

Food Safety Guidelines for Farmers Markets

The following minimum requirements are provided by the Leeds, Grenville and Lanark District Health Unit to assist you in showcasing your locally produced foods in a manner that ensures food safety.

Food Safety Requirements:

- Each vendor must have a covering over the food display area to protect food from contamination.
- All food must be protected from contamination during preparation, transportation and while on display.

Potentially hazardous foods must be maintained at safe temperatures at all times:

- Foods requiring refrigeration must be maintained at 4°C or lower.
- Frozen foods must be maintained at -18°C at all times.
- Cooked foods must be hot held at 60°C or higher after reaching the required cooking temperature.
- Thermometers must be available to monitor temperatures

General Requirements:

- Food must be stored, prepared and displayed in clean food grade containers.
- Food products must be stored off the ground (15 cm/6 inches).
- Portable hand wash stations equipped with a spigot- type jug of warm water with gravity feed, a bucket to catch waste water, soap in a dispenser and a supply of paper towels are required at any booth where food will be prepared/served. Examples:
 - Booths that have samples
 - Booths that must dispense items ie baked goods, or those serving pre-cooked or ready to eat foods on site
- Gloves are not a substitute for proper handwashing
- Foods must be properly labelled (visit: www.inspection.gc.ca/labelling for requirements).
- Ready to eat foods must be prepackaged.
- Sufficient numbers of clean utensils must be available if needed.
- Cleaners, sanitizers and wiping cloths for food contact surfaces must be available to ensure the area is kept clean.

The following foods are permitted for sale:

- Fresh fruits and vegetables
- Frozen meat cuts from farm animals that have been slaughtered at a provincial or federal meat plant (all meat must be prepackaged and stored at the appropriate temperature). Cutting or handling of meat on site is not permitted unless a proper set up is available
- Processed meat products produced in a licensed free standing meat plant (displayed and stored/transported at 4C or lower)
- Dairy products produced in a licensed plant (stored/displayed/transported at 4°C or lower)
- Baked goods
- Honey
- Maple syrup
- Low risk preserves such as jams and jellies that have been properly processed (low acid foods and garlic/herbs in oil are not permitted due to the risk of botulism)
- Grains and seeds/products
- Graded eggs

Other potentially hazardous foods that are to be prepared on site will have additional requirements, unless they are prepared in a mobile preparation premises that meets the requirements set out in the Food Premises Regulation. Please contact the health unit for more information.

Requirements for booths providing food samples:

- Samples must be prepared in a clean kitchen not at the display area
- Samples must be covered at all times to prevent contamination
- Provide single use samplers (toothpicks or small disposable cups)
- Avoid bulk jars of products that the consumer can spread on their own (instead prepare the sample with clean hands and only have small amounts out at a time)
- Provide hand sanitizer for patrons to use prior to sampling (suggestion)
- Please feel free to contact the health unit for more food safety information or visit our website at www.healthunit.org



For more information, please call the
Health ACTION Line at **1-800-660-5853**
or visit our website at www.healthunit.org