

From the field to the table

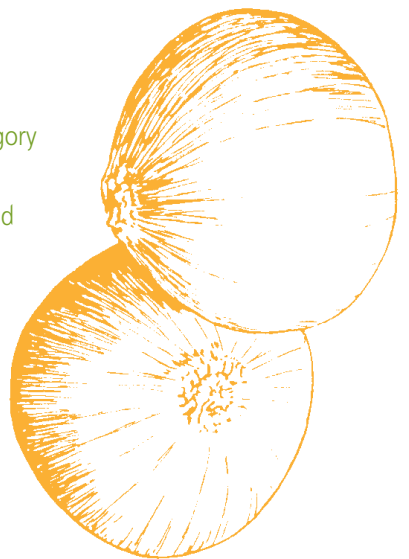
Suggested food handling guidelines for Farmers Markets, fairs, and festivals

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Contains

An Introduction

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Introduction

The suggested guidelines included in this manual were developed to support the manufacture and direct marketing of agricultural products through open-air Farmers Markets and open-air fairs and festivals, as well as protect the consumer. Adoption of these guidelines alone does not guarantee food safety: rather, compliance with local laws and regulations and strict monitoring and training of vendor's practices contribute to safe foods. Users of this document agree to waive and release marketumbrella.org from any liability arising from the use of these guidelines.

They are meant to be suggested guidelines that each market or fair manager can use as a discussion starter to negotiate with local health officials. The suggested guidelines embody the following principles:

- A Farmers Market and food fair is an extension of the farm stand;
- Interaction between the grower or producer of the food product and the consumer creates a unique forum that fosters the sale of high quality and safe products;
- The inspection of food products sold at a Farmers Market and food fair should follow criteria adapted to a simplified distribution system of foods arriving directly from a farm to the consumer;
- Existing regulations can form the basis of practice for developing rules and guidelines suitable for a home or farm based business;
- The harvest, storage, distribution and delivery of products marketed in the farmers market or food fair are processes that utilize equipment generally found in a farm or home based manufacturing setting;
- It is crucial to ensure the wholesomeness and food safety of ungraded farm fresh foods to the consumer;

- The risk to the consumer of contracting food borne illness from farm fresh products is the same as the food products obtained through the current established food distribution system, and in some categories of food is less;
- The customer does not always have perfect knowledge of safe food handling processes;
- Farmers markets and food fairs exist to help small agricultural and food based businesses and to answer the customer's desire for access to the freshest, highest quality food, which is often defined by them as that with the least possible processing or chemical intervention;
- All vendors at the farmers market and food fairs are subject to inspection by state or local authorities; and
- Only goods produced (grown, harvested, raised, caught, processed, etc) by the vendors may be sold.

1. Product categories and the risk assessment of food borne illnesses

This document introduces two significant innovations to the field of farmers' direct marketing: 1) The creation of food categories based on food safety risks and 2) and understanding of wholesome food production, transportation and display at a farmers market or food fair. While our initial reason for researching and writing this document was to improve the self regulation procedures of our very own Crescent City Farmers Market in downtown New Orleans, we have written it in such a manner as to be useful for all whom manage an outdoor farmers market or food fair, or who may consider starting one.

Products to be sold at an outdoor farmers market or food fair have been reviewed and placed into one of four categories. These categories are based on perceived consumer risk of contracting food borne illness from eating a food purchased at an outdoor Farmers Market or food fair.

Category 1

This category includes those foods that historically have not been identified as sources of food borne illnesses. They are generally comprised of a single source or raw material. The packaging is simple and used as protection during display or transportation. The packaging is not integral to the preservation of the product shelf life. Production handling is limited to minimal cleaning, peeling or shelling, cutting and packaging. Storage temperatures can be ambient or refrigerated.

Products include:

- Raw vegetables
- Raw fruits
- Edible plants
- Eggs
- Honey
- Shelled peas and beans
- Cut, washed and unwashed bagged

- vegetables
- Nuts (raw, roasted or boiled)
- Garlic
- Spices
- Grains (including meal) and
- Herbs (fresh and dried)

Category 2

This category included foods that historically have been identified as the source of a few food borne illness (often these few illnesses have been associated with poor handling and improper use of sanitation procedures). Two primary packaging formats are used. The first is a simple bag, which is used for protection of the food. Second is glass or plastic bottles or jars. These containers are integral to the preservation of the product and serve as a barrier to spoilage. Production handling requires some or most of the following: batching, mixing, blending, cooking or baking, and bottling or packaging. Storage temperatures include ambient, refrigerated and frozen. Products included in category 2;

- Wines
- Herbal vinegars
- Pastries
- Cookies
- Cakes
- Cheesecakes
- Chocolates
- Fruit syrups
- Jellies
- Jams
- Herbal and vegetable spreads
- Pizzas and sandwiches
- Pies
- Stuffed breads
- Fresh pasta and
- Fresh juice and cider.

