

Information Package and Application for

FARMERS' MARKET ORGANIZERS



Huron County Health Unit

519.482.3416 or 1.877.837.6143 • www.huronhealthunit.com





Dear Organizer:

At the start of each season, the Health Unit assesses all farmers' markets within the county to determine if they're exempt under Ontario Food Premises Regulation 562/90. Farmers' markets are exempt if the majority (51%) of vendors at the market are primarily selling or offering for sale their own farm products.

In order to complete these assessments, we ask that you complete the Farmers' Market Organizer's Application and submit it to the Health Unit four weeks before the start of the market. The application includes:

- Market Organizer's Contact Information
- Market Information
- Vendor List (food and non-food vendors)

You need to provide each food vendor with a copy of the Information Package for Farmers' Market Food Vendors. The vendor is responsible for sending the completed application form to the Health Unit two weeks before the start of the season.

All food vendors at farmers' markets must adhere to the following:

- That all food is manufactured, processed, prepared, stored, handled, displayed, distributed, transported, sold or offered for sale in a manner that ensures the product is not a health hazard.
- That all meat must be inspected, all milk pasteurized, and all eggs graded.

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 any questions, please contact me at 519-483-3416 or 1877-637-6143 ext. 2299.

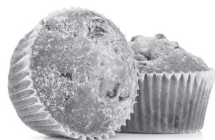
Yours truly,



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"> → Use only new jars or bottles and lids. → Get all foods from approved sources (meat and eggs). → Use only current, tested home-canning recipes that: <ul style="list-style-type: none"> • Include the appropriate heat processing method • Provide a specific processing time for the specific food and mason jar size being used • Designate headspace for the food and the jar size → 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. → Keep production and process records for two years.
<p>Meat, poultry, and mixed meat products</p>	<ul style="list-style-type: none"> → For cold foods, hold at or below 4°C. For hot foods, hold at or above 60°C → Cook to safe cooking temperatures. → Transport at proper temperatures. → Make sure the product is from an approved source.

**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 Organizer's Application

MARKET ORGANIZER'S CONTRACT INFORMATION		
Contact name: _____		
Mailing address: _____		
Street (911 Number)	City/Town	Postal Code
Phone number: Day Time: _____ Evening: _____ Cell: _____		
Fax number: _____		
Email: _____		
MARKET INFORMATION		
Market name: _____		
Location: _____		
Street (911 Number)	City/Town	Postal Code
Circle days of operation: <div style="display: flex; justify-content: space-around; text-align: center;"> Monday Tuesday Wednesday Thursday Friday Saturday Sunday </div>		
Market opening date (proposed): _____		
Market closing date (proposed): _____		
Hours of Operation: a.m./p.m. _____ to _____ a.m./p.m.		
OFFICE USE ONLY:		
Date received _____ Date reviewed _____		
Area inspector: _____		
Date assessment form completed: _____		
<input type="checkbox"/> Farmers' Market or <input type="checkbox"/> Food Premises		

VENDOR LIST

	Name of Vendor	Mailing Address (Street address, 911 number, and city)	Product Sold (Food, farm product, or non-food item)	Phone Number(s)
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