

# Farmers' Market

## FOOD PRODUCTS

### 1. Home-Canned Foods

**No stallholder shall offer for sale home-canned foods other than jams, jellies and pickles.**  
(Refer to Alberta Health Services Farmers' Market Guidelines for Canning Lids and Jars)

- Canned products must be sealed using new approved lids.
- Freezer jams are to be kept frozen.

### 2. High-Risk Foods (Potentially Hazardous Foods)

Examples: cheese, milk, poultry, sauces, antipasto, meats, pyrogies, cabbage rolls, low-sugar fruit spreads etc. Also included are baked goods such as cream, or pumpkin or meringue pies, cheesecake and sausage rolls.



- a) Stallholders intending to sell high-risk food products are expected to review food preparation procedures with Alberta Health Services prior to initially selling at the market.
- b) All high-risk food must be stored, displayed and transported at a temperature of:
  - i) not more than 4°C for cold foods, and
  - ii) not less than 60°C for hot foods.
- c) To ensure frozen food remains fit for human consumption, all frozen food must remain frozen while being stored, displayed, packaged, or transported.
- d) No stallholder shall offer for sale any raw meat unless it is stamped, tagged, labeled or otherwise confirmed as inspected (i.e. provide inspection certificate or paperwork).
- e) No stallholder shall offer for sale milk or milk products unless they are produced in a licensed / registered facility.
- f) 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. provide cover, wrap, or 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 because they are treated with chemical odor control products which can leach into the food.
- b) High-risk (potentially hazardous) food shall not be sold in sealer jars since the consumer might treat the food as being canned. Plastic, styrofoam or paper containers are acceptable.

## 3. Labeling — Processor and Ingredients

Labeling of food products is regulated by the Canadian Food Inspection Agency (CFIA). It is the responsibility of the stallholder that their products are labeled in accordance with federal regulatory requirements. <http://www.inspection.gc.ca/english/fssa/labeti/guide/toce.shtml>



## 4. Food Handling

### a) Processing

Processing of food, except for samples, is not permitted unless:

- there is compliance with the Food Regulation - Part 2, Commercial Food Establishments, and
- a separate Food Handling Permit has been issued to the vendor

Food concessions must operate out of either a permanent location at the market, or from an approved mobile food vending unit.

### b) Serving food samples

Serving of pre-portioned food samples is permitted if hand-washing and equipment requirements are met.

## 5. Food Samples

- a) Food samples are defined as bite-size portions offered to customers free of charge, that are preferably pre-portioned off-site to reduce unnecessary handling on site.



- b) All foods offered as samples must be protected from contamination and improper handling by customers. It is recommended that vendors hand samples to the customer, use tooth picks or single-use containers. Offering bowls or open bags of chips, pretzels, crackers or similar foods for customers on a self-serve basis is not allowed.
- c) Stallholders offering food samples shall:
- follow approved handwashing requirements, and
  - replace samples if they are displayed longer than one hour, and
  - discard leftover or contaminated samples.
- d) No stallholder shall cook or reheat food for samples unless:
- approval is obtained from Alberta Health Services, and
  - cooking equipment is located within the stall and away from customer contact, and
  - a thermometer is available to ensure foods reach an internal temperature greater than 74°C, and
  - a sanitizer (e.g. bleach) is available in a spray bottle or other easily used dispensing device, and
  - they meet the handwashing sink and equipment requirements.



## *RESPONSIBILITIES OF THE MARKET MANAGER*

- Ensure toilet and handwashing facilities are available on location or at a nearby location through agreement with another person.
- Obtain approval for installation of portable toilets from Alberta Health Services.
- Ensure that the farmers' market building and grounds are kept clean and supplied with adequate numbers of garbage containers.
- Enforce that 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 Public Health Inspector/ Environmental Health Officer upon request. The list includes contact numbers and type of food items sold.
- Ensure that stallholders who intend to sell high-risk food products review the food preparation procedures with Alberta Health Services prior to initially selling at the market.
- Complete both Farmers' Market Checklists (Attachments #1, #2)
- Ensure that stallholders comply with these Farmers' Market Standards.

## HANDWASHING AND SINK REQUIREMENTS

Handwashing and sink requirements are dependent on the type of operation, the amount of food handling, the kind of food served and the number of times per week the stallholder is in operation.

### 1. Handwashing and sink requirements for PERMITTED CONCESSIONS / STALLHOLDERS where food processing is occurring

- a) Equal to permanent food establishments where plumbing is available, and
- b) Equal to an equivalent permitted mobile vending unit where plumbing is not available.