Category 3

This category includes foods that historically have been the source of most food borne illness. The illnesses they produce are serious and in

some cases can be life threatening. The raw materials used in category 3 products are excellent hosts for rapid bacterial growth. A clean process environment and controlled refrigerated storage and transfer temperatures are essential to the sale of safe products.

Canned or pickled products must carefully adhere to established home canning preparation procedures and processing conditions in a pressure cooker. The packaging is integral to the preservation of the food product. Storage temperatures can include ambient, refrigerated or frozen. Products included in category 3;

- Raw or frozen meats (beef, lamb, mutton, pork, goat)
- Raw or frozen small poultry
- Raw and frozen game bird and rabbit
- Raw and frozen fin fish and seafood (turtle, alligator, frogs, crustaceans)
- Live seafood (shellfish, crustaceans, oysters)
- Fluid milk and fresh dairy products
- Cheese
- Canned and pickled products
- Cures sausage or meat

Category 4

This category includes foods that historically have been the source of some food borne illness. Illnesses caused by category 4 products can be very serious. Preparation of these foods involves extensive food handling, multiple raw materials, several handling processes- and consequently multiple opportunities for contamination. Products included in category 4:

- Prepared frozen entrees and appetizers
- Fresh or frozen soups
- Fresh or frozen meat pies
- Canned, bottled or frozen meat stews.

The Crescent City Farmers Market has no rules for Category 4 products as they are not permitted to be sold at present.

2. Minimum production, storage and transportation standards by product category

Minimum production, storage and transportation standards have been established for each product category to allow for the production and sale of associated products at a farmers market or food fair. The standards were created to provide production information to the vendors in the market or food fair and a basis of safety and wholesomeness for customers. The standards are outlined below.

Category 1

Category 1 products:

Minimum production standards

Foods included in this category need to be minimally cleaned to remove dirt or filth. The vendor must, however, recognize that sanitation is important to the sale of safe and wholesome foods, even during harvest and storage of these basic foods, so it is recommended that the vendor utilize the rules and guidelines provided in the minimum facility requirements (Chapter 4) and level 2 food sanitation guidelines (chapter 5) when cutting or shelling vegetables.

The Market standard for fruits and vegetables is field fresh-washed in water only. This is posted for all customers to see. The vendor, through a sign, a label or a verbal instruction to each customer must signal any deviation from this standard. Specific production requirements are as follows:

- **Eggs:** must be wiped to remove visible dirt and stored under refrigeration (below 41 degrees) once collected. To sell ungraded eggs in the state of Louisiana, and egg producer must have less than 500 hens and sell no more than 30 dozen eggs to an individual customer. Eggs must meet a minimum grade B standard. If recycled packages are used, the previous pack date, grade, size, and brand name must be completely obliterated. The

box must say “Unclassified eggs-Keep refrigerated below 41 degrees,” and indicate the name and address of the producer as well as the date of packaging. If eggs are sold in filler flats, a sign must be posted above or beside the eggs with the above information listed.

- **Any raw foods** identified as “ready to eat,” “plate ready,” or “not requiring further washing” must be prepared and packaged using the minimum facility requirements (Chapter 4) and level 2 food sanitation guidelines (chapter 5) when cutting or shelling vegetables.

- **Citrus** must meet the maturity test of required soluble solids in relation to the percentage of anhydrous citric acid. It does not need to be washed or sized, but it must be clean and sold by weight, volume or count (see Addendum 5).

- **No false or misleading statement** or designation of quality, grade, trademarks, trade names, area of production, or place of origin of any fruit or vegetable is permitted. Fruits or vegetables labeled as Louisiana grown or produced product must have proof of origin. (See addendum 1.)

Category 1 products:

Minimum storage standards

Products sold at a farmers market or food fair must be harvested within a reasonable time of the designated hours of operation. Raw produce must be stored in clean containers and bins to prevent contamination by dirt or filth. Storage containers must be clean and free from foreign objects, insect and rodent debris, and any form of dirt or filth. Damaged containers that cannot be properly cleaned must be discarded. To prevent insects and rodents entering boxes, crate, consumer containers or possible contamination by filth from direct contact with the ground, containers must not be stored directly on the ground.

