

Operating Guidelines for Farmers' Markets



Algoma
PUBLIC HEALTH
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A Farmers' Market is a short-term operation for the sale of produce and prepared food products under the direction of a designated operator. This document will assist vendors in meeting regulatory requirements for selling food at farmers markets.

All markets must be approved by and receive an operating permit from a Public Health Inspector before opening.

If you are planning to operate a farmers' market in the District of Algoma the following guidelines must be followed.

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This guideline is also available online at www.algomapublichealth.com

MARKET ORGANIZER/VENDOR APPLICATION PROCESS

- A. All persons and/or organizations planning to operate a farmers' market must submit a **Farmers' Market Organizer** Application Form.
- New markets - please submit **60 days prior to the beginning of the market season.**
 - Re-occurring markets - please submit **4 weeks prior to the beginning of the market season.**
- B. The Public Health Unit must receive a **Farmers' Market Food Vendor Application Form** from each individual operator at least **14 days before selling food items.**
- C. Copies of this guideline should be distributed to each individual food vendor planning to participate in your event. Guidelines can also be found online at www.algomapublichealth.com.
- D. Each market will be assessed annually by Algoma Public Health to determine if it meets the requirements for exemption as a Farmers' Market under Ontario Regulation 493 / 17, Food Premises. To help determine market exemption, please provide the following to your Public Health Inspector upon request:
- Full list of vendors, including non-food vendors. Include each vendor's name(s), civic and mailing addresses, telephone number and email address(s).
 - An on-site current list of all vendors operating booths at the farmers' market (food vendors and non-food vendors).
- E. Market Organizers are to provide adequate washroom facilities and a central hand washing station equipped with liquid soap in a pump dispenser and paper towel.

ALL FOOD BOOTHS

FOOD SOURCE:

1. All food offered for sale at a farmers' market is to be approved by a Public Health Inspector (PHI).
2. No person is to offer for sale or have in a farmers' market any food (including beverages and/or ice) that is potentially hazardous unless it is prepared and packaged in an approved establishment.
3. If a food vendor is approved by a PHI to use an inspected kitchen to prepare food items, they must provide the PHI with proof from the owner granting them approval to use the inspected kitchen. The farmers' market vendor must have an up to date Safe Food Handler Certification recognized by the Ministry of Health and Long Term Care (MOHLTC) and provide proof of certification.
4. The sale of grade C and/or ungraded eggs is prohibited. Eggs must be graded at an approved egg grading station prior to being offered for sale. Proof of grading must be available. Eggs are to be sold at 4°C or less.
5. The sale of uninspected meat is prohibited. Meat and meat products must be inspected by Canadian Food Inspection Agency (CFIA) or Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA). Proof of inspection/grading must be available.
6. For regulations and specifications regarding the sale of other farm fresh foods, such as, but not limited to honey, maple syrup and apple cider, contact the Ontario Ministry of Agriculture Food, and Rural Affairs (OMAFRA) at 1-888-466-2372.
www.omafra.gov.on.ca
7. If food is packed in jars (i.e. home canning; jams and jellies):
 - **Due to the risk of botulism, the only home canned products allowed for sale at a Farmers' Market are jams, jellies and pickles. All home canned food items must be approved by a Public Health Inspector.**
 - **See page 11 for additional requirements regarding home canning.**
8. **No food sampling or service unless additional conditions are met. (See page 7)**

LABELLING:

1. All home packaged foods shall be labelled with the following information:
 - Source – vendor name and phone number
 - Common name of food
 - Ingredients
 - Date the food item was prepared
 - Cooking instructions

2. For more information on labelling requirements please visit: www.inspection.gc.ca and look up “Food Labelling for Industry”.

FOOD HANDLER TRAINING:

In some cases food vendors will be required to take Certified Safe Food Handler Training recognized by the Ministry of Health and Long Term Care (MOHLTC). For more information, ask your Public Health Inspector.

