


 A NEW LOCAL TRADITION
 

NIVERVILLE

FARMERS MARKET

PROVINCIAL REQUIREMENTS FOR FOOD SERVICES + PREPARATION

TYPE OF FOOD PRODUCT	PROVINCIAL TEMPORARY FOODSERVICE PERMIT	BUSINESS LICENCE
Fresh produce (<i>uncut</i>)	<i>Not required</i>	<i>Not required</i>
Baked goods, pickles, jams made at home.	<i>Not required</i>	<i>Not required</i>
Pre-packaged foods made at a permitted facility <i>(Inspected by MAFRI or Health Inspector)</i>	<i>Not required</i>	<i>Not required</i>
Foods prepared on-site <i>(Cooking of food, hot holding of food, directly handling food)</i>	<i>Required</i> <i>(must comply with Temporary Food Service Establishment guidelines)</i>	<i>Required</i>

FURTHER REQUIREMENTS:

- Any booth that is preparing food on-site must have a Temporary Food Service Establishment Permit. This is required so that food safety can be maintained.
- On site food handling at a temporary food service establishment is RESTRICTED to: reheating, hot holding, and/or cold holding of "precooked" and "ready to eat" foods only. NO RAW MEATS, POULTRY, FISH, etc. NO dishwashing on-site.
- Dishwashing must occur at a permitted facility.
- Any vendor wishing to prepare/cook raw meats, poultry, etc. must either pre-cook items at an approved facility prior to going on-site at the market OR may prepare all foods in an approved mobile foodservice unit.
- Vendors selling items such as produce, baked goods, jams, pre-packaged food items from a permitted facility will all fall under the Temporary Food Market permit that is issued annually.
- Sampling requirements – Foods that are not potentially hazardous may be cut on-site if there is handwashing available at the booth (extra cutting boards, knives, etc must be available). Potentially hazardous foods must be cut at their permitted facility.
- Be prepared - keep on hand extra utensils, and ice packs when it is really hot out.
- No undrained ice allowed. If drinks are being stored in a cooler with ice, the ice must be able to drain. Ice must be drained to a pail and not directly on the ground.
- Booth requirements for vendors with a Temporary Food Service permit. Booths must have a non-absorbent floor, a barrier to restrict public access (i.e. table, counter).
- Labelling of food products - All home packaged food and pre-packaged food from a permitted facility shall be labelled with the following: source (producer name), contact phone number, common name of food, ingredients and the date it was prepared.
- Food Handler Course – It is a requirement of the St. Norbert Farmers' Market that all food vendors have completed and passed the course. Please check to make sure that your certificate has not expired. Please call 311 to renew.
- Temporary Foodservice Establishments and Mobile Foodservice Establishments must have course certificate on hand.
- Sanitizers for Temporary Foodservice Establishments – Approx 2 tsp bleach to 4 litres of water. Sanitizing test strips required to verify the strength (100 ppm of chlorine).
- Keep in mind temperatures!!!!!!