Refrigeration of fresh whole fruits and vegetables is at the discretion of the vendor. It is recommended that vegetable that have been shelled, or washed and cut should be stored in close containers under refrigeration (under 41

degrees) or below to extend the shelf life of the product.

- **Eggs** must be stored in single layers to avoid breakage and allow for even circulation or refrigerated air. They may be stored in flats on cardboard cases. If the cases are reused, they must be inspected for cleanliness. The cases or flats must be discarded if they are unclean. All eggs must be stored under refrigeration (under 41F). Flats or cases must not be stored directly on the floor of the refrigerator, but rather on racks that allow for proper cool air circulation.

Category 1 products: Minimum transportation standards

The standards established for the storage of category 1 products must be maintained during transportation to a market or fair for sale. Non commercial vehicles can be used to transport products. The area in the vehicle designated to hold product during transportation must be inspected prior to each shipment for dirt, filth and old and decaying pieces of the food products (which must be removed) to avoid attracting rodents or insects, or contaminating clean containers of product. If products are not entirely enclosed in boxes or containers they must be covered with tarpaulin or equivalent.

Products requiring refrigeration must be transported in a refrigerated unit, a cooler, or a plastic lined cardboard box. The unit, cooler, or box must maintain a temperature of 41F or below. The products in category 1 requiring refrigeration are eggs.

Category 2

Category 2 products: Minimum production standards

The handling of category 2 products requires proper sanitation at all phases of production. The vendor is required to use and follow the Minimum Facility Requirements (chapter 4) and the Level 2 Food sanitation Guidelines (chapter 5).

Fresh juice or cider must be produced from apples, pears, or citrus picked directly from the tree. No fruit that has fallen from a tree and touched the ground may be used. Fruit must be washed before the juice is extracted. Juice and cider must be pre packaged using the Minimum Facility Requirements (chapter 4) and the Level 2 Food sanitation Guidelines (chapter 5). Upon preparation, juices and cider must be placed under refrigeration (41F or below).

Category 2 products: Minimum storage standards

To avoid contamination by dirt or filth, prepared products must be stored in a clean environment. To avoid attracting insects or harboring disease producing bacteria, the outside of individual jars or bottles must be cleaned. Storage containers for baked goods must be clean and free of foreign objects, evidence of rodents of insects, and any for of dirt or filth. Damaged containers that cannot be properly clean must be discarded. To avoid contact with insects or rodents, boxes, crates and consumer containers must be stores off the floor or ground. Individual serving of baked items or pastries must be individually wrapped or stored in covered containers.

All baked goods filled with or topped by items that require refrigeration as a stand alone item(such as eggs, fresh dairy products, cooked seafood, cooked vegetables, high moisture cheese etc) must be placed under refrigeration (41F or below) within 30 minutes of production or removal from the oven for storage. It is recommended that these items be covered during refrigeration. Storage containers for these products must be cleaned with hot soapy water, rinsed with hot water, and finally sanitized with mild bleach: water solution made from 2 oz bleach to 1 gallon of water. They should not be stored directly on the floor of the refrigerator, but on racks to allow for proper cool air circulation.

Herbal or vegetable spreads must be stored under refrigeration unless they are shelf stable

variety. Shelf stability can be verified by contacting a biological testing laboratory. Test results must be supplied to the Market staff.

Category 2 products: Minimum transportation standards

The standards established for the storage of category 2 products must be maintained during transportation to a market or fair for sale. Non commercial vehicles can be used to transport products. The area in the vehicle designated to hold product during transportation must be inspected prior to each shipment for dirt, filth and old and decaying pieces of the food products (which must be removed) to avoid attracting rodents or insects, or contaminating clean containers of product.

Products requiring refrigeration must be transported in a refrigerated unit, a cooler, or plastic lined cardboard box. The unit, cooler, or box must maintain a refrigerated temperature (41F or below). It must contain crushed ice or cold gel packs (blue ice). Specific products requiring refrigeration during transport in Category 2 include filled and topped baked goods, fresh pasta, and fresh juices and cider. Herbal Spreads must be refrigerated if they are not shelf stable.

Category 3

Category 3: Minimum production standards

The handling of Category 3 products requires proper sanitation at all phases of production. The vendor is required to use and follow the Minimum Facility Requirements (chapter 4) and the Level 2 Food sanitation Guidelines (chapter 5) for baked, pickled, or canned goods, and the appropriate state or federally inspected facilities for other products.