TRANSPORTATION & STORAGE:

1. Transport foods quickly from place to place. Use thermal insulated containers with cold/ice packs to maintain **cold foods** at an internal temperature 4°C (40°F). Use thermal insulated containers with heat packs to maintain **hot foods** at an internal temperature 60°C (140°F).
2. Cover foods during transportation to protect them from dust, dirt, insects and other foreign objects.
3. Transport and store food in food-grade containers that are not used for any other purpose.
4. Store food on shelves located at least 15 cm (6”) off of the floor.
5. Ensure you have a probe thermometer and 70% isopropyl alcohol swabs (that are not expired). The probe thermometer must be wiped down with an alcohol swab before each use.
6. The internal temperature of cold food must be maintained at 4°C (40°F) or lower. Probe thermometers must be used to check food temperatures. **High risk foods cannot be left out at room temperature.**
7. Frozen food must be kept frozen at -18°C (0°F). Solid.
8. Raw foods must be displayed and handled separately from cooked and ready-to-eat foods and produce in order to avoid cross contamination.
9. Protect food from contamination through the use of protective barriers (i.e. plastic wrap, foil, mesh covers, enclosed in cabinets).

HANDWASHING & WASHROOM FACILITIES:

1. Individual booths that have food preparation or sampling **must** have a temporary handwashing station within their booth. (More on this on page 9)
2. Market operators are to provide a central hand washing station equipped with liquid soap in a pump dispenser and single use paper towel.
3. Market operators must provide adequate washroom facilities.

PERSONAL HYGIENE:

1. Food handlers' must be clean and wear clean outer garments.
2. Food handlers' hair must be confined when preparing, handling and serving food.
3. Food handlers' must wash their hands frequently. Wash hands before handling or preparing foods, after using the restroom, sneezing, coughing, blowing the nose or handling money and after any other possible point of contamination **(APPENDIX C)**.
4. Food handlers' must be free from infectious agents that may be spread through food or water.
5. When serving/dispensing food, use tools such as tongs, ladles, lifters and spoons whenever possible. Never serve with your fingers.
6. Do not dip fingers into food or lick fingers for any reason.
7. Do not double-dip utensils when tasting food. Ladle a small amount of food into a dish and taste the food from the dish with a spoon. Do not reuse the spoon.
8. Do not touch hair, face or other parts of the body with your hands and then handle food.
9. Wear non-latex based gloves if you have a cut or burn on your hands. Do not handle food directly while wearing a bandage.
10. Keep fingernails short, clean and never wear nail polish when working.
11. Leave all jewellery, including rings and watches, at home. Never wear jewellery when preparing food.
12. Do not chew gum, smoke or eat while working.

FOOD BOOTHS WITH ONSITE PREPARATION, SERVING OR SAMPLING

FOOD PREPARATION:

1. Prepare all foods as close to serving time as possible.
2. Never thaw foods at room temperature. See **APPENDIX B** for safe thawing methods.
3. Use your probe thermometer to verify cooking, cooling, hot holding and cold holding temperatures.
4. Refer to the chart in **APPENDIX A** to ensure that the minimum internal cook temperatures are reached.
5. Hot foods must be cooled to 4°C (40°F) within 4 hours. See **APPENDIX B** for safe cooling practices.
6. Microwaves can only be used to reheat individual food portions that will be served immediately after reheating.
7. Never reheat leftovers more than once. No second chance for leftovers.
8. Work surfaces for food preparation must be cleaned and sanitized after each use. Wash work surfaces with hot soapy water, rinse with water, and then sanitize by spraying with a sanitizing solution. Sanitizing solutions may be made with chlorine (bleach), iodine, quats (quaternary ammonium) or any other agent that is non-toxic, sanitizes effectively and has been approved by the Public Health Inspector. **See APPENDIX D & E.**
9. Provide adequate supply of extra utensils, (enough to last the day) stored in a clean container, OR wash onsite according to **APPENDIX D**. Change serving utensils every 2 hours or whenever they become contaminated.