### 2. Handwashing and sink requirements for NON-PERMITTED CONCESSIONS / STALLHOLDERS (Market vendors operating under the Farmer's Market permit)

- A) For markets operating one day per week or less

<ul style="list-style-type: none"> <li>• Low risk food samples pre-portioned offsite and only handled with utensils</li> </ul>	<ul style="list-style-type: none"> <li>• Hand sanitizer and <u>access</u> to a hand sink</li> </ul>
<ul style="list-style-type: none"> <li>• Low risk food samples portioned on-site</li> <li><b>OR</b></li> <li>• Pre-portioned high risk food samples</li> </ul>	<ul style="list-style-type: none"> <li>• Hand sink needed in booth (temporary set up acceptable)</li> </ul>
<ul style="list-style-type: none"> <li>• High risk foods samples portioned <b>AND/OR</b> heated on-site</li> </ul>	<ul style="list-style-type: none"> <li>• Hand sink needed in booth (temporary set up acceptable)</li> <li>• Approved sanitizer (Chlorine or QUAT) for surfaces</li> <li>• Duplicate utensils</li> </ul>
<ul style="list-style-type: none"> <li>• High risk foods cooked from raw on-site for sampling purposes <b>ONLY</b></li> </ul>	<ul style="list-style-type: none"> <li>• Hand sink needed in booth (temporary set up acceptable)</li> <li>• Approved sanitizer (Chlorine or QUAT) for surfaces</li> <li>• Separate utensils for raw and cooked product</li> <li>• Duplicate utensils</li> <li>• Access to a two-compartment utility sink with hot/cold running water</li> </ul>

Temporary setups include the use of coffee urns, spigotted containers and similar devices. Temporary hand sinks must drain into a bucket of sufficient size to prevent water from running onto the ground. Vendors are responsible for emptying buckets and ensuring they do not overflow.

## HAND WASHING AND SINK REQUIREMENTS

### B) For markets operating more than one day per week

<ul style="list-style-type: none"><li>• Low risk food samples pre-portioned offsite and only handled with utensils</li></ul>	<ul style="list-style-type: none"><li>• Hand sanitizer and <u>access</u> to a hand sink</li></ul>
<ul style="list-style-type: none"><li>• Low risk food samples portioned onsite</li><li><b>OR</b></li><li>• Pre-portioned high risk food samples</li></ul>	<ul style="list-style-type: none"><li>• Hand sink equipped with hot/cold running water needed <u>in booth</u></li></ul>
<ul style="list-style-type: none"><li>• High risk food samples handled (portioned, cooked or reheated) onsite for sampling purposes</li></ul>	<ul style="list-style-type: none"><li>• Two-compartment sink with hot/cold running water <u>in booth</u>, hand soap, paper towel, dish soap, and an approved sanitizer (Chlorine or QUAT)</li><li>• An additional (separate) hand sink may be required if food handling activities limit the vendor's access to the utility sink for this purpose.</li></ul>



## DEFINITIONS

**High-Risk Food (Potentially Hazardous)** - means food with pH level or water activity level or a combination of pH and water activity levels that will support the growth of pathogenic microorganisms or the production of toxins.

**Pickled products** - are those processed with salt, vinegar and/or sugar to make them shelf stable (pH of < 4.6 or Aw < 0.86 or salt > 10%). Pickles can include, but are not limited to: cucumbers, green peppers, beets, carrots, horseradish, mushrooms, kimchi, cabbage, eggs, green tomatoes and onions.



**Jams and jellies** - are defined as 60% - 65% solids (fruits plus 55% sugar).

**Processing** - means any mixing, assembling, forming, or preparation of food and also includes heating or cooking for service and scooping ice cream for service (as opposed to heating, cooking, or scooping for sampling only). Processing does not include serving or portioning products.

**Sampling** - means serving without charge, bite-sized portions for promotions only.

**For more information, please contact your nearest Environmental Public Health office.**

Edmonton Main Office  
Calgary Main Office  
Lethbridge Office

780-735-1800  
403-943-2295  
403-388-6689

Grande Prairie Main Office  
Red Deer Main Office  
[www.albertahealthservices.ca/eph](http://www.albertahealthservices.ca/eph)

780-513-7517  
403-356-6366

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## Farmers' Market Manager's Checklist - Daily