Fish, Seafood, and Shellfish

Appropriate vendors must have wholesale/retail dealer license from the state department of Wildlife

and Fisheries. Processed product must be processed through approved facilities with a State packing number. No species of fish will be sold unless permitted by the state government. No game fish will be allowed to be sold. All fish must be caught, raised or fished by the vendor or a family member.

Approved forms: Catfish and other finfish can be sold whole, filleted or dressed, fresh or frozen. These fillets or dressed fish will be proportioned in closed plastic bags. The unit of sale will be by the total weight of the bag. The net weight of the fish must be clearly marked on the bag. Fillets or dressed fish must be stored under refrigeration (41F or below) at all times. Frozen fish must remain frozen at all times.

• **Shrimp** will be sold as “head-on” or “headless.” No shrimp will contain sodium tripolyphosphate or sodium bisphosphate. They can be weighted on site. The transfer of shrimp into individual containers or plastic bags must be done over a tub, to prevent wastewater from dripping into the ground. The unit of sale will be at the request of the customer. A certified scale must be made available to weight the shrimp for sale. Shrimp must be stored under refrigeration (41F or below) at all times.

• **Live crabs** will be stored under cooled conditions (50F or below) away from the approved vendor’s stall. The unit is sale will be by the piece, at the request of the customer. Live crabs will be placed in an appropriate container to prevent escape. A small amount of crabs can be held and sold at the booth.

• **Cleaned crab meat** can be sold frozen. The cleaned meat will be proportioned into closed plastic containers. The unit of sale will be the net weight of the contents of the container. The net weight of the crab meat must be clearly marked on the container. Refrigerated crab meat, in plastic containers, must be stored under refrigeration (41F or below) at all times. Frozen crab meat must remain frozen at all times.

• **Cleaned stone crab claws** are to be sold pre-boiled. They are proportioned into closed plastic

bags. The unit of sale will be the net weight of the contents of the bag. The net weight of the crab claws must be clearly marked on the container. The crab claws must be stored under refrigeration (41F or below) at all times.

- **Soft shell blue crab** can be sold live, fresh, or frozen. Live crabs will be stored under cooled conditions (50F or below). Fresh crabs will be stored under refrigeration (40F or below). Frozen crabs must be stored frozen and not allowed to thaw at any time. The unit of sale will be by the piece. Live soft shell crabs will be placed in plastic bags.

- **Shucked oysters** must be proportioned into closed plastic containers. The unit of sale will be the net weight of the contents of the container. The net weight of the shucked oysters must be clearly marked on the container. Shucked oysters must be stored under refrigeration (40F or below) at all times. Vendors must display a warning sign for vibrio vulnificus unless they provide a written exclusion by the State Department of Health to the Market or food fair staff.

- **Fresh shell stock oysters** must be sold alive. Vendors must display a warning sign for vibrio vulnificus unless they provide a written exclusion by the State department of Health to the market or food fair staff. Fresh oysters will be sold by volume or count. Fresh oyster will be stored under cooled conditions (50F or below) away from the vendor's stall. A sample of oysters can be held and sold at the market stall.

- **Cool pasteurized oysters** must be sold in the shell. They will be sold by piece or count. No vendor warning sign is required. Cool pasteurized oysters must be stored under refrigeration (40F or below).

- **Live crawfish** must be sold by weight. A certified scale must be made available by the approved vendor to weight the unit of sale. Live crawfish will be stored under cooled conditions (50F or below) away from the vendor's market stall. A sample of live crawfish can be held and sold at the Market stall.

- **Cleaned crawfish meat** can be sold fresh or frozen. The meat will be proportioned into

closed plastic containers. The unit of sale will be the net weight of the contents of the container. The net weight of the crawfish must be clearly marked on the container. Refrigerated crawfish meat, in plastic containers, must be stored under refrigeration (40F or below) at all times. Frozen crawfish meat must remain frozen at all times.

- **Turtle meat** must be pre packaged and frozen. The meat must be stored frozen. The unit of sale will be the weight of the container. The net weight will be clearly marked on the container.

- **Alligator meat** must be prepackaged and frozen. The meat must be stored frozen. The unit of sale will be the total weight of the package.

- **Frog's legs** meat must be pre packaged and frozen. The meat must be stored frozen. The unit of sale will be the weight of the container. The net weight will be clearly marked on the container.

