

## **Guidelines for Farmers' Market Vendors**

Please be advised that full compliance with this guideline will be required for all farmers' market vendors. Niagara Region Public Health will refuse to approve your participation at the farmers' market if full compliance is not met or observed.

### **GETTING STARTED**

1. Fill out the application and submit it to the market coordinator at least one month prior to the markets opening.
2. The market coordinator will then provide all applications to Niagara Region Public Health, along with a list of all food vendors that are expected to attend the market.
3. Market vendors are responsible for indicating **ALL** food products that are intended to be sold to the public as pre-approval for **EACH** product must be given by Niagara Region Public Health. Products that have not received pre-approval may not be permitted to be offered for sale at the market.
4. Niagara Region Public Health will contact all vendors to discuss foods offered for sale, food suppliers, food handling and on-site set-up.

### **FARMERS' MARKET VENDOR GENERAL INFORMATION**

#### ***What is a Farmers' Market?***

A farmers' market is a central location at which the majority of vendors are farmers or producers offering for sale their own products. Markets within Niagara are reviewed yearly by Niagara Region Public Health to determine if at least 51% of vendors are farmers or producers. This ensures that the operation is by definition, a true farmers' market.

#### ***What is a farm product?***

Farm products are products that are grown or produced on a farm. Typically, this includes fruits, vegetables, herbs, honey and maple products.

#### ***What is a Community Market?***

A community market is a market where the most of the vendors are not farmers, but commercial vendors. A community market must be in compliance with all aspects of Ontario Food Premise Regulation 562.

#### ***What is a commercial food vendor?***

A commercial vendor is a person that offers for sale any processed food item and is not a farmer. A commercial vendor typically prepares food, including but not limited to hot dogs, hamburgers, sandwiches, raw or processed meats and poultry, baked goods, eggs, soups, salads, perogies, spring rolls, pastries and cookies etc.

#### ***What is a hazardous food?***

A hazardous food is a product that is capable of supporting the growth of pathogenic micro-organisms or toxin producing bacteria. This includes any meat, poultry, fish, dairy, cider or any other product that contains mixtures of these. All of these products must be stored and transported at or below 4°C (40°F).

***What types of hazardous foods are allowed at the market?***

All hazardous food products must be obtained from a government inspected facility and bear the appropriate stamps, tag or label. Vendors must be able to provide receipts to verify they were obtained from approved sources.

***Are home prepared foods permitted at a farmers' market?***

Yes. The Ontario Food Premise Regulation 562 provides certain exemptions for farmers' markets. One of these exemptions is that vendors at a farmers' market can offer for sale non-hazardous homemade products such as baked goods and fruit jams/jellies. Home prepared foods are not allowed at Community Markets.

***How do I get approved to sell home prepared foods?***

Contact Niagara Region Public Health and speak with an inspector to discuss the products you wish to sell, preparation methods involved and how the product is to be stored. If you are on a private water supply (well or cistern) a satisfactory water sample result will be required on a yearly basis. Water sample bottles and testing is provided free of charge and available at numerous sites throughout Niagara Region. This testing is provided free of charge.

***If I prepare non-hazardous foods at my home can I sell them to stores or at special events?***

No. A special exemption is provided at farmers' markets to allow vendors to sell non-hazardous home prepared products. This exemption is not applicable to any other commercial facilities or events. The purpose of this exemption was to allow farmers at a farmers market to sell a variety of products made from their own produce or fruit (i.e. jams, jellies, pies).

***What types of non-hazardous food can I make from my home?***

Non-hazardous foods are products that when prepared in a safe and sanitary manner, do not require refrigeration or heat. This includes whole fruits, vegetables, non-hazardous baked goods or fruit jams/jellies.

***Can I prepare a hazardous food product and sell them at the market?***

Yes, hazardous foods are allowed to be sold at the market. All hazardous foods must be properly handled, stored, transported and prepared in an inspected facility or onsite at the market.

***What are inspected facilities?***

Inspected facilities are usually commercial kitchens (restaurants), community centres or churches that are regularly inspected by the local health department. If you intend to lease or use a commercial kitchen, Niagara Region Public Health may ask for a copy of the agreement between the vendor and commercial kitchen.

