

Information Package and Application for

# FARMERS' MARKET FOOD VENDORS



**Huron County Health Unit**

519.482.3416 or 1.877.837.6143 • [www.huronhealthunit.com](http://www.huronhealthunit.com)





## Dear Food Vendor:

At the start of each season, the Health Unit assesses all farmers' markets in the county to determine if they're exempt from Ontario Food Premises Regulation 562/90.

In order to complete these assessments, we ask that you fill out and submit to us this Farmers' Market Food Vendor's Application **two weeks before** the start of the market. The application includes the following sections:

- Food Vendor's Information
- Farmers' Market Information

All vendors must make sure:

- Food offered for sale is not a health hazard
- All meat is inspected, all eggs graded, and all milk is pasteurized

Food safety is everyone's responsibility. We look forward to working with you to ensure a safe and successful market this year.

If you have questions, please call me at 519-483-3416 or 1-877-637-6143 ext. 2299.

Yours truly,



**Jessica Van Geffen** BSc, BASc, CPHI (C)

Public Health Inspector

## Non-Hazardous and Hazardous Foods

**Non-hazardous foods** do not support the growth of potentially harmful organisms. However, they can still spread harmful organisms. Fresh vegetables, such as bagged spinach and sprouts that have been contaminated by poor food handling and/or production, have been linked to recent outbreaks of food-borne illness.



### Examples of non-hazardous foods:

apple sauce	fruit pies and pastry
brownies	fudge
bread and buns (no dairy or cheese fillings)	hard candy
butter tarts	honey
cakes (icing sugar only; no whipped cream)	jam
dry cereal products	jelly
chocolate	muffins
cinnamon buns	popcorn
dry noodles	wine and herb vinegar
pickles	maple syrup
relish	toffee
rice crispy cake	cookies
	dried fruits
	fresh fruits and vegetables

**Potentially hazardous foods** consist in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish (edible mollusca and crustacean), or any other ingredients, in a form capable of supporting growth of infectious and/or toxigenic microorganisms. They do not include foods which have a pH of less than 4.6 and foods which have a water activity level of 0.85 or less.



### Examples of hazardous foods:

antipasto	pesto
cakes/pastries with whipped cream, cheese, or cream fillings	fish and shellfish
processed beans, including baked, refried and bean salad	garlic spreads, oils
herb and flavoured oils	guacamole
cabbage rolls	juice (fruit and vegetable)
canned cured meats	tofu
low-acid canned vegetables (e.g., pH 4.6 beans, asparagus, beets, carrots, mushrooms, broccoli, peas)	perogies
fresh shell eggs (washed, graded, whole, uncracked, and refrigerated)	fresh or processed meat, sausages
	salsa
	hummus
	chop suey
	creamed corn
	dairy products (e.g., milk, cream cheese, yogourt)
	foods containing eggs as ingredients (e.g., custards, salads)
	canned products containing meat, vegetables, soups, sauces, cheese

\*Note: Graded eggs are a requirement of egg marketing regulations – violations should be reported to the Canadian Food Inspection Agency.



Here are examples of what we look for during our inspections and how you can reduce the risks:

**You can reduce food-related risks by following these guidelines**

Food	What we look for:
<p>Potentially hazardous canned foods</p> <p>Improperly canned foods create the perfect place for bacteria to grow.</p>	<ul style="list-style-type: none"> <li>→ Use only new jars or bottles and lids.</li> <li>→ Get all foods from approved sources (meat and eggs).</li> <li>→ Use only current, tested home-canning recipes that:               <ul style="list-style-type: none"> <li>• Include the appropriate heat processing method</li> <li>• Provide a specific processing time for the specific food and mason jar size being used</li> <li>• Designate headspace for the food and the jar size</li> </ul> </li> <li>→ If the above requirements are not met, then test pH for each batch to indicate that the product has a pH of less than 4.6.</li> <li>→ Keep production and process records for two years.</li> </ul>
<p>Meat, poultry, and mixed meat products</p>	<ul style="list-style-type: none"> <li>→ For cold foods, hold at or below 4°C. For hot foods, hold at or above 60°C</li> <li>→ Cook to safe cooking temperatures.</li> <li>→ Transport at proper temperatures.</li> <li>→ Make sure the product is from an approved source.</li> </ul>

**We look forward  
to working with you  
to ensure a safe and  
successful market  
this year.**

For more information,  
please call Huron County  
Health Unit, 519-482-3416  
or 1-877-837-6143 ext. 2299.

# Farmers' Market Food Vendor's Application

## FOOD VENDOR'S INFORMATION

**Contact name:** \_\_\_\_\_

**Concession name:** \_\_\_\_\_

**Mailing address:**

Street (911 Number)

City/Town

Postal Code

**Phone number:**

Day: \_\_\_\_\_ Evening: \_\_\_\_\_

Cell: \_\_\_\_\_ Fax number: \_\_\_\_\_

**Email:** \_\_\_\_\_

Please answer Yes or No to the following questions. The Health Unit uses this information to assess if the market you attend is exempt from Ontario Food Premises Regulation 562/90. Farmers' markets are exempt from the regulation if most market vendors (51%) are selling their own farm products.

Yes

No

Keep in mind that if you plan to sell your products at various farmers' markets, you may be attending exempt and non-exempt markets.

Do you live on a farm/ hobby farm/ rural property?



Do you live within city limits/within town limits?



Are you attending anytime between May 1 and October 31 inclusive?



Are you attending anytime between November 1 and April 30 inclusive?



Are you selling a farm product\*?



Are you selling, preparing, and serving any type of food on site?



Are you sampling or preparing food on site?



Are you selling canned foods?



If handling food, do you have a handwashing station, with soap and paper towels?



**\*Farm Products** are products that are grown, raised, or produced on a farm and intended for use as food and include, without being restricted to, fruits and vegetables, mushrooms, meat and meat products, dairy products, honey products, maple products, fish, grains and seeds, and grain and seed products.

**FARMERS' MARKET INFORMATION**

Include all farmers' markets you plan to attend for 2013 within Huron County. You don't need to submit a new application for each market. If you miss including a market on this form, contact the Huron County Health Unit's Environmental Health Team at 519-483-3416 or 1-877-637-6143. We will adjust your file.

Name of Market	Location of Market	Dates at Market	Operating Hours (Start/End time)	Food Products to be Sold at Market