Pastured or Free Range Poultry

Vendors who slaughter less than 5000 turkeys/alum or 20,000 other types poultry/alum can slaughter in a non commercial facility. The vendor must register with the State department and receive an exemption from inspection under law. Evidence of the exemption must be provided to the market or food fair staff. Vendors who slaughter more than the amounts listed above will be required to use state inspected facility for slaughter and processing. All state and federally inspected product is subject to federal labeling guidelines.

The birds must be healthy and free of drugs and antibiotics. The processing premises must be sanitary. The approved vendor, regardless of inspector status, must raise all poultry sold.

Approved forms: Whole chickens can be sold either fresh or frozen. They must be pre wrapped and weighted at the point of processing. The unit of sale will be the whole bird by weight. The label must contain the net weight of the chicken, the vendor name and address and refer to public law (public law 90-4). Chickens sold by an approved small vendor will not be subject to grade or

inspection unless they are processed in a state or federally inspected poultry processing facility.

Beef, lamb, mutton, goat, and pork

All beef, lamb, mutton, goat and pork must be federally inspected, and vendors are subject to USDA inspection requirements.

Approved forms: All legal cuts of the above mentioned meats (including sausage) are allowed to be sold frozen. They must be proportioned, pre wrapped, and weighted at point of processing. The unit of sale will be the prepackaged cut or portion of meat. All meats are subject to the federal USDA grade and inspection. The outer packaging must follow federal labeling guidelines.

Game Bird and Rabbit

As permitted by the Department of Health (see addendum 9)

Approved forms: Whole birds and rabbits can be sold fresh or frozen. They must be pre wrapped and weighted at the point of processing. The unit of sale will be the whole bird or rabbit by weight. The label must contain the net weight of the bird or rabbit, the vendor name and address and refer to public law (public law 90-4). Bird or rabbit sold by an approved small vendor will not be subject to grade or inspection unless they are processed in a state or federally inspected poultry processing facility.

Cured Sausage and Meat

All cured sausage and meat must be state or federally inspected: vendors are subject to the USDA inspection requirements.

Approved forms: Cured sausage and meats are allowed to be sold fresh or frozen. They must be proportioned, pre wrapped, and weighted at point of processing. The unit of sale will be the prepackaged cut or portion of meat. All meats are subject to the federal USDA grade and inspection. The outer packaging must follow federal labeling guidelines.

Fluid Milk and Fresh Dairy Products

All fluid milk and dairy vendors must be

registered with the state Department of agriculture, Dairy Stabilization Board, and are subject to state inspection requirements.

Approved forms: All milk and fresh dairy products must be pasteurized. They must be bottled or packaged at the point of pasteurization. All fresh dairy products must be stored under refrigeration (40F or below). Approved forms of refrigerated storage for fresh dairy products are battery operated coolers or refrigerator trucks. The unit of sale will be by volume. The label must follow the state labeling guidelines.

Fresh dairy products include milk, flavored milk, buttermilk, cream, crème fraiche, yogurt, ricotta, fromage blanc, cottage cheese, creole cream cheese, fresh mozzarella, butter.

Cheese

Individual varieties of cheese have been listed on the following page according to moisture content. The moisture content of the cheese will determine the storage and transportation requirements for refrigeration for each variety. Cheese must be pre portioned, weighted, and wrapped before it is transported to the market or food fair. The unit of sale will be the pre wrapped portion. The net weight of the cheese must be clearly marked on the package.

Hard Grating, Grated Cheese

No refrigeration needed

<u>Variety</u>	<u>Maximum Moisture content</u>
Parmesan	32
Romano	34
Grated	18

Hard Cheese

Refrigeration optional

<u>Variety</u>	<u>Maximum Moisture content</u>
Cheddar	39
Colby	40
Swiss	41

Semi Soft cheese
Refrigeration desirable

<u>Variety</u>	<u>Maximum moisture content</u>
Surface ripened:	
Brie	50
Camembert	50
Brick	44
Limberger	50
Mold ripened:	
Blue	46
Gorgonzola	46
Roquefort	45
Other:	
Edam, Gouda	45
Monterey, Monterey jack	44
Muenster, Munster	46

Soft Cheese
Refrigeration essential

<u>Variety</u>	<u>Maximum moisture content</u>
Cottage	80
Bakers	80
Neufchatel	65
Cook (kock)	80
Cream	55
High Moisture Jack	50 (44 min)
Low moisture Mozzarella	52 (45 min)
Mozzarella	60 (52 min)
Part skim mozzarella	60 (52 min)
Ricotta	70

Canned or pickled low acid foods

The handling of these products requires proper sanitation at all phases of production. The vendor must use the Minimum Facility Requirements (chapter 4) and the Level 2 Food sanitation Guidelines (chapter 5). All approved vendors must have attended and successfully completed a home canning course provided by the state Extension Service, or an equivalent recognized certification

authority. Only Fruits, vegetables and cooked eggs may be sold in this form.