SAMPLING FOOD:

All samples offered by vendors must meet the following criteria:

1. Non-perishable food samples must be stored in rigid, covered containers until serving.
2. All samples must be pre-cut away from the sales unit.
3. All samples of potentially hazardous foods must be prepared in a licensed kitchen facility (if approved by the PHI). Talk to your Public Health Inspector about the requirements.
4. Samples must be proportionally spaced to minimize customer handling.

5. All samples must be held and dispensed under clean and sanitary conditions. (i.e. toothpicks or serving spoon provided for sampling).
6. All vendors giving free samples **MUST** provide a waste container in a prominent place and labeled for use by the public.
7. Keep potentially hazardous food **cold** at 4°C (40°F) or colder – or **hot** at 60°C (140°F) or hotter.
8. Adequate cooking equipment, probe thermometers and hot and cold storage facilities with appropriate thermometers must be provided for the food being handled.
9. Avoid touching food with bare hands, use disposable gloves, tongs, scoops or clean napkins.
10. Food handlers' shall wear clean clothing and hair restraints.
11. Any food items left out in the temperature danger zone (between 4°C (40°F) and 60°C (140°F)) for longer than 2 hours must be discarded.

CLEANING AND MAINTENANCE:

1. If facilities are available, utensils and equipment used to handle foods must be washed, rinsed and sanitized on-site.
2. If facilities are not available, utensils and equipment must be taken to an approved location for cleaning and sanitizing. Discuss this with your Public Health Inspector. Refer to **APPENDIX D** for specific directions regarding dishwashing.
3. Cloths used for cleaning must be stored in a container of sanitizing solution. The solution is to be changed frequently and cloths laundered when they become soiled.
4. All garbage and waste is to be disposed of in containers made of durable, leak proof and non-absorbent material. Garbage is to be removed as often as necessary.

TEMPORARY HANDWASHING STATION SETUP:

1. Food vendors that are preparing, serving and sampling on site must have a temporary hand wash station. It must be accessible without leaving the vendor's side of the booth. Each vendor is responsible for providing their own temporary hand washing station.
2. Set up a water jug (equipped with a spigot that allows the water to run free, without having to hold open), and a five-gallon receiving bucket. Fill the water jug with hot water, set it on a chair or on a counter, and then set the bucket directly beneath the spigot.
3. Supply with liquid soap & single use paper towel (**Do not use reusable cloths or towels to dry hands**)
4. Empty receiving bucket, as needed, into a washroom or sanitary sewer - **NOT** onto ground or into the storm sewer.

A portable hand wash station is required in each food preparation area. Required equipment includes:

- A. Water in a jug, with a spout
- B. A bucket for grey water collection located under the water jug
- C. Liquid soap in a pump dispenser
- D. Paper towels



PREPARATION OF LOWER RISK FOOD IN THE HOME

When vendors are approved to prepare food items from home, the following conditions must be complied with:

- When making baked goods in a home kitchen, ensure there is **NO dairy or cheese fillings; NO whipped cream; NO ungraded eggs.**
- Food must be prepared in well-equipped kitchens. Food contact surfaces, dishes, utensils and equipment must be cleaned and sanitized prior to beginning food preparation. **For more information on how to mix a bleach and water (chlorine) sanitizing solution see Appendix E.**
- Food must be in good condition and free from spoilage.
- Food must be stored in a manner that prevents contamination. That is, store food in clean and sanitary food grade containers with a tight fitting lid; store food separately from other food products that could contaminate your food items (i.e. raw meats, cracked shelled eggs etc.).
- Depending on food items sold, you may be required to submit food for laboratory testing to ensure its water activity is 0.85 or less and the pH is 4.6 or less, discuss this with your Public Health Inspector.
- Pets must be excluded from kitchens during the time food is prepared.
- Good personal hygiene must be observed:
 1. Properly wash hands at a hand washing sink before food preparation. Use liquid soap to wash hands and single use paper towel to dry hands. **(See appendix C)**
 2. Avoid coughing and sneezing while handling food; when unavoidable, cover your nose and mouth with your upper sleeve and wash hands thoroughly afterwards.
 3. Do not prepare food if you are ill or someone in your home is ill.
 4. Wear clean clothing and/or a clean apron when preparing food.
 5. Avoid wearing jewellery and items that could physically contaminate food.
- Food must be wrapped or packaged in new food grade materials to avoid contamination (i.e. food grade plastic wrap; new single use disposable food containers).
- All home packaged foods shall be labelled with the following information:
 - ✓ Source – vendor name and phone number
 - ✓ Common name of food
 - ✓ Ingredients
 - ✓ Date the food item was prepared
- For more information on labelling requirements please visit: www.inspection.gc.ca and look up “Food Labelling for Industry”.

HOME CANNING REQUIREMENTS

Botulism is a serious illness that can result from eating improperly prepared canned or bottled foods. Botulism is caused by a bacterium – called *Clostridium botulinum* – that naturally produces toxins as part of its normal life cycle. These bacteria exist worldwide either as spores or vegetative cells. The spores can survive harmlessly in soil and water for many years. When conditions are just right, the spores produce vegetative cells which multiply rapidly and may produce a deadly toxin.

The toxin that causes botulism is colourless, odourless, tasteless and invisible to the naked eye and is not necessarily destroyed by cooking, so preventing the toxin from forming is essential.

Symptoms of botulism range from nausea, vomiting, fatigue, dizziness, headache, double vision and dryness in the throat and nose, to respiratory failure, paralysis and, in some cases, death. The onset of symptoms is generally from 12 to 36 hours after ingesting the toxin. The duration of illness may be 2 hours to 14 days, although some symptoms may linger much longer.

It is estimated that there are approximately 11 million cases of food-related illnesses of all types in Canada every year. Many of these illnesses could be prevented by following proper food handling and preparation techniques. Washing fresh foods reduces the number of these spores slightly. The vital controls are following lab validated recipes when preparing home canned products (From: <http://healthykanadians.gc.ca/recall-alert-rappel-avis/hc-sc/2013/35219a-eng.php> and “USDA: Complete Guide to Home Canning Guide 1: Principles of Home Canning”).

Due to the risk of botulism, the only home canned products allowed for sale at a Farmers' Market are jams, jellies and pickles. These food items are less likely to allow the growth of *Clostridium botulinum* bacteria that causes botulism.

The following must be followed if preparing and selling home canned food items:

- All home canned food items must be approved by a Public Health Inspector.
- Vendors must follow up-to-date lab validated recipes for home canned items.
- Third party lab testing may be required for home canned items.
- Only proper sealing jars (i.e. Mason-type) must be used.
- Jars may be refilled only if they are in good condition and cleaned properly (wash jars, lids and screw rings in clean soapy water and rinse well).
- Do not reuse sealing rings and lids. New rings and lids must be used.
- Jams, jellies and pickled vegetables should be processed in boiling water. The seal must be air tight to prevent the entry of spoilage organisms.
- Up-to-date, lab validated recipes must be followed exactly. Do not substitute ingredients or their volume or the jar size indicated in the recipe. This can cause the time or pressure needed during pressure canning or boiling water canning to change. This can lead to bacteria remaining in the food. Always process to the recommended temperature, time and pressure.

POTENTIALLY HAZARDOUS FOOD

Potentially Hazardous Food: A food that will support the growth of pathogenic (disease causing) micro-organisms and/or the production of their toxins.

