

# Information for Farmers' Market Managers

*Presented by*

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(based on a presentation by N. Hislop, Sr. Advisor, Safe Food, AHS Edmonton)

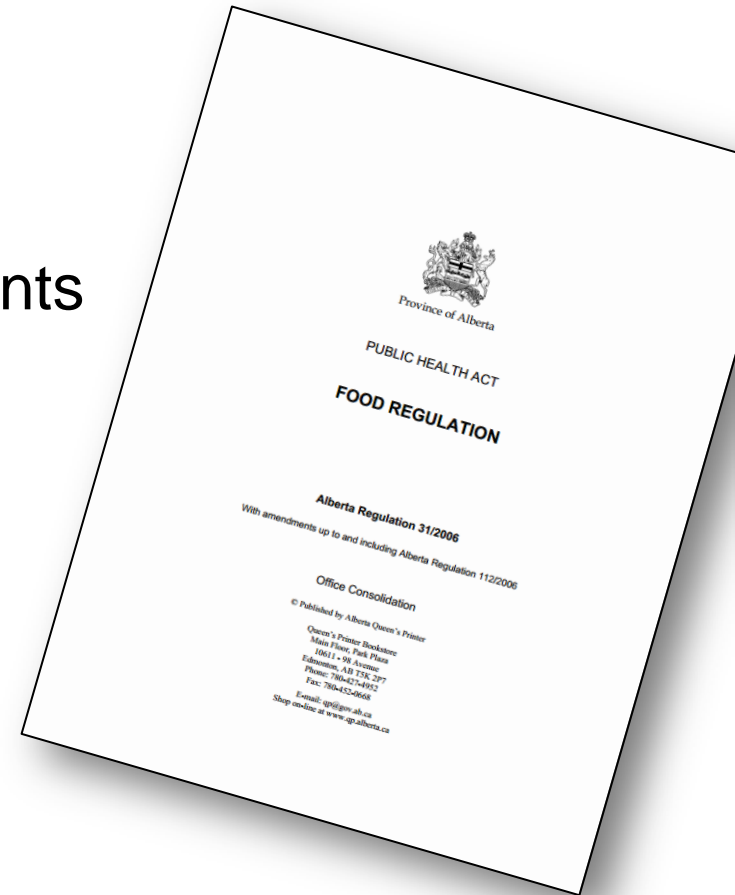
# Today's Topics

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- Who needs a permit?
- What are the site requirements?
- What are the market manager's responsibilities?
- What are the vendors' responsibilities?
- Wrap-up, Tips and Final Thoughts
- Questions

# Part 3 – PHA Food Regulation

- Alberta Regulation 31/2006
  - §33 Farmers' Market permit
  - §34 General building requirements
  - §35 Duties of a permit holder
  - §36 Stallholder requirements



# Requirement for Permit

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No person shall operate a food establishment unless

- (a) The person is an operator who holds a valid and subsisting permit for the operation of the food establishment, and
- (b) The food establishment is identified on the permit...

## Part 3: Farmers' Markets

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- The operator of a farmers' market must apply for a farmers' market permit
- **If food processing is NOT occurring**, the stallholder (i.e. vendor) may operate under the Farmers' Market Permit

# Food Processing

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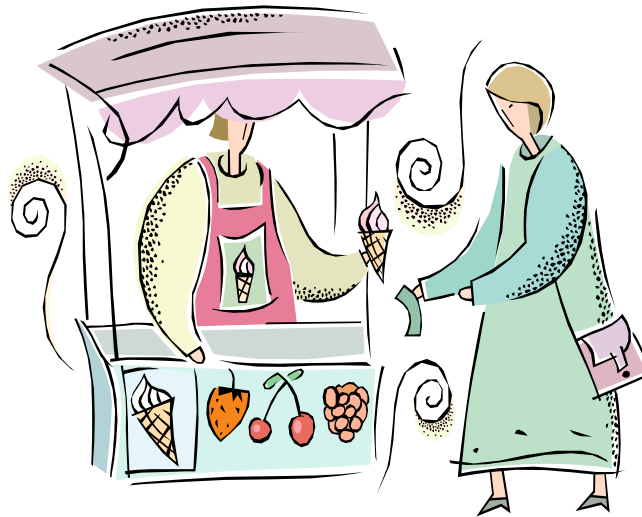
- means “**any mixing, assembling, forming or preparation of food and also includes:**
  - **heating and cooking for service\***, and
  - **scooping of ice cream for service\***”