Category 3:
Minimum storage standards

All products must be stored in a clean environment to avoid contamination by dirt or filth. Individual containers must be clean on the outside surface of the container and closed to avoid attracting rodents or insects. Storage containers must be cleaned and sanitized after each use. Containers must be cleaned using hot, soapy water, rinsed with hot water, and sanitized with a mild bleach solution using 2 oz household bleach to 1 gallon of water. Damaged containers that cannot be cleaned must be discarded. Storage containers and consumer containers must never be placed on the floor or ground. Storage containers must not be stored directly on the floor of a refrigeration or freezer, but placed on racks to allow for proper cool air circulation.

All frozen food must remain fully frozen at all times.

Category 3:
Minimum transportation standards

The standards established for the storage of category 3 products must be maintained during the transportation of product to a market or food fair for sale. Non commercial vehicles can be used to transport products. The area of the vehicle designated to hold product during transportation must be inspected prior to each shipment for dirt, filth and old or decaying pieces of food product (which must be removed) to avoid attracting rodents or insects or contaminating clean containers of product.

Products requiring refrigeration must be transported in a refrigerated unit, a cooler or plastic lined cardboard box (with the exception of fresh dairy products which MUST be transported and held at the market in a battery operated cooler or refrigeration truck). The cooling source can be crushed ice or cold gel packs (blue ice). The unit,

cooler or box must maintain the temperatures referenced in individual descriptions. These include:

- Cooled conditions for live seafood (50F or below)
- Refrigerated temperatures for meat and cheese (41F or below)
- Refrigerated temperatures for seafood and milk (40F or below)
- Freezing temperatures for frozen goods (0F or below)

3. Crescent City Farmers Market on-site display and facilities

All products must be displayed and stored at a Farmers Market or food fair under the same conditions as they are stored at the site of production and during transportation. Once at the Market, all vendors must follow the rules listed below:

- It is recommended that all samples be prepared prior to arrival at the Market. Samples must be placed in sampling cups or paper wrappers (i.e., candy or muffin wrappers). Oysters can be sampled on the half-shell. Toothpicks should be provided to aid customers in sanitary sampling. To avoid hand contact with, or contamination, of a food sample by a vendor or potential customer, no common knives or utensils can be used at a Market stall.

- If samples have to be cut up or arranged at a Market, vendors must wear gloves when hand contact is unavoidable. In such cases, only disposable utensils should be used, and they must be discarded immediately after use. It is recommended that each vendor supplying samples provides a small garbage can for used sampling containers or utensils. (See Addendum 8 for an example of an alternative hand washing arrangement.)

- All vendors must clean their individual stall areas before and after Market operations as per the staff's directions. Vendors are asked to bring a spray bottle which contains a mild bleach and soap solution or a commercial product suitable for cleaning and sanitizing food contact surfaces. The cleaning solution can be made from antibacterial soap, 2 oz. bleach and 1 gallon of water.

- Vendors using ice in their displays or in storage coolers must dispose of the ice and melted ice back at their production site (not at the

Market). If wastewater falls on the ground with the Market area it must be cleaned with water and chlorine bleach as per the staff's direction.

- All products sold at a Market must make the following information available for their customers by label, handout, or a sign posted on their individual Market stall:

- vendor name; and
- address (name of city and state is sufficient — We recommend supplying a card or leaflet for the customer to take home).

- Products subject to state and federal inspection must contain the following information:

- product name;
- ingredient statement in descent order of predominance;
- net weight of product;
- vendor name and address; and
- inspection seal (provided by USDA for USDA products only).

- All bakery items must be protected from possible contamination. If items are not pre-wrapped, they must be displayed behind a physical barrier to protect the food from contamination by a potential customer and from flying insects (i.e., a sneeze guard). Vendors must wear protective gloves or use disposable paper when handling unwrapped bakery items. No visitor to the Market or potential customer may be allowed to touch unwrapped products prior to point of sale.

- All storage containers must be clean and stored off the ground, with the exception of ice chests, which can be placed directly on the ground (but then should not be placed on tables that will hold food — for concerns of cross-contamination).