The following lists of food items are examples of **higher risk foods** that are **NOT ACCEPTABLE** to be prepared / processed at a private home kitchen. All food items for sale at a farmers market **MUST** be approved by a Public Health Inspector:

- | | |
|--|---|
| <ul style="list-style-type: none"> × Antipasto × Cabbage rolls × Cakes/pastries with whipped cream, cheese or synthetic filling (i.e.: Cool Whip; pudding etc.) × Chop suey × Cole Slaw × Creamed corn × Dairy products (i.e. milk, cream, cheese, yogurt) × Fermented foods (any food that relies on the growth of micro-organisms to produce alcoholic, acidic or alkaline conditions necessary for fermentation) × Fish and shellfish × Foods containing eggs as ingredients (i.e. custards, salads) × Garlic spreads, pesto × Guacamole × Herb and flavoured oils × Homemade soups × Hummus × Jam and jelly (pH of 4.7 or higher; or a water activity of 0.86 or more) × Juice (fruit and vegetable) × Meat and/or meat products × Perogies | <ul style="list-style-type: none"> × Pickled eggs × Pickled vegetables (vinegar base, pH of 4.7 or higher) × Pies (meat filled, custard, lemon meringue pie) × Processed beans, including baked, refried, and bean salad × Processed low acid vegetables (i.e. pH 4.6 or higher: beans, asparagus, beets, mushrooms, broccoli, peas) × Processed meat, sausages × Relish × Salsa × Sprouted seeds (bean, alfalfa, mung, etc.) × Sundried tomatoes in oil × Tofu × Unpasteurized apple cider × Whipped butter × Wild mushrooms (not allowed to be sold under any circumstances) × Whole or cut tomatoes used as ingredient × Any other “potentially hazardous food” item – discuss with your PHI |
|--|---|

Source: Adapted from the British Columbia – Guide for Temporary Food Markets

NON-POTENTIALLY HAZARDOUS FOODS

Non-Potentially Hazardous Food: A food that generally will not support the growth of pathogenic (disease causing) micro-organisms and/or the production of their toxins.

The following lists of food items are examples of **lower risk foods** that may be **ACCEPTABLE** to prepare/process at a private home kitchen. All food items for sale at a farmers market **MUST** be approved by a Public Health Inspector:

<ul style="list-style-type: none"> ✓ Apple sauce ✓ Brownies ✓ Bread and buns (no dairy or cheese fillings) ✓ Butter tarts ✓ Pies (fruit filled only, no cream filled or cream based) ✓ Cakes (icing sugar only, no dairy or synthetic whipped cream) ✓ Dry cereal products ✓ Chocolate (provided it is used for re-melted or re-molded products only and (1) not purchased from bulk bins; (2) sourced from a chocolate manufacturer that can provide a certificate of assurance that chocolate is free from Salmonella) ✓ Cinnamon buns (sugar icing only) ✓ Cookies ✓ Dried fruits ✓ Fresh fruits and vegetables ✓ Fudge ✓ Hard candy ✓ Honey ✓ Jam and jelly (pH 4.6 or less or water activity of 0.85 or less) ✓ Muffins (no dairy fillings) ✓ Popcorn ✓ Noodles (dry flour and water only, no egg based) 	<ul style="list-style-type: none"> ✓ Pickled vegetables (vinegar base, pH 4.6 or less) ✓ Syrup ✓ Toffee
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NOTE: Even though the foods in the above chart have been described as “non-potentially hazardous”, they can still be vehicles for transmission of pathogenic organisms. Fresh vegetables such as bagged spinach and sprouts that have been contaminated by poor food handling and/or production processes have been linked to recent outbreaks of foodborne illness.