\*As opposed to heating, cooking or scooping for sampling purposes

- Sampling – free, bite-size portions available for promotional purposes only

## Who is NOT covered by the Farmers' Market Permit?

- If processing is occurring in a booth, the stallholder must obtain a **separate** Food Handling Permit



# Concession (Permit) Requirements

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- Must comply with Part 2 of Alberta's Food Regulation (i.e. Commercial Food Establishments)
- For indoor markets:
  - Must have a permanent location/set-up
- For outdoor markets:
  - Limited to permitted mobiles and carts only



# Farmers' Markets

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- Site requirements



# Site Requirements, continued...



# Duties of a Permit Holder

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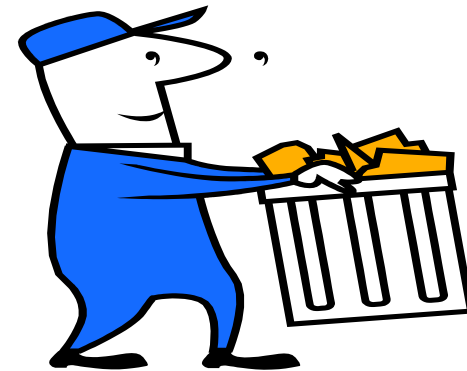
- Responsibilities of Market Managers include:
  - Ensure toilet and handwashing facilities are available
  - Obtain approval for installation of portable toilets from Alberta Health Services and/or the Municipality, as the case may be



# More Market Manager Responsibilities

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- Waste containers are:
  - Available
  - In sufficient numbers
  - Emptied
- Stall spaces clean and sanitary



## Market Manager Responsibilities, cont...

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- Ensure live animals are not allowed into food areas with the exception of service animals
- Complete Food Safety Training
  - [www.ephs.ca](http://www.ephs.ca)



## Market Manager Responsibilities, cont...

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- Maintain a list of all food vendors at the market and provide to AHS upon request
- This list should include contact numbers and type of foods sold by the vendor



## Market Manager Responsibilities, cont...

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- Ensure stallholders comply with requirements outlined in Alberta's Food Regulation and AHS' Farmers' Market Standards

### **Helpful Hints**

- Have a vendor agreement or contract
- Complete checklists (Attachments #1 & #2)

# Inspection

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- Food establishments and Farmers' Markets are subject to inspection by AHS
- Frequency will range from 1 to 3 times per year
- Limited to the Market and transport vehicles only... not vendor's homes!





## Because food may be prepared in the home...

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...Market Manager's may want to visit their vendors...

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...as conditions may vary.

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# Who's Responsible for Safe Food?

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The **PERMIT HOLDER** and the **STALL VENDOR!**



# Market Vendor Responsibilities

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## Vendors Operating Under a Farmers' Market Permit

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- **NOT** required to sell food from approved sources (i.e. inspected facilities)



## That said... there are other restrictions

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- Vendors selling home-prepared foods cannot sell their products outside of market hours or at any other venue. This includes:
  - Public markets
  - From the home
  - Commercial food establishments
  - Online

# Food Restrictions at Farmers' Markets

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A stallholder must not sell, offer for sale, distribute, provide or otherwise make available to the public

- (a) Uninspected meat,
- (b) Home-canned food other than jam, jelly, and pickles,
- (c) Any food unless it is stored, displayed and transported safely
- (d) Home-prepared food unless it is protected in a manner adequate to prevent customer handling and contamination
- (e) Unpasteurized milk, or
- (f) Food containing one or more of the foods prohibited in clauses (a) to (e) as ingredients.