- Frozen food must remain frozen during Market hours. Products must not be allowed to thaw at any time. A sample of the product can be displayed in the Market for stall for customer

inspection but cannot be sold if it has risen above the required minimum temperature.

- All coolers, ice chests and refrigerated storage units used to hold refrigerated or frozen products must be equipped with a thermometer. The thermometer must be suitable to measure cold temperature (Range 0 F - 60 F). The thermometer must be secured to the walls of the storage unit to ensure that the thermometer is measuring the ambient temperature inside the unit. The temperature wand must not come in direct contact with the source of the refrigeration (i.e., ice or blue ice).

- Pre-packaged foods cannot be opened during Market operations. If a pre-packaged item is opened, it cannot be sold to a consumer. The food item must be disposed of or removed from the Market.

- No smoking is allowed by vendors at their Market stalls during Market operation.

- Proof of any required courses, permits, certification and copies of leases for commercial kitchens must be provided to the Market staff.

4. Minimum facility requirements for the production of baked, pickled or canned food to be sold only at a Farmers Market

Both Farmers Markets and food fairs offer a unique opportunity for a grower, farmer or entrepreneur to produce and sell 'value added' products directly to the customer. This chapter outlines the minimum requirements created for a production facility to be used to produce 'value added' products. Expansion of sales beyond a farmers market or food fair will require registration and compliance with the local, state or federal health departments. The requirements are as follows:

Structure, Cleanliness and Repair

Floors. These must be constructed of smooth, durable and easy to clean material. Floors must be of wood (hardwood with tight joints) concrete, linoleum, terrazzo, tile, or other suitable materials. If concrete is used it must be sealed. Carpeting is prohibited in the following areas: food preparation, utensil washing and storage, and toilet rooms. Floor/wall joints are to be covered or sealed to prevent cracks where food particles might lodge.

Wall and Ceilings. Food preparation and utensil washing areas must have a smooth, washable surface. The walls and ceilings of all rooms must be kept clean and in good repair.

Work Surfaces. These must be made of materials that can be easily cleaned and sanitized. All family foods must be removed from the work areas during production to avoid cross contamination with production raw materials.

Ventilation. To prevent condensation or accumulation of offensive or dangerous fumes, gases, mists or odors, ventilation must be provided.

Lighting. This must be adequate to allow product to be visually inspected for obvious contamination. Lighting fixtures need to provide a shield or barrier to eliminate the possibility

of broken glass falling into food or onto stored utensils.

Toilet facilities. Toilet rooms must be ventilated by an open and properly screened window or mechanical exhaust to the outside air. Doors to the toilet rooms must be tight fitting and closed during food preparation and handling. Toilet rooms must be kept in a clean and orderly fashion. Paper towels, liquid antimicrobial soap and toilet paper must be available at all time.

Hand washing. Facilities must include hot and cold water, soap, and disposable paper towels or an air dryer. It is recognized that the hand washing facility in a home operation can be located in the toilet facility. Dirty hands must not be washed in sinks used for the preparation of food, or for the cleaning or sanitizing of utensils. Care must be taken to use disposable paper towels to dry one's hands during food preparation. All people involved in food production must avoid the use of a community hand towel. Clean hands are essential to a sanitary operation,

Water Supply. Water must be adequate in supply and safe for human consumption. (potable).

Plumbing and sinks. The production area must be properly plumbed with hot and cold running water and have facilities adequate for cleaning all processing equipment and utensils. For cleaning and sanitizing equipment and utensils at the end of production, the operation must have the equivalent of a 3 compartment sink. This includes the use of tubs or large pans (that have been properly cleaned) for rinsing and sanitizing equipment and utensils.

If large tubs or pans are used in lieu of a triple compartments sink, the tubs must be cleaned prior to use. They must be washed in hot and soapy water, rinsed in hot water, and rinsed with a bleach and water solution. To wash containers, equipment, or production utensils, the first sink (tub) must be filled with hot and soapy water using a good dish detergent. The second sink will hold the rinse water to rinse all equipment and utensils that have been washed in the first sink. The final sink or tub is used to hold the sanitizing solution

made from 2 oz. of bleach to 1 gallon of water.

The production sink drains must not be directly plumbed into a sewage line, but if this occurs, adequate back flow prevention must be installed.

Equipment Storage Containers and Utensils

Refrigeration. Facilities used to process perishable raw materials in category 2 or 3 will need to have a refrigerator with a temperature at or below 41F or a freezer with a temperature below 0F, or both. Separate refrigerators and freezers are recommended, but not required, to avoid cross contamination of family food with raw materials, and to reduce the load on the capacity of a single unit to provide rapid and complete cooling when the door is being opened for both domestic and production purposes. Any refrigerator and freezer must be equipped with a thermometer so that it can be verified at any time that the proper temperatures are being maintained.