Final Internal Cooking Temperatures

(USING A PROBE THERMOMETER)

Temperatures must be maintained for at least 15 seconds

FOOD PRODUCT	CELCIUS (°c)	FAHRENHEIT (°f)
Poultry		
Whole Poultry	82°	180°
Individual Pieces/Ground	74°	165°
Mixtures		
Containing poultry, egg, meat, fish or other hazardous food	74°	165°
Beef & Veal		
Hamburger, deboned and rolled roasts	71°	160°
Pork		
All Products	71°	160°
Lamb		
Ground, deboned and rolled roasts	71°	160°
Fish		
All Products	70°	158°
Eggs		
	63°	145°

SAFE THAWING TECHNIQUES

NOTE: For information purposes only; all food items offered for sale must be approved by a Public Health Inspector.

NEVER DEFROST POULTRY, SEAFOOD OR MEATS AT ROOM TEMPERATURE.

Refrigerator Method:

- The **safest** way to thaw foods is to place them in a refrigerator.
- Place food in its wrapping on a drip-proof tray or plate or in a container.
- Store raw foods on lowest shelves to prevent them from dripping or splashing other foods.
- Allow 6-9 hours per pound (14-20 hours/kg) to defrost.

Cold Water Method:

- Un-wrap the frozen meat, poultry, or fish and place in a container.
- Place this container in a clean and sanitized sink under the water tap.
- Pour cold **RUNNING** water on the food in the container.
- Let the cold water run constantly *or* add ice to the water (and change this water often) to make sure that the water stays cold.
- Ensure the sink is cleaned and sanitized after thawing is completed.
- Allow 30 minutes per pound (1 hour/kg) to defrost.
- **If using this method, food must be thawed within 2 hours**

Microwave Method:

- Thawing uncooked frozen meat in a microwave is *only recommended* if the food is to be cooked immediately after thawing.
- Microwave heat is often uneven and the outside portions of foods should be removed as they thaw. This will keep the outside from starting to cook before the inside thaws (refrigerate the removed portions until food is cooked).

SAFE COOLING TECHNIQUES

Hot food must be cooled rapidly to reduce the time it spends in the Temperature Danger Zone {between 4°C (40°F) and 60°C (140°F)}. **Never put extremely hot foods in a refrigerator!**

When cooling large batches or pieces of food:

- Break or cut the food up into smaller pieces.
- Divide large batches into several smaller ones.
- Stir the foods as they cool.
- Place food in shallow pans and/or an ice water bath.

Ensure that foods cool from 60°C (140°F) to 4°C (40°F) within 4 hours.

HANDWASHING



1. Wet Hands



2. Soap/Lather Front & Back
for 20 seconds



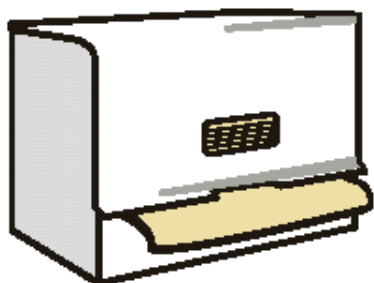
3. Rinse

ALWAYS wash your hands BEFORE & AFTER:

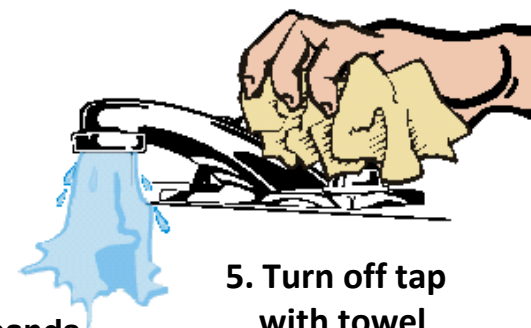
- Handling raw foods, especially meat and poultry
- Eating or smoking
- Cleaning food preparation areas
(surfaces, equipment, plates and utensils)
- Touching your hair, face or body

ALWAYS wash your hands AFTER:

- Taking out the garbage
- Cleaning washrooms
- Sneezing, coughing, or blowing your nose
- Going to the washroom
- Touching anything else that may contaminate hands
(including money)
- Cleaning up after or handling pets



