

Sprouted seeds and wild harvested mushrooms are NOT allowed for sale at a farmers market without prior approval from UDAF.

GOOD AGRICULTURAL PRACTICES

Vendors that are also growers are encouraged to understand and apply “good agricultural practices” (GAP).

The focus of GAP guidelines is to assure safe and unadulterated products through best practices and recommendations regarding the use of agricultural chemicals, manure as a fertilizer, and on-farm sanitation practices.

GAP guidelines are available online from the FDA: Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables.

Another online tool, onfarmsafety.org, was developed by a broad coalition of farm and produce industry partners, and called the On-Farm Food Safety Project.



FOODSERVICE OPERATIONS

Vendors preparing food onsite are required to obtain a permit from the local health department in the jurisdiction of the outdoor market.

WHO ARE WE?

UDAF is the regulatory food safety authority for all food manufactured, processed, packaged, stored, transported, wholesaled and offered for retail sale in the State of Utah; including those foods sold at outdoor markets.

UDAF further provides food safety education through routine inspection and the enforcement of Utah Food Protection Rules, the current FDA Food Code, FDA and USDA Codes of Federal Regulations. These requirements are based upon regulations in the Utah Food Protection Rule R70-530. Additional information can found on the UDAF website www.ag.utah.gov.

Other regulatory authorities within and outside of UDAF may have their own requirements. Always check with the local licensing departments and health departments in the area of your farmers market for additional requirements.



350 N Redwood Road, Salt Lake City, Utah
801-538-7100, www.ag.utah.gov

REQUIREMENTS FOR FOOD OPERATIONS AT OUTDOOR MARKETS



FARMERS MARKET PRODUCTS

WHAT YOU NEED TO KNOW

A proactive approach regarding food safety at outdoor markets will safeguard vendors from violations that have the potential to make consumers ill.

With the aid of the Utah Department of Agriculture and Food (UDAF) market operators and vendors are responsible for ensuring food safety regulations are followed during operation.

Outdoor market operators are required to register their markets through UDAF and be inspected by department representatives.

In the following sections, requirements are outlined for foods commonly found at farmers markets.

FRUITS AND VEGETABLE

Unprocessed whole fruits and vegetables, in-shell nuts and other whole agricultural products can be sold at a farmers market without the vendor obtaining a registration permit from UDAF. The vendor must be the original grower. If the vendor is selling unprocessed whole fruits and vegetables purchased from another farmer or distributor then a registration permit is required.

Fruits and vegetables should be stored and displayed so they are protected from contamination. Store them off of the ground and protected from rain or other contaminants.

REQUIREMENTS FOR FOODS FOUND AT FARMERS MARKETS

PROCESSING FRUITS & VEGETABLES

An inspected and approved facility must be used to process fruits and vegetables.

Examples of processing include: cutting, slicing, spinning leafy greens, slicing tomatoes, canning and salsa production.

SAMPLES:

Vendors may be able to provide customers a sample of their products if approved by the local health department whose jurisdiction the market is in.

If a local health department does not offer a sampling permit or guidance then the following guidelines shall be met:

- Small items, such as cherries or strawberries, should be washed before being given as samples.
- Larger items like peaches or apples must also be washed and then cut in order to offer a small portion as a sample.
 - If cutting off site, it should be done at an approved and inspected location.
 - If cutting is done on site, the vendor must have hand washing facilities, gloves and a facility to wash, rinse and sanitize the utensils and cutting board.
- The sampling should be done by using toothpicks or individual cups to dispense the food. The public should never reach into a bulk container to get a sample.

JAMS, JELLIES & HONEY

Vendors who sell jams, jellies and honey must be registered and approved by UDAF.

BEEF, PORK & POULTRY

Each package of meat must bear a mark of inspection from either USDA or UDAF.

- Meat labeled “not for sale” may not be sold at a farmer’s market.
- Meat must be maintained at proper temperatures.
- Meat labels must include safe handling instructions and nutrition facts when required.

REFRIGERATED FOODS

Temperature control is best achieved by mechanical refrigeration. However, if ice is used as a refrigerant the following requirements should be met:

- Storage of open food products in contact with ice is prohibited.
- Packaged foods that are subject to the entry of water because of the nature of packaging, wrapping, or container, cannot be stored in contact with ice or water.
- If ice is the principle means of refrigeration, it must be done in such a way that the ice is constantly draining into a properly designated area or in a container.
- Vendors who sell refrigerated foods are required to have a thermometer to verify food is being maintained at or below 41°F.

FROZEN FOODS

Frozen foods such as meat, fish and foods originally frozen that indicate “Keep Frozen” on the label shall remain frozen and not be allowed to thaw at an outdoor market. Mechanical refrigeration equipment should be used; however dry ice may be used to maintain freezing temperatures.

DAIRY PRODUCTS

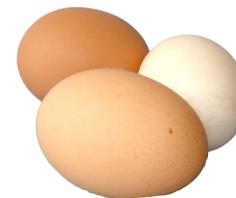
Raw milk may not be sold at an outdoor/farmers market. Cheese made with raw milk may be sold if aged 60 days and beyond and the manufacturer is licensed by UDAF.

All dairy products (milk, cheese, yogurt, cottage cheese, butter, sour cream, etc.) must be licensed by UDAF or licensed in the state the product originated. The packaging of these items must be intact, properly labeled and have proper temperatures maintained while at the market.

EGGS

Vendors may sell eggs at an outdoor or farmers market and are exempt from registration and prior approval from UDAF, provided the vendor owns the chickens from which the eggs are produced. A vendor may not resell another farmer’s eggs. Though a vendor may be exempt from registration and prior approval from UDAF while selling his own eggs, the following guidelines shall be met:

- Eggs should look clean.
- Egg cartons should have the name and address of the producer.
- Egg cartons must have safe handling instructions and “Keep Refrigerated” on the label.
- Reuse of egg cartons is prohibited.
- Eggs must be maintained at 45°F or below while at the market.



OTHER REQUIREMENTS

Food sold at an outdoor or farmers market must be presented honestly and not mislead the public.

Vendors’ dogs and pets shall not be allowed to be kept at the vendor booth or in close proximity to food.

All packaged food is subject to federal label requirements. Only items that are packaged in an approved establishment with complete labeling information will be allowed to sell at an outdoor market.

Fish and shellfish intended to be consumed raw shall not be sold at an outdoor market.

“Cut leafy greens” are leafy greens whose leaves have been cut, shredded, sliced, chopped, torn or any other process applied (spun, washed, and packaged ready to eat) beyond normal harvesting practices. Cut leafy greens are considered a time and temperature sensitive food and therefore require refrigeration. Registration and inspection by UDAF is also required.

Vendors shall provide market operators a copy of their UDAF registration permit and display a copy at their booth.