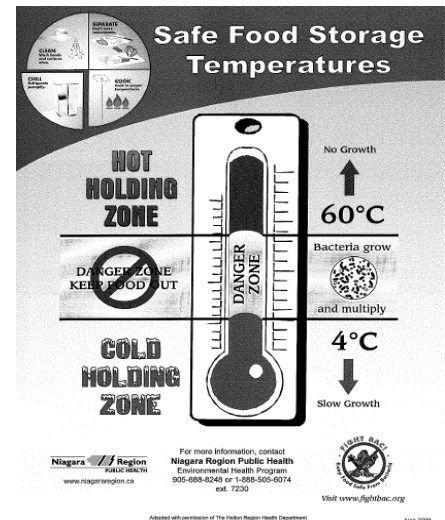
***What about other canned products such as vegetables, sauces and salsas?***

Previous sampling programs initiated by Niagara Region Public Health have indicated that jams/jellies, and similarly high sugar canned products consistently met or exceeded the minimum food safety standards. Other canned products such as sauces, salsas, pickled vegetables and low acid foods were found to not meet food safety standards for shelf stability and will require on-site mechanical refrigeration. Proof of home canning recipe validation may also be provided. For more information on recipe validation please call Ontario Ministry of Agriculture Food and Rural Affairs at 1-877-424-1300 or visit: <http://www.omafra.gov.on.ca/english/food/inspection/botulism-2011.htm>.

## FOOD SAFETY REQUIREMENTS FOR FOOD VENDORS

### Food Transportation and Storage

- Hazardous foods must be transported at 4°C (40°F) or lower for cold held foods, or 60°C (140°F) or higher for hot held foods.
- Foods are to be covered during transportation to protect them from dust, dirt, insects, foreign objects and debris.
- Food is to be transported and stored in food-grade containers that are not used for any other purpose.
- Raw meats must be kept separate from cooked meats, vegetables or any ready-to-eat foods.
- Food and food supplies must be raised 15cm (6 inches) off the ground.



### Mechanical Refrigeration

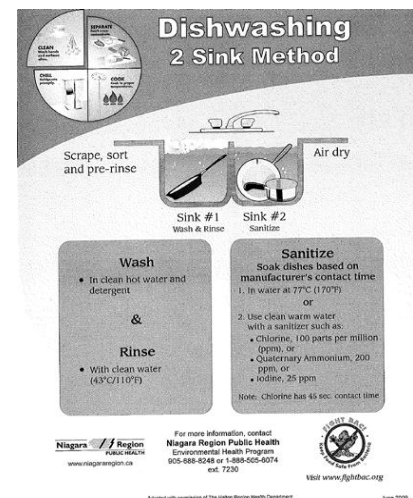
- Mechanical refrigeration is required onsite and must be able to maintain hazardous foods at or below 4°C (40°F).

### Sanitizing Surfaces

- Sanitizer must be available onsite at all times.
- Wiping cloths must be stored in sanitizer buckets or single use disposable cloths utilized with spray bottles. Sanitizer can be made by mixing 1tsp bleach to 1L water.

### Utensil Wash

- A 2-compartment sink or 2 containers large enough to accommodate the size of the food service utensils must be available to wash, rinse and then submerge utensils in sanitizer.
- Potable water, detergent and sanitizer must be onsite.
- Bring multiple sets of utensils.

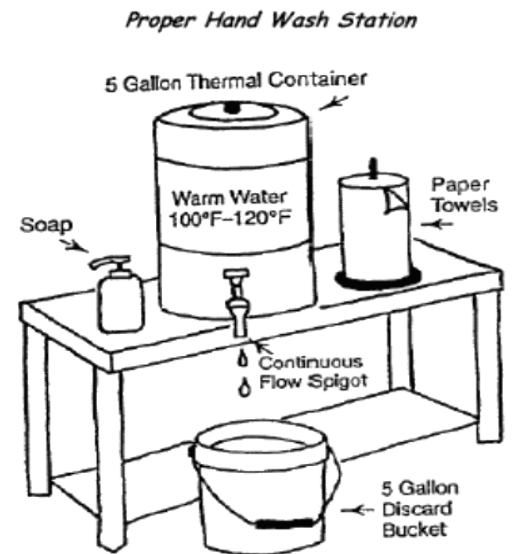


### Food Handlers

- Wash your hands. Thoroughly wash your hands with soap and water before handling food, after handling money or raw meats, after each break. Hand washing should occur any time after your hands may have become contaminated.
- Food handlers must not work if they are ill.
- Food handlers must wear clean clothing and adequate hair restraints.
- Smoking is prohibited within the food preparation area.
- Minimize direct food handling by using tongs or utensils.
- Use detergent and sanitizer to clean all food contact surfaces.
- Gloves and hand-gel sanitizers are not a substitute for proper hand washing.