4. Towel Dry

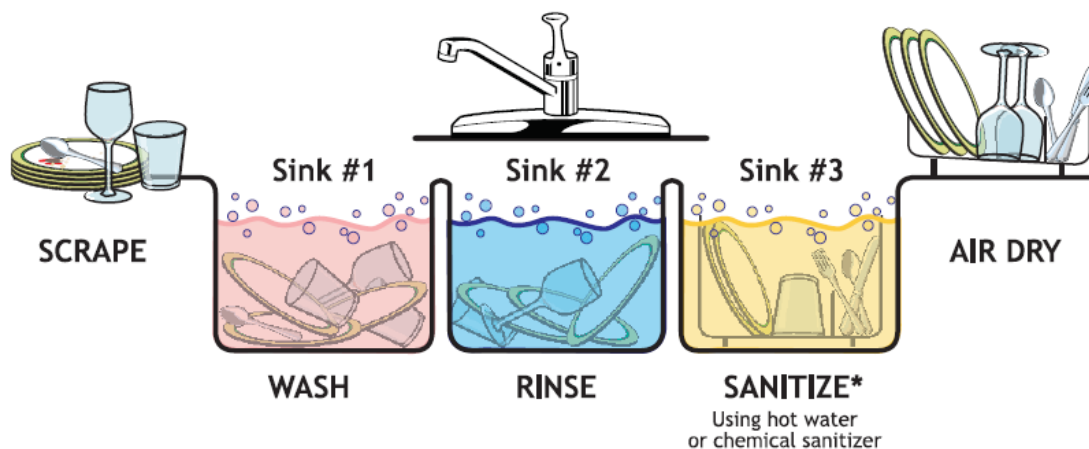


5. Turn off tap
with towel

DISHWASHING

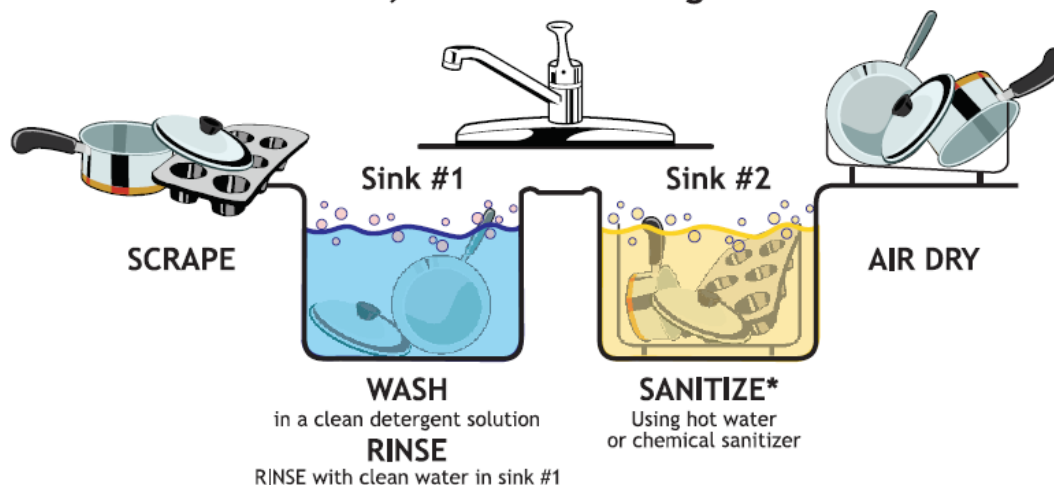
Dishwashing - 3 sink method

For Multiservice Articles



Dishwashing - 2 sink method

For Pots, Pans and Cooking Utensils



*Sanitize using hot water:

- Dishes must be immersed in hot water (77°C) for 45 seconds

OR

*Sanitize using chemical sanitizers:

- Water temperature for chemical sanitizing must be 24°C (75°F).
- Sanitize for 45 seconds.
- NEVER mix chemicals. Combining chemicals is toxic!