# Unpasteurized cheese

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## Farmers' Markets Stall Vendor Responsibilities

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- Hygiene
- Storage
- Display
- Packaging
- Handling
- Labelling
- Sampling



# Hygiene

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- Regardless if a stall at a Farmers' Market or a commercial eatery, food handlers shall
  - (a) Wear clean clothing and footwear,
  - (b) Exhibit cleanliness and good personal hygiene,
  - (c) Ensure that food is not contaminated by hair,
  - (d) Wash hands as often as necessary to prevent the contamination of food or food areas



## Hygiene, continued...

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- (e) Refrain from smoking in a food area,
- (f) Refrain from any other conduct that could result in the contamination of food or a food area, and
- (g) Refrain from handling food if prohibited from working by order of the Medical Officer of Health under the *Communicable Diseases Regulation*.



# Temperature Control

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- Applies to the storage, transport and display of perishable foods
- Key temperatures:
  - Less than 4°C
  - Above 60°C
  - Frozen (i.e. Less than 0°C)



# Temperature Control Tips

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- Frozen foods are the easiest to maintain
- Mechanical refrigeration works best
- Consider
  - Outside temperatures
  - Travel time & containers
  - Opening coolers to retrieve product
  - Insulating properties of packaging
  - Display (stacking & “for display only”)
- Have a thermometer!



# Storage and Display

- Food must be adequately protected
  - Sneeze guards
  - Clean, food-grade containers with lids
  - Clean, food-grade plastics



# Other Containers

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# Food Packaging to Avoid

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- Do not use
  - Used jars (baby food, Cheez Whiz®, etc.)
  - Chemical pails
  - Garbage bags



# Sanitation

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- All equipment, utensils and surfaces must be maintained in a sanitary condition
- Soap and bleach must be available for cleaning and sanitizing



# Food Labelling

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- 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.
- Website
  - <http://www.inspection.gc.ca/english/fssa/labeti/guide/toce.shtml>



Canadian Food  
Inspection Agency

# Food Labelling

- Enforcement of labelling requirements is conducted by CFIA
- Local office: (780) 495-3333

Ingredients from a packet of sausages showing ingredients in descending order



**Ingredients**  
Pork (70%), Water, Rusk (Wheat Flour, Salt, Raising Agent: Ammonium Bicarbonate), Potato Starch, Pork Gelatine, Wheat Flour, Salt, Dextrose, Ground Spice (Pepper, Nutmeg), Emulsifiers: Sodium Di- and Triphosphate; Preservative: Sodium Sulphite; Antioxidants: Ascorbic Acid, Citric Acid; Extracted Spice (Pepper, Capsicum, Ginger, Mace, Nutmeg, Coriander, Sage).  
Filled into pork protein casings.

**Allergy advice** Contains wheat gluten & sulphites.

Packaged in a protective atmosphere.

# FAQ – Certified Organic?

- Not enforced by AHS
- Website
  - <http://www.inspection.gc.ca/english/fssa/orgbio/cbcanliste.shtml>



Canadian Food Inspection Agency / Agence canadienne d'inspection des aliments

Canada

Canadian Food Inspection Agency  
www.inspection.gc.ca

Français Home Contact Us Help Search canada.gc.ca

Food > Organic Products

**About the CFIA**  
Overview  
Accountability  
Acts and Regulations

**Subjects**  
Food  
Organic Products  
Animals  
Plants

**List of Certification Bodies providing organic certification services under the Canada Organic Regime - Canada**

[Main Page](#)

The following is a list of Certification Bodies that have either: been accredited by the Canadian Food Inspection Agency (CFIA) to certify organic products; or recognised under an organic trade arrangement with a foreign competent authority under the *Organic Products Regulations, 2009*. **The certification bodies are organised by the country in which they provide services.**

**Atlantic Certified Organic Co-operative Limited (ACO)**  
200 Harmony Road  
Salmon River, Nova Scotia  
B6L 3P6, Canada  
Telephone: 902-897-4318  
Facsimile: 902-897-4247  
E-mail: [aco@ns.aliantzinc.ca](mailto:aco@ns.aliantzinc.ca)



# Food Sampling

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- Samples are defined as bite-size portions offered to customers free of charge
- It is preferred that samples be pre-portioned by vendors off-site in advance



# Sampling, continued...

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- All food samples must be protected from contamination and improper handling by customers.
  - Suggest 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.

