



**Alberta Health
Services**

Farmer's Market Manager Training

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2014

Today's Topics

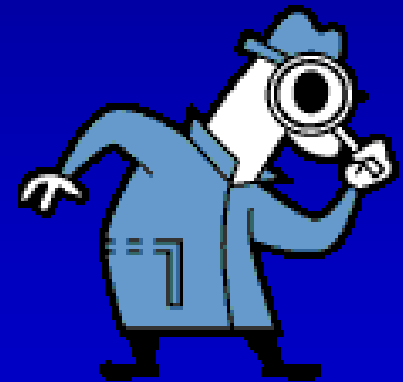
- Who needs a permit?
- What are the site requirements?
- What are the market manager's responsibilities?
- What are the vendors' responsibilities?
- Wrap up / tips / final thoughts
- Questions?



Part 3 – PHA Food Regulation

Sections

- 33 Farmers' market permit
- 34 General building requirements
- 35 Duties of a permit holder
- 36 Stallholder requirements



Requirement for permit

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

- The operator of a farmers' market must apply for a farmers' market permit
 - Individual
 - Group
 - Association



Who may operate under the Farmer's Market Permit?



Vendors

- If food processing is **NOT** occurring, the stall holders may operate under the Farmer's Market Permit
 - Whole fruits / vegetables
 - Prepackaged foods

Food Processing

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, cutting or scooping for SAMPLING*

Who is not covered by the Farmer's Market Permit

- If processing is occurring in a booth, the stall holder must obtain a separate food handling permit



Concession (Permit) Requirements

- Must comply with Part 2 of Alberta's Food Regulation (Commercial Food Establishments)

Indoor:

- Must have a permanent location / set up

Outdoor:

- Limited to permitted mobiles and carts

Farmers' Markets

Site Requirements...



Site Requirements cont...



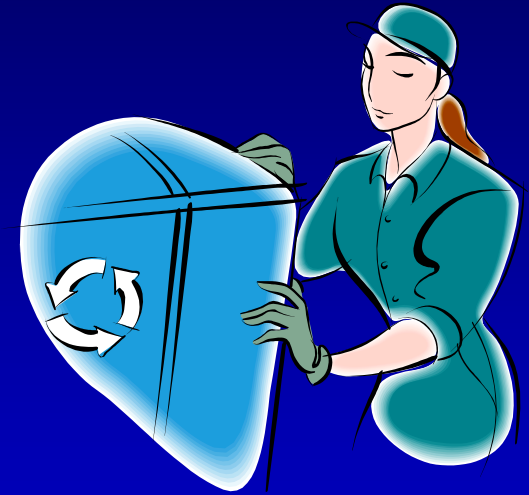
Duties of a Permit Holder (Market Manager Responsibilities)

- Ensure toilet and hand washing facilities are available or at a nearby location through agreement with another person.
- Obtain approval for installation of portable toilets from AHS / municipality.



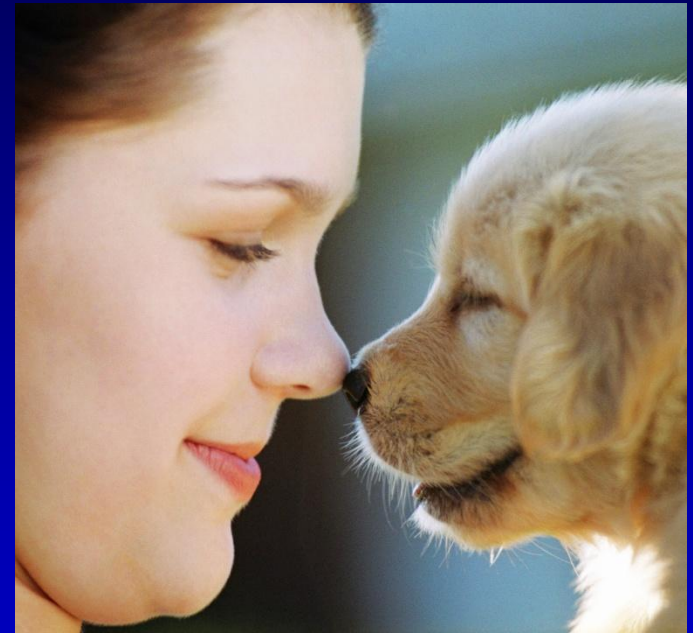
Market Manager Responsibilities

- Waste containers available, in sufficient numbers and emptied



Market Manager Responsibilities

- Enforce that live animals are not permitted in food areas with the exception of service animals.
- Complete Food Safety Training



Market Manager Responsibilities

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



Market Manager's Responsibilities

- Ensure that stallholders comply with requirements outlined in Alberta Food Regulations and Farmers' Market Standards

Helpful hints:

- *Have a vendor agreement / contract*
- *Complete checklists (Attachments #1, #2)*



Inspection



- Food establishments and Farmer's Markets are subject to AHS inspection.
- Frequency ranges from 1-3 times per year*
- Limited to the Market and transport vehicles – not vendor's homes!

Because food may be prepared in the home.



Market manager's may want to visit their vendors



Conditions may vary...



The permit holder and stall vendor are jointly responsible for safe food!



