

The Food Regulation and Farmers' Markets in Alberta

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Outline

- Definition of a Farmers' Market
- AHS involvement
- AHS legislation
- Vendor Requirements
 - Permits
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 - Food Protection
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 - Food Handling
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- Market Manager Requirements
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Farmers' Market Defined

Approved by the Minister of Agriculture as an approved farmer's market program under the department of Alberta Agriculture and Rural Development and which has been issued a Farmers' Market permit by AHS



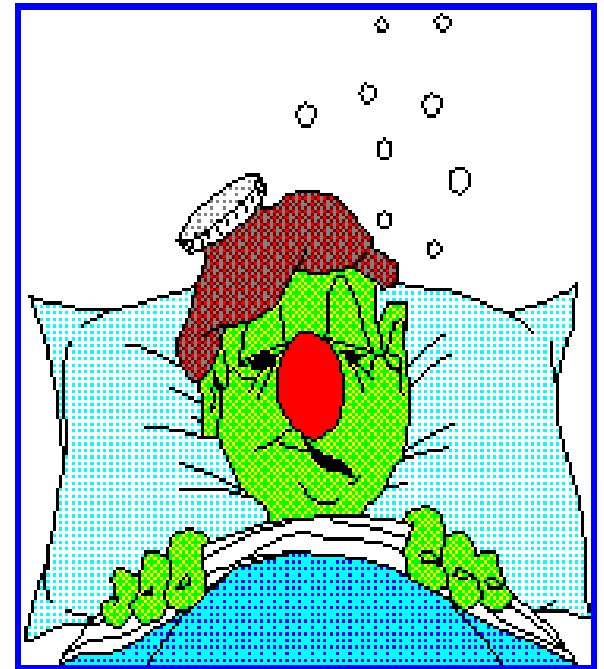
Public Health Involvement



- Approvals & Permitting
- Inspections
- Risk Assessment
- Education
- Enforcement

Outbreaks in Canada

- Alberta, 2002, *E. coli* outbreak associated with unpasteurized cheese , 13 people affected , 2 children developed HUS that damaged their kidneys.
- Ontario, 2005, *E. coli* associated with unpasteurized cow's milk, 4 people affected, 2 hospitalized.





AHS Legislation

Public Health Act Food Regulation (AR 31/2006) Part 3 Farmers' Markets

- a) Section 33 Farmers' Market Permit
- b) Section 34 General Building Requirements
- c) Section 35 Regular Duties of Permit Holder
- d) Section 36 Stallholder Requirements

Permit Requirement

X- No Food Processing in stall

- stall holder can operate under the Farmers' Market Permit and they can prepare samples on site providing proper equipment is available

√ - Food Processing in stall

- Stall holder will require their own Food Handling Permit
- i.e. A vendor wanted to sell ice cream, hot dogs, sandwiches or hamburgers etc., must comply with Part 2 of the Food Regulation which deals with commercial food establishments.

Concessions:

- Indoors: Must have a permanent location / set up
- Outdoors: Limited to permitted mobiles and carts

The operator of a Farmers' market that has been approved by Alberta Agriculture must apply for a Farmers' Market Permit through AHS.

Permitting continued



Food Processing/Sampling

- Any mixing, assembling, forming or preparation of food. Includes heating, cooking for service and scooping of ice cream for service (as opposed to heating, cooking or scooping for sampling only).
- Processing does not include serving or portioning of products for sampling purposes.
- Samples are bite-sized portions of foods that are handed out for promotion only at no cost.

Food Products



Farmers' Market	Concession
<p data-bbox="448 521 931 739">Low risk prepared foods do not have to come from approved (inspected) facilities.</p> <p data-bbox="448 806 931 1082">i.e. cakes, cookies, jams, pickles, breads etc. can be made in a vendors home which is not an inspected facility.</p>	<p data-bbox="969 521 1362 682">All foods being sold must come from an approved facility.</p> <p data-bbox="969 749 1458 1025">i.e. selling of cookies, cakes, pickles, ice cream, sandwiches, hot dogs etc., must be made in an approved facility</p>



