

# Health Requirements for Food Vendors at Public Markets

*The following guidelines and regulatory requirements have been provided to assist you in maintaining minimum standards in the control of food-borne illness.*

## Who can sell?

- Food vendors require approval from Wellington-Dufferin-Guelph Public Health before becoming eligible for a stand at the market.

## Farmers' Markets Exemption

Farmers' Markets are exempt from the Food Premises Regulation when at least 50% + 1 of the food vendors are producers of farm products and sell their own products. The Health Protection and Promotion Act is enforceable at all markets.

## What restrictions apply?

The following list of foods will not be permitted for sale or distribution at the market:

- Ungraded eggs and used egg cartons (proof of grading required)
- Unpasteurized dairy products
- Unlabelled products
- Meats that have not been provincially or federally inspected (receipts required)
- Potentially hazardous foods requiring preparation or cooking at the market (excluding the re-heating of food samples)
- Food or drink prepared, processed or handled in a private residence

## What are potentially hazardous foods?

Potentially hazardous foods require temperature control because they are in a form capable of supporting the growth of bacteria, and therefore increase the risk of food-borne illness to the public.

Examples of potentially hazardous foods include: foods of animal origin (raw or heat-treated), foods of plant origin, canned foods, and any other food that has a high moisture content and/or a pH (acidity) level of 4.6 or greater when measured with a pH meter.

## Controlling food hazard

### 1. Transportation

- All foods are to be delivered to the market protected from contamination.
- All hazardous foods are to be delivered in a refrigerator truck or within insulated containers containing ice or ice packs. These foods must be transported at 4°C or colder. An indicating thermometer must be located inside the truck or container.

### 2. Preparation

- Food handling taking place at the market shall only be limited to those vendors who have access to a hand sink. Food brought to the market should be ready-to-serve in order to limit unnecessary handling. Tongs can be used to handle food items where possible.

### 3. Display

- All foods are to be protected from contamination while on display using food grade wrap or sneeze guards.
- For hazardous foods, a refrigerated display case or display case that is capable of holding crushed ice is required.
- If using ice, food must be immersed in the ice. If using freezer packs, food must be fully surrounded.
- A metal stem pocket thermometer to measure the internal temperature of hazardous foods and accurate indicating thermometers for refrigeration units are required.