agreement with another person.
- ◆ Installation of portable toilets requires approval from the Regional Health Authority.
- ◆ Ensure the farmers' market building and grounds are kept clean and supplied with adequate numbers of garbage containers.
- ◆ Live animals are not permitted in food areas, with the exception of service animals.
- ◆ Provide a list of all food vendors at the market to the district Public Health Inspector. This list is to include contact information and type of food items sold.
- ◆ The farmers' market permit holder shall ensure that stallholders comply with the Farmers' Market Standards.

FOOD ESTABLISHMENT PERMIT - REQUIREMENTS FOR STALLHOLDERS

- ◆ Permanent location at the market.
- ◆ Two-compartment pot or utility sink large enough to submerge the equipment that requires cleaning.
- ◆ One-compartment hand-sink.
- ◆ Floor surface must be washable and impervious to moisture.
- ◆ Must comply with the Food and Food Establishments Regulations.

Equipment must be adequate for the intended purpose, e.g. hot holding equipment, cooking equipment, dipper well, preparation counters, refrigeration, sneeze guards, etc.

DC -9 Safe Food Committee



Farmers' Markets

These Farmers' Market Standards are a supplement to the Food and Food Establishments Regulation (Alberta Regulation 328/2003) pursuant to the Public Health Act.

DC -9 Safe Food Committee

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These Standards are to be used in conjunction with Part 4 of the Food & Food Establishments Regulation, AR328/2003, made pursuant to the Alberta Public Health Act. They have been developed to establish minimum health requirements for the operation of Alberta Approved Farmers' Markets and are intended to provide market managers and stallholders with an understanding of operating requirements designed to prevent foodborne illness.

FOOD PRODUCTS

1. Home-Canned Foods

- a) No stall holder shall offer for sale home-canned foods other than jams, jellies and pickles.
 - ◆ Pickled products are those processed with salt and vinegar. Pickles can include but are not limited to: cucumbers, green peppers, beets, carrots, horse radish, mushrooms.
 - ◆ Fermented products including fermented pickles, sauerkraut and kimchi are also included as pickles.
 - ◆ Other products shall have prior approval from the Regional Health Authority.
 - ◆ Jams and jellies are defined as 60% - 65% solids (fruits plus 55% sugar).

Standard Safe Canning Practices:

- ◆ Canned products must be sealed using new approved lids. (click lids, two piece snap lids)
- ◆ Low-sugar fruit spreads other than freezer products must be heat processed.
- ◆ Freezer jams are to be kept frozen.
- ◆ Refer to " Guidelines for Canning Lids and Jars".

2. Potentially Hazardous Foods (Perishable)

Potentially hazardous foods are those capable of supporting the growth of harmful bacteria when left at room temperature. Examples include : cheese, milk, poultry, sauces, antipasto, meats, pyrogies, cabbage rolls, etc. Also included are baked goods such as cream, pumpkin or meringue pies,

- a) No stall holder shall offer for sale home- prepared potentially hazardous (perishable) food unless:
 - prior written approval is obtained from the local health authority.
 - it is held at a temperature below 4°C .
- b) No stallholder shall offer for sale any raw meat unless it is stamped, tagged, labeled or otherwise confirmed as inspected (inspection certificate or paperwork).
- c) No stall holder shall offer for sale milk or milk products unless the milk is confirmed as pasteurized and approval has been received in writing from the Canadian Food Inspection Agency, Alberta Agriculture and the Regional Health Authority in which the milk has been pasteurized.
- d) Whole raw shell poultry eggs must be clean, free of cracks and maintained at a temperature not exceeding 7° C.

FOOD PROTECTION—STALLHOLDERS

1. Display

- a) All food except whole fruits and vegetables must be protected from contamination and customer handling. e.g. covered, wrapped, sneeze guards

2. Packaging of Foods

- a) Food grade plastic bags and wrap, paper bags and other disposable containers shall be clean and not previously used. Garbage bags are prohibited (they are treated with chemical odor control products which can leach into the food).
- b) Potentially hazardous foods shall not be sold in sealer jars since the consumer might treat the food as being canned. Plastic, styro-foam or paper containers are acceptable.

3. Labeling— Processor and Ingredients

Labeling of food products is regulated by the Canadian Food Inspection Agency (CFIA) and is the responsibility of the stallholder. It is recommended all products be labeled with:

- a) product common name
- b) producer's name and address
- c) " packaged on" date (usually the preparation date)
- d) required storage conditions

- e) ingredients listed on the packaging or an ingredient list available at the stall to anyone who requests it.
- f) If serving bulk products, labeling bags or supplying business cards is permitted.

4. Food Handling

a) Processing

Processing of food, except for samples, is **not permitted** unless there are full facilities available in the vendor's stall and a separate Food Establishment Permit has been issued to that vendor. (See back of Pamphlet)

b) Serving

Serving of pre-portioned foods is permitted if hand-washing and equipment requirements are met and portioning is done off-site.

Hand-washing requirements include:

- ◆ a basin with adequate supply of water, paper towels and liquid soap, or
- ◆ the use of disposable gloves, or
- ◆ the use of hand sanitizers (handi-wipes, wet ones), or a combination of the above depending on the extent of handling and the foods served.
- ◆ The use of disposal gloves or hand sanitizers does not preclude the requirement for easily available hand wash facilities.

Equipment requirements are totally dependant on the foods served. E.g. Sneeze guards, tongs, etc.

5. Food Samples

- a) These food samples include no-charge, bite-size portions preferably pre-portioned off -site to reduce unnecessary handling on site.
- b) All foods offered as samples must be protected from contamination and improper customer handling by handing the samples to the customer or by using tooth picks or single use containers. Offering bowls or open bags of chips, pretzels, crackers or similar foods for customer self serve is not permitted.
- c) Stall holders offering food samples shall:
 - ◆ follow the above hand-washing requirements,
 - ◆ replace samples if they are displayed longer than one hour,