## Temporary Hand Wash Station

- A potable water source must be accessible onsite.
- If you don't have access to a plumbed sink for hand washing, a temporary hand wash station must be set up.
  - Fill a camping jug or coffee urn with warm water.
  - Must have a spigot that can remain open on its own (without manually holding it open with your hand).
  - Liquid soap in a dispenser and paper towel must be available.
  - Container to collect the waste water. Waste water must be disposed of in a sanitary manner in an approved location.



## Sampling

- Single serving utensils, squeeze bottles or individual serving portions only.
- Samples must be kept covered and protected from cross-contamination (i.e. sneeze guard).
- Hazardous samples must be maintained at 4°C (40°F) or hot held above 60°C (140°F).

## Labeling

All foods that are sold in a packaged form require the following information:

- Common name of product
- Producer information (business name, address, contact details)
- Net quantity
- List of ingredients
- Date the product was packaged/canned/jarred on

Contact the Canadian Food Inspection Agency (CFIA) at 1-800-667-2657 or [www.inspection.gc.ca](http://www.inspection.gc.ca) for further information regarding product labeling.



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 Mailing Address: PO Box 1052, Station Main, Thorold, ON L2V 0A2  
 Phone Number: (905) 688-8248, Ext. 7230 Fax Number: (905) 641-4994

## FARMERS' MARKET FOOD VENDOR APPLICATION

<b>CONTACT INFORMATION</b>		<b>Application Date:</b>	
Business Name:			
Contact Person:			
Address:		Email:	
Telephone:		Cell Phone:	
<b>MARKET ATTENDANCE</b> Please check all of the markets that you will be attending:			
<input type="checkbox"/> St. Catharines	<input type="checkbox"/> Grimsby	<input type="checkbox"/> Welland	<input type="checkbox"/> Ridgeway
<input type="checkbox"/> Brock	<input type="checkbox"/> Beamsville	<input type="checkbox"/> Port Colborne	<input type="checkbox"/> Niagara Falls
<input type="checkbox"/> NOTL	<input type="checkbox"/> Jordan	<input type="checkbox"/> Pelham	<input type="checkbox"/> Fort Erie
<input type="checkbox"/> Sherkston	<input type="checkbox"/> Fort Erie	<input type="checkbox"/> Fenwick	<input type="checkbox"/> Other:
<b>TYPE OF BOOTH</b> Please check one (1) of the following:			
<input type="checkbox"/> Temporary Booth		<input type="checkbox"/> Indoor Booth with plumbing and hydro	<input type="checkbox"/> Mobile Preparation Premise/Trailer/Food Truck
<b>TYPE OF VENDOR</b> Please check one (1) of the following:			
<input type="checkbox"/> Farmer (selling your own farm products such as fruit, vegetables, jams or honey)			
<input type="checkbox"/> Processed Food Vendor (selling and/or handling of prepared food items such as meats, cheeses, eggs, baked goods, drinks, sandwiches, hamburgers, popcorn, canned or jarred foods etc.)			
<b>TYPES OF FOOD OFFERED FOR SALE</b>			
<b>Where are the food products being prepared</b> ( <input type="checkbox"/> same as above):			
Business Name: _____			
Business Address: _____			
Is this an inspected facility: <input type="checkbox"/> Yes    or <input type="checkbox"/> No			
- <i>If yes, attach a written agreement with operator of the inspected facility.</i>			
What is the water supply at the facility: <input type="checkbox"/> Municipal    or <input type="checkbox"/> Private (well or Cistern)			
Describe how are hazardous foods being transported: _____			

\*\*All food products intended to be sold throughout the season **MUST** be listed on this sheet. Pre-approval of all products is necessary before the start of the market season. Products that have not been pre-approved by Niagara Region Public Health may not be permitted to be sold at the market.