Market Vendor Responsibilities



Vendors operating under a Farmer's Market Permit

- are NOT required to sell food from approved sources (inspected facilities) only



That said, there are other restrictions...

WHERE and WHEN

- Vendors selling home-prepared foods cannot sell their products outside of market hours or at any other venue. This includes:
 - Public Markets
 - From their home
 - Commercial Food Establishments
 - Online

Food Restrictions at Farmers' Markets

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) foods containing one or more of the foods prohibited in clauses (a) to (e) as ingredients.

Unpasteurized cheese



Farmers' Markets

Stall Vendor Responsibilities...

- hygiene
- storage
- display
- packaging
- handling
- labeling
- sampling



Hygiene

Regardless if it a stall at a Farmer's 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 cont...

- (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 MOH under the *Communicable Diseases Regulation*.



Temperature Control

- Applies to the storage, transport and display of perishable foods
- Less than 4C (40F)
- Above 60C (140F)
- Frozen



Temperature control tips

- 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...



Food Packaging – Don'ts!

No

- Used jars (baby food, cheese whiz...)
- Chemical pails
- Garbage bags



Sanitation

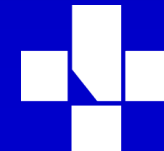
- All equipment, utensils and surfaces must be maintained in a sanitary condition
- Soap and bleach must be available for cleaning and sanitizing



Food Labeling

- 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/toc_e.shtml



Food Labeling

- Enforcement of these requirements is conducted by CFIA
- Local office: (780) 395-6700

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 Triphosphates; 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?

<http://www.inspection.gc.ca/english/fssa/orgbio/cbcanliste.shtml>

Also NOT enforced by AHS...



The screenshot shows the Canadian Food Inspection Agency (CFIA) website. At the top, there are logos for the Canadian Food Inspection Agency and the Government of Canada. Below the header is a navigation menu with links for Français, Home, Contact Us, Help, Search, and canada.gc.ca. The main content area is titled "List of Certification Bodies providing organic certification services under the Canada Organic Regime - Canada" and includes a "Main Page" link. A sidebar on the left contains sections for "About the CFIA" (Overview, Accountability, Acts and Regulations), "Subjects" (Food, Organic Products, Animals, Plants), and "Proactive Disclosure" (Send this page by email). The main text states: "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.**" One body is listed: "Atlantic Certified Organic Co-operative Limited (ACO)" with contact information: 200 Harmony Road, Salmon River, Nova Scotia, B6L 3P6, Canada; Telephone: 902-897-4318; Facsimile: 902-897-4247; E-mail: aco@ns.aliantzinc.ca.

What is a sample?

- Samples are defined as bite-size portions offered to customers free of charge



Food Sampling

- It is recommended that food samples be pre-portioned by vendors off-site in advance
- All food samples must be protected from contamination and improper handling by customers.



Sampling cont...

- 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.



Sampling cont...

Stallholders offering food samples shall:

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

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

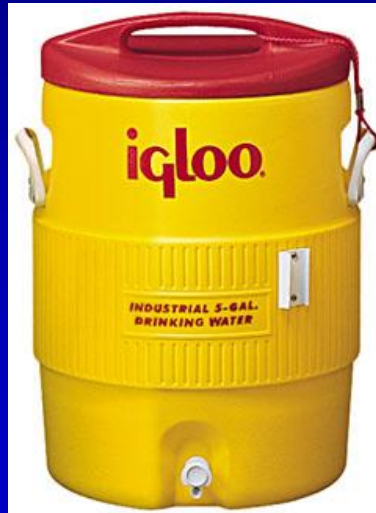
- Hand washing and sink requirements are dependent on
 - the type of operation,
 - the amount of food handling,
 - the kind of food served and
 - the number of times per week the stallholder is in operation.
- Hand washing and sink requirements for **PERMITTED CONCESSIONS** where food processing is occurring are
 1. Equal to permanent food establishments where plumbing is available,
 2. Equal to an equivalent permitted mobile vending unit where plumbing is NOT available.

Sink Requirements for market vendors operating 1 day per week or less

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

“Temporary set up” – What does this mean?

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



Temporary hand sink set up cont...

- 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 for market vendors operating more than 1 day per week

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

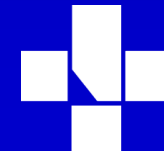
Final thoughts...



- Moving – please call!
- Home study course for market vendors is now available online!
- If in doubt – ASK!
- If you have problems with a vendor...ACT!

Take home points

1. Farmer's Market requirements are standardized provincially
2. The presence or absence of food processing determines whether a vendor may operate under a Farmer's Market permit.
3. Understand respective manager and vendor responsibilities
4. Use us as a resource!



Have questions? Contact us!

- Don't hesitate to contact us! We have important resources and information that can help you!
- In person:
 - Suite 700, 10055-106 Street, Edmonton
 - Stan Woloshyn Building, Spruce Grove
 - Strathcona County Health Centre, Sherwood Park
 - St. Albert Public Health Centre
 - Leduc Public Health Centre
- Online: www.albertahealthservices.ca/eph.asp
- By phone: (780) 735-1800