**Market Manager's Name:** \_\_\_\_\_ **Date:** \_\_\_\_\_

Items to be checked	Y	N	If no, corrective action
Is the market manager on site while the market is in operation? * If not, has the market manager appointed someone else to conduct the inspection of the market?			
Are the vendors stalls maintained in a clean and sanitary condition?			
Are the vendors' tables in good repair and easily cleanable?			
Are potentially hazardous foods being held below 4°C? * If ice packs are used, are they successfully keeping potentially hazardous foods below 4°C?			
Are whole shell poultry eggs stored below 7°C?			
Does each vendor have an accurate thermometer to monitor potentially hazardous food temperatures?			
Has each vendor been informed of the locations of the two-compartment clean-up sinks and hand sinks?			
Are all foods on display protected from customer handling and contamination (this includes foods used for sampling)?			
Is all food packaging being used made of food grade material, clean, and not previously used?			
Are all home canned products, being offered for sale at the farmers' market, only jams, jellies, and pickles? * For the vendors selling canned foods, are they only using new approved canning lids?			
Is all meat being offered for sale at the farmers' market identified, and confirmed as being government inspected meat?			
Are all milk products being offered for sale at the farmer's market, identified and confirmed as being produced in a facility licensed or permitted by CFIA, Alberta Agriculture, or Alberta Health Services?			
Is an ingredient list and producer contact information available for all food products being offered for sale?			
Are all potentially hazardous foods being offered for sale identified with a date of preparation?			
Is each vendor offering food samples and/or open food equipped with handwashing supplies?			
Are leftover potentially hazardous food samples being discarded after one hour, if they are not held below 4°C or above 60°C?			

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## Farmers' Market Vendors' Food Safety Checklist

**Vendor's Name:** \_\_\_\_\_ **Date:** \_\_\_\_\_

Items to be checked	Y	N	If no, corrective action
Have you read the Farmers' Market Guidelines provided by Alberta Health Services?			
Is your market stall clean and sanitary?			
Is your table smooth, easily cleanable and in good repair?			
Do you have handwashing supplies available at your stall?			
Did you wash your hands thoroughly before handling any food?			
Do you have a sanitizer solution (e.g. bleach) for cleaning your table and equipment?			
Do you have test strips to ensure the concentration of your sanitizer solution is adequate?			
Do you store your cleaning supplies separate from your food?			
If you sell potentially hazardous food, is it stored below 4°C?			
Do you have an accurate thermometer to monitor cold holding temperatures?			
Is your equipment clean and in good repair?			
Do you properly clean and sanitize equipment before and after its use?			
Is all your food packaged in clean food grade material?			
Are you wearing clean apparel, with your hair restrained?			
Is your food on display protected from customer and environmental contamination?			
Do you have an ingredient list for each of your food products?			
Do you have contact information (producer's name and contact number) to supply with the purchase of each food product?			
Are all potentially hazardous foods being offered for sale identified with a date of preparation?			
Are leftover potentially hazardous food samples discarded after one hour, if they are not held below 4°C or above 60°C?			

### Log sheet for recording temperatures and sanitizer solution concentration

	Morning	Afternoon
Cold Food Temperatures (°C)		
Hot Food Temperatures (°C)		
Sanitizer Concentration (ppm)		

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# Farmers' Market Guidelines for Canning Lids and Jars

## *TWO-PIECE CAPS*

Two-piece caps consist of a lid and a metal screw band. They are made specifically for use with modern day home canning jars and are most commonly used.

The underside edge of the lid has a rubber like sealed cap that softens when it is heated. This lid adheres to a clean jar and rim and creates a vacuum seal after the heat-processing period. Lids are not reusable.

The screw band holds the lid in place during the processing period and secures it in place when storing an opened jar in the refrigerator.

Screw bands may be used as long as there are no signs of corrosion or rust and they are not out of round or dented.

## *HOME CANNING JARS*

To ensure safe home canning today, use only jars approved for home canning and made from tempered glass. Tempering is a treatment process for glass that allows the jars to withstand the high heat.

Use jars and two-piece caps made for home canning. Discard any jars that are cracked or nicked.

Never use sealing lids a second time. Always use new lids. The sealant on the underside of the lid is good for only one processing.



## PREPARING YOUR JARS, LIDS AND SCREWS

1. Inspect your jars, lids, and screw bands for any defects.

Jars: Check the jar edges for any nicks, chips or cracks in the glass, discarding any jars with these defects. Ensure no stains or food residue.

Screw Bands: You may use these if they are not warped, corroded, or rusted. Discard defective bands or “out of round (bent or not completely round)”.

Lids: All lids must be new. Lids are not reusable. Check the sealant on the underside of each lid for evenness.

2. Wash the jars, lids, and screw bands in hot, soapy water.
3. Rinse all the washed items, removing all soapy residue.
4. Place the metal disc part of the lids in boiling water for 5 minutes immediately before using. This sanitizes the lids and softens the sealing compound so an airtight seal is formed. Remove the metal disc from the boiling water and center it on the jar rim. Apply the screw band just until it is fingertip tight.

When cooling, the air will contract and the lid “snaps” down creating an airtight vacuum seal. If the lid is too tight, air cannot escape from the jar, possibly resulting in a failed seal, which could cause food spoilage.

N.B. It is important to follow the directions for use on lids and jars provided by the manufacturer. Each brand of lid may be treated differently. Never reuse lids from commercially canned foods for home canning.

For further information on canning, lids and jars please contact the following:

[www.homecanning.com](http://www.homecanning.com)    [www.FCS.uga.edu/extension/food](http://www.FCS.uga.edu/extension/food)

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