Foods continued



Home-canned products

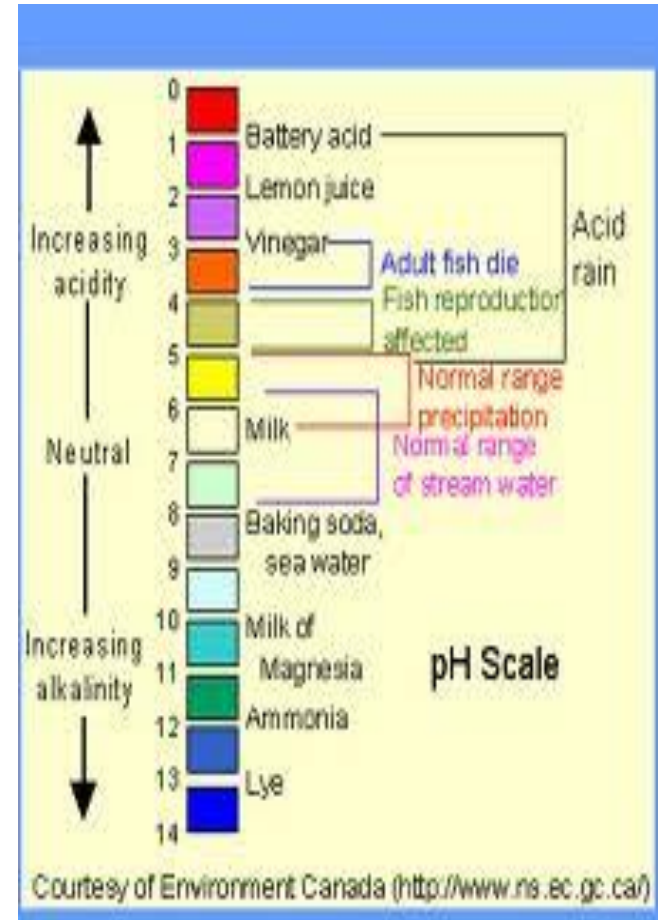
- Only jams, jellies and pickles can be sold. These products have physical and chemical characteristics which help to inhibit the growth of bacteria which can cause foodborne illness.
- Freezer jams must be kept frozen during transport and storage.
- Standard safe canning methods must be followed i.e. new approved lids (click lids, 2 piece snap lids). Jars must be free of cracks, chips and lids must be new. Cannot use old Cheez Whiz, baby food jars etc.

Home canned goods continued

Pickled Products	Jams and Jellies
pH <4.6; Aw <0.86; Salt >10%	60%-65% solids (fruits plus 55% sugar)

Table 1. Common spoilage organisms and their a_w limits for growth.

Microbial Group	Example	a_w	Products Affected
Normal bacteria	<i>Salmonella species</i> <i>Clostridium botulinum</i>	0.91	Fresh meat, milk
Normal yeast	<i>Torulopsis species</i>	0.88	Fruit juice concentrate
Normal molds	<i>Aspergillus flavus</i>	0.80	Jams, Jellies
Halophilic bacteria	<i>Walleimia sebi</i>	0.75	Honey
Xerophilic molds	<i>Aspergillus echinulatas</i>	0.65	Flour
Osmophilic yeast	<i>Saccharomyces bisporus</i>	0.60	Dried fruits



Foods continued



High risk foods:

- a food with a pH or a water activity level, or a combination of both, that will support the growth of pathogenic micro-organisms or the production of their toxins
- i.e. cheese, milk, poultry, sauces, antipasto, meats, pyrogies, cabbage rolls, baked goods with cream filling, meringue pies, cheesecake, sausage rolls


Stall holders intending to sell these items MUST discuss with public health inspector first!








No-go Foods





 Raw meats unless stamped, tagged, labelled or confirmed as inspected with a certificate


 No milk or milk products unless: written CFIA approval, AHS zone approval, producers license issued by Alberta Agriculture.


 Home canned foods other than jams, jellies or pickles


 Mishandled or contaminated foods

 Cakes, cookies, breads etc made with unapproved eggs or dairy products

 Eggs stored at temperature $>7^{\circ}\text{C}$, broken/cracked shells, soiled eggs, eggs in soiled containers

 Temperature abused foods ($>4^{\circ}\text{C}$ for cold foods; $< 60^{\circ}\text{C}$ for hot foods)

 Products made with 1 or more of these prohibited foods

 Home prepared potentially hazardous foods

Home Requirements



- Area to be clean and sanitary before food preparation begins
- Prevent cross contamination - clean and sanitize surfaces, cutting boards and equipment after contact with raw meat, poultry or fish
- water samples from wells to be submitted for bacteriological sampling 2 x per year

Sanitizer

Wipe down all food preparation surfaces and equipment before you begin preparing food

Good overall sanitizer is:

- 100 ppm per million bleach solution
 - mix $\frac{1}{2}$ to 1 tsp bleach in 1 liter of water OR
 - mix 1-2 tbsp bleach into 1 gallon of water



Do not mix bleach
solution with detergent!