Waste disposal. To avoid creating any insect breeding ground, all liquid wastes must be disposed of down a drain in a sanitary sewage system. Garbage and other refuse must be disposed of in a safe and sanitary manner that does not create a harborage or breeding ground for rodents or insects. Care must be taken to dispose of all garbage well away from any area involving the production or growing of food.

Production and Storage Containers and Utensils. Containers and utensils for use during production and storage must be of a material that can be easily cleaned and sanitized. To avoid fragments in or contamination of the food products, they must be discarded when damaged or no longer easily cleaned. All containers and utensils must be cleaned, sanitized (procedures found in chapter 5) and allowed to air dry prior to their use. Care must be taken to avoid the recontamination of containers and utensils while in storage. The wise home operator will maintain separate storage for family containers and utensils from the commercial ones.

5. Food sanitation guidelines

It is the intent of any food handling sanitation program to control the primary sources of food contamination. The following guidelines will form the basis of a sanitation program. They are divided into two levels based on the amount of handling involved in the production of the item for sale.

Level 1 for the harvest and sale of farm produce

- Equipment used to harvest and store, as well as containers and equipment must be cleaned free of dirt, decaying food, sticks and stones before each use.
- Storage and packaging areas must be swept clean after each use.
- Food packagers must wash, sanitize (wash with antimicrobial soap) and dry their hands at the following times as needed:
 - When reporting to their work area
 - After eating and smoking
 - After use of the toilet
 - After coughing or sneezing
 - After handling any product that can contaminate their hands
- Fingernails must be short and clean.
- No food packaging by anyone who is seriously ill (has an illness resulting in vomiting or diarrhea)
- No eating or drinking of food while processing or preparing food for storage.
- No smoking while processing or preparing food for storage.

Level 2 for the further processing of food products

Containers and utensils which come in direct contact with foods during processing must be cleaned, sanitized, and allowed to air dry prior to each use. The following procedures must be followed:

1. First sink- contains hot soapy water. The containers and utensils must be washed in a solution of hot water and household strength antimicrobial dish detergent.
 2. Second sink or equivalent (tub) — contains hot water. The containers and utensils must be rinsed in hot water to remove any soapy residue.
 3. Third sink or equivalent-contains household chlorine bleach and water. The containers and utensils must be rinsed in a solution of hot water and chlorine bleach. A recommended usage for household strength chlorine bleach is 2oz bleach/1 gallon water.
- The food processing and storage areas must be cleaned after each use. The food contact areas, floors, walls and sinks must be cleaned with soap and water.
 - Food handlers must wash, sanitize and dry their hands at the following times and as needed:
 - When reporting to their work area
 - After all breaks
 - After eating and smoking
 - After use of the toilet
 - After coughing or sneezing
 - After handling any product that can contaminate their hands
 - After blowing their nose, touching the nose, mouth, ears, or hair.
 - Fingernails should be short and clean.
 - No food handling or processing can be performed by anyone who is seriously ill (an illness resulting in vomiting or diarrhea).
 - No eating or drinking in a food processing area while food is being processed or prepared for storage.
 - No smoking at any time in a food processing area.
 - Hair must be covered during the preparation or processing of food.

We have incorporated *From the field to the table: Suggested food handling guidelines for Farmers Markets, fairs, and festivals* into the operating procedures at our Crescent City Farmers Market. We know that both vendors and customers benefit from its clarity and thoroughness. It is a practical response to a recognizable shift in consumer concern about food quality and safety. Over the past decade, consumers have demonstrated an insatiable appetite for farmers markets and the opportunity to reconnect to food sources — safe food sources. In an article about food safety in the September 1, 1998 issue of *Newsweek*, author Adam Rogers reflects many people’s feelings when he wrote, “when farmers sell their own food, the product doesn’t pass through numerous hands and giant distribution centers that increase the risk of picking up pathogens.” Indeed, these issues have only grown more dire in the minds of consumers. This document provides Markets with the means to demonstrate how. Organized into categories of risk, *From the Field to the Table* equips Farmers Market managers with a simple, transparent system to protect consumers and the owner-operated businesses that make up the Market.



Shoppers and vendors alike make note of Market staff conducting temperature control readings in the Market. In order to put these guidelines into action, please feel free to download the addenda (also available on the marketumbrella.org website).