

Walpole Health Department

Farmers Market Newsletter

May 2021



Farmers Markets often offer an array of foods in addition to fresh local produce. These items often include jams, chocolates, teas, baked goods, farm fresh eggs, prepared foods, meats, poultry and seafood. While some items do not require a food permit, most food items sold at the Farmers Market do. We hope the following information is helpful to Farmer Market vendors in understanding permit requirements and food safety compliance responsibilities.

Want to be a Farmers Market Vendor?

All interested establishments must first be accepted as a vendor by the Walpole Farmers Market Manager. Once approved as a vendor, you may then apply for a Farmers Market Food Permit from the Walpole Health Department.

- Farmers Market Vendor Application: Contact Walpole Farmers Market Manager, Carol Johnson at <mailto:ctj05@comcast.net>
- Farmers Market Permit Application can be found at <https://walpolema.viewpointcloud.com/categories/1079>

No permit needed for the following foods:

- Farm Fresh Eggs which are stored & maintained 45F or below.
- Fresh Fruits & Vegetables which are raw and uncut
- Unprocessed Honey
- Pure Maple Products

Food Safety for Vendors

Although the Farmers Market atmosphere is casual, and often outdoors, the same food safety practices and regulations that apply to the vendor's licensed food establishment, apply at the Farmers Market. The good news is, simple steps can make a big difference in reducing the risk of foodborne illness, and build shoppers confidence in quality and integrity of Farmers Market vendors.

Consider developing a "food safety plan" and train employees on the following:

1. Maintain and monitor temperatures

Provide an effective method to keep cold foods below 41°F and hot foods above 135°F. Foods need to be kept at certain temperatures not just at the market, but also during preparation in the establishment, while being transported and stored. Make sure a calibrated working thermometer is in use.

Notes from the Walpole Market Manager

Markets are rain or shine, however may be cancelled if high winds are predicted.

Vendors are to have liability insurance that covers their business and employees during the Market.

Vendor spaces are 10' x 10'

Restaurants and other licensed retail food establishments shopping at the Farmers Market, are limited to the purchase of whole uncut produce, and fresh herbs.

Please contact Carol Johnson, Walpole Market Manager, for additional information and vendor applications.

Carol can be contacted at <mailto:ctj05@comcast.net>

Compliance Questions?

<https://www.mass.gov/info-details/food-establishments-at-events-and-farmers-markets-questions-and-answers>

2. **Avoid cross-contamination**

Cross contamination is when food becomes contaminated by bacteria or from another source, such as people's hands, soil, water, or even other food. Cross-contamination may also come from a bag, box, counter or any other surface.

Use packaging or protective displays to protect food from wind-blown soil, customers reach, coughs and sneezes. It's especially important to keep raw meat separate from ready to eat or fresh produce. Have sanitize wipes available to periodically wipe surfaces.

3. **Maintain good personal hygiene**

Farmers markets can be messy with hand shaking, handling of money, loading and unloading, and open public spaces. Hand washing is required, or when approved by the Walpole Health Department, hand sanitizers may be used. Avoid bare hand contact by using gloves, deli paper or tongs to handle foods. Discourage vendors from eating at the booth. And most importantly, if employees are sick with vomiting or diarrhea, they must be sent home.

4. **Sampling**

Sampling can be a great way to help increase vendor sales. However, providing samples may also present an opportunity for cross contamination and temperature abuse. Samples must be prepared at the vendors base and come to the market ready to serve. Using portion control containers with snap on lids is great to prevent cross contamination. Place small quantities out to prevent temperature abuse.

5. **Labeling packaged food**

Labeling is required for foods in bulk. The label is to include the contact information for the manufacturer or vendor, common name of food item, weight if over 1/2 oz, list of ingredients in descending order by weight (including sub ingredients), expiration date and list of allergens contained in the food. Raw meats, poultry and eggs are to also have safe handling instructions.



WHEAT BREAD Ingredients: Flour (bleached wheat flour, malt barley, flour, niacin, iron, potassium thiamine, thiamine mononitrate, riboflavin, folic acid), Sugar, Eggs, Water, Milk, Margarine (liquid soybean oil, partially hydrogenated soybean oil, water, salt, whey, soybean lecithin, vegetable mono & diglycerides, sodium benzoate as a preservative, potassium caseinate [a milk protein], artificially colored, FD&C Red #3, artificially flavored, vitamin A, dalmite added), Yeast, Salt Contains: Wheat, Eggs, Milk, Soy Sell by: 9/22/15 Net Weight: 1 pound (16 oz.) The Bakery, 412 Main Street, Anytown, MA 01234