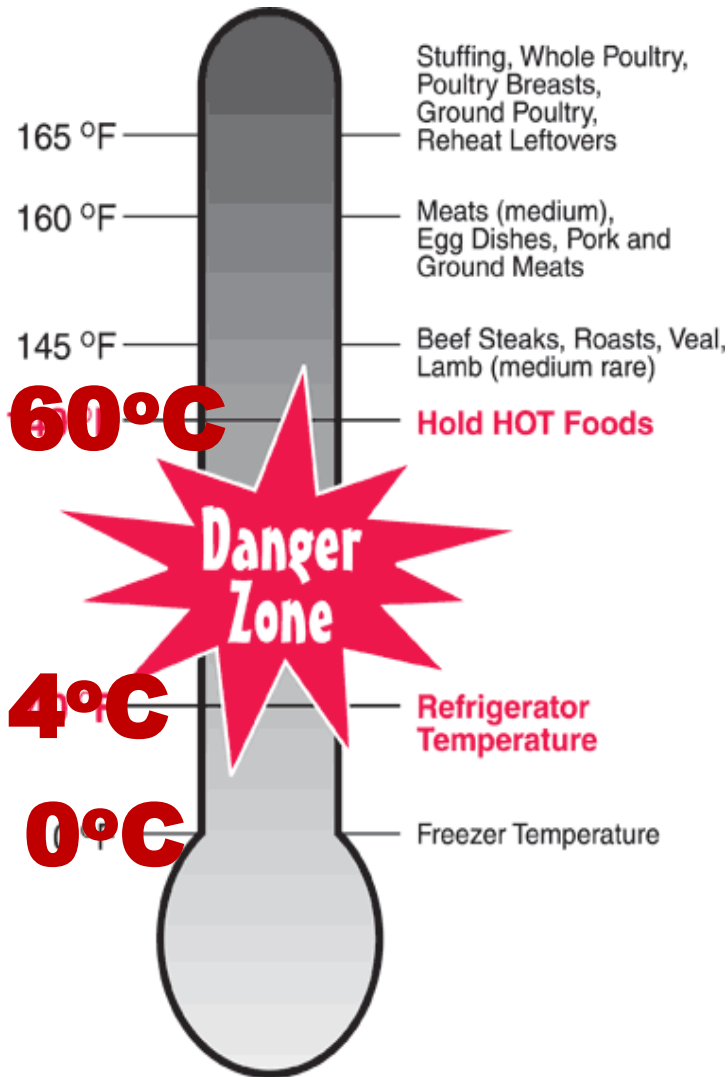
Wash, Wash, Wash Your Hands



- Before ALL food preparation
- After using washroom, smoking, eating, drinking, touching raw meat etc.

1. Use warm water - wet hands
2. Lather with soap and scrub for 20 seconds don't forget thumbs, tops of hands, under nail
3. Rinse
4. Dry with paper towel

Home Requirements continued



- Temperature control applies to storage, transport and display of perishable foods $\leq 4^{\circ}\text{C}$ for cold, $>60^{\circ}\text{C}$ for hot., frozen
- Ensure foods are cooked to an internal temperature of 74°C
- Do not prepare foods if you are ill






Vendor Stalls

- Food display / food preparation surfaces clean, sanitary, smooth, easy to clean
- Garbage receptacles
- Hand sinks and sanitizer if required
- Thermometer to monitor perishable food temperatures
- Contact information available (producer's name, contact #)
- Potentially hazardous foods have date of preparation
- AHS Farmers' Market Home Study Course certificate