# Stallholders offering food samples

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- shall
  - follow approved hand washing requirements, and
  - replace samples if they are displayed longer than one hour, and
  - discard leftover or contaminated samples



# Cooking or Reheating Food for Samples

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- No stallholder shall cook or reheat food for samples unless:
  - approval is obtained from AHS, 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 74C, and
  - a sanitizer (e.g. bleach) is available, and
  - hand washing sink and equipment requirements are met.

# Sink Requirements

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- Hand washing 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.



# Handwashing and Sink Requirements

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- For **permitted concessions/stallholders** where food processing is occurring, sink requirements are
  - Equal to permanent food establishments where plumbing is available, or
  - Equal to an equivalent permitted mobile vending unit where plumbing is NOT available.



## Sink Requirements (Operating one day or less)

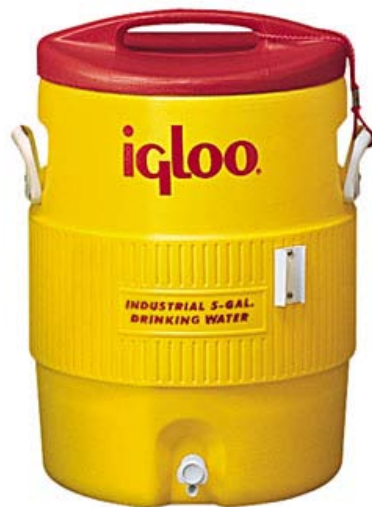
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Low risk food samples pre-portioned offsite and only handled with utensils	Hand sanitizer and access to a hand sink
Low risk food samples portioned on-site OR Pre-portioned high risk food samples	Hand sink needed in booth ( <b>temporary set up acceptable</b> )
High risk food samples portioned <b>AND / OR</b> heated on-site	Hand sink needed in booth ( <b>temporary set up acceptable</b> ) Approved sanitizer (Chlorine or QUAT) for surfaces Duplicate utensils
High risk foods cooked from raw on-site for sampling purposes <b>ONLY</b>	Hand sink needed in booth ( <b>temporary set up acceptable</b> ) Approved sanitizer (Chlorine or QUAT) for surfaces Separate utensils for raw and cooked Duplicate utensils Access to a two-compartment utility Sink with hot/cold running water

## What does “temporary set-up” mean?

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- Temporary setups include the use of coffee urns, spigotted containers and similar devices.



## Temporary hand sink set-up, cont...

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- 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.



## Sink Requirements (Operating more than one day)

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<p>Low risk food samples pre-portioned offsite and only handled with utensils</p>	<p>Hand sanitizer and <u>access to a hand sink</u></p>
<p>Low risk food samples portioned on-site OR Pre-portioned high risk food samples</p>	<p>Hand sink equipped with hot and cold running water <u>in the booth</u></p>
<p>High risk food samples handled (portioned, cooked or reheated) onsite for sampling purposes</p>	<p>Two-compartment sink with hot/cold running water <u>in the booth</u>, hand soap, paper towel, dish soap, and an approved sanitizer (Chlorine or QUAT)</p> <p>An additional (separate) hand sink may be required if food handling activities limit the vendor's access to the utility sink for this purpose.</p>

# Final Thoughts

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- If you're going to be moving markets, please call!
- Home study course for market vendors is available online
  - [www.ephs.ca](http://www.ephs.ca)
- If in doubt, ask!
- If you have problems with a vendor... ACT!





# Take Home Points

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- Farmers' Market requirements are standardized provincially
- The presence or absence of **food processing** determines whether a vendor may operate under a Farmers' Market permit
- Understand the different (and sometimes similar) responsibilities of the market manager and the vendor
- Feel free to call us as your resource!

## Main Numbers for Environmental Public Health

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- City of Edmonton > 780-735-1800
- Parkland County and Sturgeon County > 780-342-1380
- Strathcona County > 780-342-4661
- Leduc County > 780-980-4644

# Main Office Locations

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- Edmonton
  - Suite 700, 10055 – 106 Street NW
- Leduc Public Health Centre
  - 4912 – 50 Street
- Spruce Grove
  - 205 Diamond Avenue
- St. Albert
  - 23 Sir Winston Churchill Avenue
- Strathcona County Health Centre (Sherwood Park)
  - 2 Brower Drive

# Give us a call or come by for a visit!

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- We have important resources and information that can assist you!



# Thanks for listening!

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- Any questions?