- Use **one** of the following chemical sanitizers, and measure it correctly!

Chlorine ("bleach"): 100 ppm (1 oz per gallon of water)

Iodine: 25 ppm (0.25 oz per gallon of water)

Quaternary Ammonium ("Quats"): 200 ppm (2 oz per gallon of water)

www.ingoodhands.ca

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How to Sanitize Using a Bleach (Chlorine Solution)

To get started you will need:



1. Household Bleach



2. Teaspoon





3. Measuring Cup



4. Container for Mixing

Tips to Remember

- Start with a new sanitizing solution at the beginning of each day
- Do not mix bleach with anything other than water
- Using chlorine test strips, test the strength of the sanitizing solution
- Make new sanitizing solution every 3 hours or as needed. The sanitizing solution loses its strength during the day.

Surfaces	Measurements	Strength Needed
Utensils e.g. Cooking utensils, knives, cutting boards etc. 	Mix ½ teaspoon of household bleach with 1 litre of water	100 parts per million (ppm) chlorine solution
Equipment e.g. Tables, coolers, barbecues etc. 	Mix 1 teaspoon of household bleach with 1 litre of water	200 parts per million (ppm) chlorine solution

DEFINITIONS

Approved source/food premises - the food and/or establishment has been inspected by an official government agency. i.e. Algoma Public Health

Cleaning - the physical removal of dirt, soil and grease, typically carried out with soap/detergent, water and a scrubbing action.

Cross contamination – the transfer of disease-causing micro-organisms to food. i.e. chicken blood dripping onto cold cuts in the refrigerator

Exempted farmers' market – majority of persons operating the stalls are producers of farm products who are primarily selling or offering for sale their own products (51% or more) **note HPPA is still in effect.**

Farm products – products that are grown, raised or produced on a farm and intended for use as food and include without being restricted to: fruits and vegetables, mushrooms, meat, and meat products, dairy products, honey products, maple products, fish, grains, and seeds and grain and seed products.

Farm – ordinary meaning of farm (rural area with barn, silo, fields, etc. and a full-time farmer) and includes a hobby farm (rural area with fields and farmer on a part-time basis) but would not include urban properties with a garden.

Farmers' Market - a food premise and is not considered to be an extension of the farm gate.

Food grade - corrosion-resistant, non-toxic, non-absorbent containers safe for storing food in.

Food premises - any place where food is prepared, sold or served or eaten.

Food Premises Regulation - the provincial regulation that outlines the requirements for a food premises.

Home caterer - any person who prepares or handles food in his or her home with the intention of providing it to the public.

Internal temperature – internal (inside) temperature of food.

DEFINITIONS

Micro-organism - very small life forms that may only be seen with a microscope; can be found in soil, dust, water, air, in and on humans and animals .(i.e. viruses & bacteria) **Note:** some micro-organisms can cause life threatening diseases i.e. salmonella bacteria in chicken

Non-potentially hazardous food/Low-risk food - any food that it is not normally capable of supporting the growth or survival of illness- causing micro-organisms or their toxins.

Potentially hazardous food/High-risk food - any food that is capable of supporting the growth or survival of disease causing micro-organisms or their toxins. Any food that consists 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 the growth of infectious and /or toxigenic microorganisms. This does not include foods which have a pH level of 4.6 or below and foods which have a water activity of 0.85 or less.

Probe thermometer – An instant read thermometer that can be easily inserted into foods to verify cold & hot food preparation and storage temperatures. Available as either a digital or bimetallic stem. Does not include oven or fridge or candy thermometer or “meat” thermometer that only measures high temperatures.

Pre-packaged food - food that is packaged at an approved food premises other than the premises where it is offered for sale.

Utensil - any article used in the preparation or handling of food.

Sanitize (sanitized, sanitizing) - the reduction in number of disease-causing micro-organisms, typically carried out with a chlorine and water solution (1 part chlorine to 10 parts of water).