Food Protection Stallholders

Display	<ul style="list-style-type: none">• Foods except whole fruits/vegetables to be protected from contamination and customer handling
Packaging of Food	<ul style="list-style-type: none">• Food grade plastic bags/wraps, paper bags to be clean and not previously used. Garbage bags and baby food jars are not allowed.
Labelling	<ul style="list-style-type: none">• To be done in accordance with Canadian Food Inspection Agency <p>http://www.inspection.gc.ca/food/retail-food/eng/1299095290409/1299095586147</p>
Food Samples 	<ul style="list-style-type: none">• Free, bite-size, preferable to pre-portion off site,• Protect from contamination and customer handling (use toothpicks, single use containers) covers, sneeze guards• Replace high risk samples after 1 hour of display• Discard leftover and contaminated samples• No cooking of samples unless approval obtained by AHS and cooking equipment located at back of stall, thermometer (hot foods internal temperature of 74C), sanitizer available, hand-washing sink requirement met

Handsink Requirements

Non-permitted Stall Holder open < 1 day/week

Low risk foods, pre-portioned off site,
handled with utensils

- Hand sanitizer and access to hand sink

Low risk samples portioned on site
Or
Pre-portioned high risk food samples

- Hand sink in booth (temporary ok)

High risk food samples and/or heating of
foods on site

- Hand sink in booth (temporary ok)
- Approved sanitizer (chlorine or quat)
- Duplicate utensils

High risk foods cooked from raw on-site
for sampling purposes only

- Hand sink in booth (temporary ok)
- Approved sanitizer (chlorine or quat)
- Separate utensils for raw/cooked product
- Duplicate utensils
- Access to 2 compartment utility sink with hot/cold running water

Temporary Hand Sink

- coffee urn or camp cooler with a spigot, filled with warm water
- container to catch water (vendors must ensure it does not overflow)
- soap and paper towel

Temporary Hand Sink Example



Handsink Requirements

Non-permitted Stall Holder open > 1 day/week

Low risk foods, pre-portioned off site,
handled with utensils

- Hand sanitizer and access to hand sink

Low risk samples portioned on site
Or
Pre-portioned high risk food samples

- Hand sink in booth equipped with hot/cold running water

High risk food samples and/or heating of
foods on site

- Hand sink in booth (temporary ok)
- Approved sanitizer (chlorine or quat)
- Duplicate utensils

High risk food samples handled
(portioned, cooked or reheated) onsite
for sampling purposes

- Two compartment sink with hot/cold running water in both, soap, paper towel, dish soap
- Approved sanitizer (chlorine or quat)
- Additional (separate) handsink may be required if food handling activities limit the vendors access to the utility sink

Market Managers

General Requirements:

- Toilet and handwashing facilities available
- Hot/cold potable water
- Garbage must be contained / removed
- Enforce that live animals are not permitted in food areas with the exception of service animals
- Ensure stall holders intending to sell high risk foods review food preparation procedures with AHS prior to selling.

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



Special Markets

Location Change of Approved Farmers' Market

- Requires AHS and AARD approval minimum 2 weeks in advance
- Food permit for new location required
- Information of location, list of vendors and products etc.

Approved Farmers' Market combined with Special Event with location change

- Same requirements as above
- Farmers' Market area MUST be clearly separated from other special event using signage otherwise AHS will enforce legislation in which all vendors must produce foods in permitted commercial kitchens

Special Event combining with an Approved Farmers' Market

- Special Event held at same time in same location as an existing Farmers' Market - Same requirements as above
- Farmers' Market in original location and all vendors are separately permitted then above conditions may not apply and will be dealt with on a case by case basis



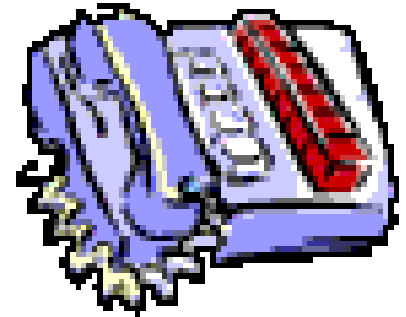
Take home points



- 1. Farmers' Market requirements have been standardized across the province.**
- 2. The presence or absence of food processing determines whether a vendor may operate under a Farmers' Market permit.**
- 3. There are differences in the regulatory requirements for each kind of operation.**
- 4. Know what kinds of foods can be sold. Consult with a PHI if a vendor wants to sell a high risk food.**

Contact us!

- Don't hesitate to contact us! We have important resources and information that can help you!
- Online: <http://www.albertahealthservices.ca/eph.asp> go to contact us and click on the map to get the contact number of the office closest to you.



Thank you!



Questions
are
guaranteed in
life;
Answers
aren't.