

Farmers' Market Food Establishment Operators Reference Guide

It contains guidelines for operating a Farmers' Market food establishment.

Event Essentials

Check with the Farmers' Market Manger in advance for these event essentials:

- Water Supply
- Restroom Facilities
- Electrical
- Pest Control
- Garbage Removal

Specific Event Essentials:

- Have sufficient electrical power available for all electrical equipment.
- Do not use containers (55 gallon barrels) as cooking devices if once used to store toxic products.
- Provide rubbish containers in adequate number in and around the food stand. Empty them often to prevent flies, odors, and other nuisances.
- Do not **empty grease** and **liquid wastes** on the ground or street and NOT into the storm sewage system.
- Use an **approved backflow prevention** device to protect water supplies that are connected to hoses.
- Supply **approved drinking** (potable) **water** for use in food preparation, utensil washing and employee handwashing.
- Use **food grade water containers** to transport water when pressurized water is unavailable. The containers shall be made of smooth, nonabsorbent material with tight fitting covers.

Construction/Layout

Booth Requirements:

- **Ground cover** is to cover those areas inside the booth where food is prepared, stored and displayed. Prepackaged, unopened food may be stored outside the booth on pallets or similar equipment six (6) inches off the ground.
- Be located on hard surfaces such as concrete, asphalt that are not subject to wet conditions. The public shall be kept out of booth space by appropriate means of separation. Ground cover options: roll roofing or tar paper, indoor/outdoor carpets, rubber mats, or tarp (poly vinyl)
- Have overhead covers, such as tents or canopies, to protect food from poor weather conditions.
- Be located 20 feet or more from livestock, garbage areas, restroom facilities and petting zoos.
- Grilling is to take place outside the booth and will need covering in case of inclement weather. Provisions shall be made to protect the public from hot equipment.

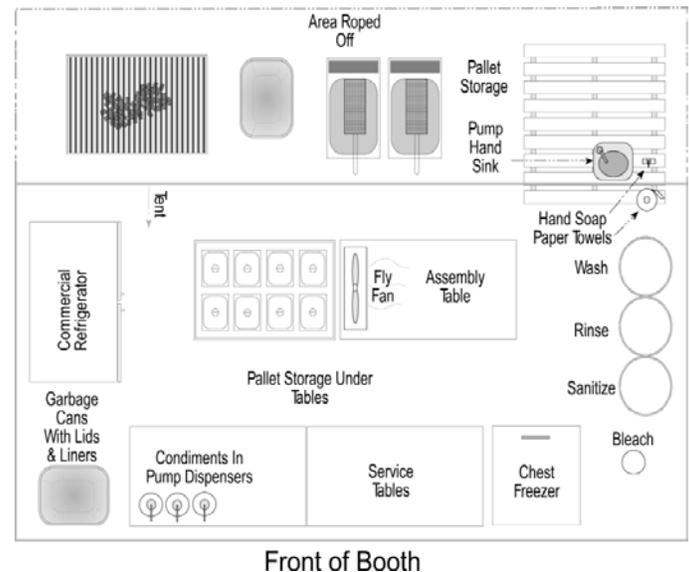
Sanitation & Hygiene

• **Proper Set-Up for Employee Hand Washing**

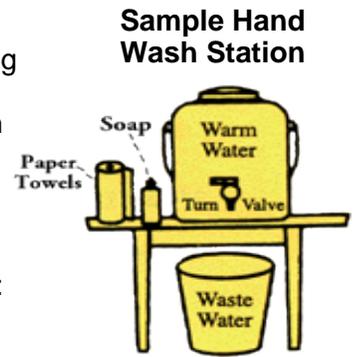
Supply approved potable (drinking) water for employee hand washing. Any water hoses should be of food grade quality and hose connections should be elevated off the ground.

Hand washing stations are to be provided with hand soap and disposable paper towels. All hand washing devices must be located in the booth or immediately adjacent.

Sample Booth Layout



When a hand sink with water under pressure is not available, a large picnic jug with a tap, a coffee urn or a portable camping sink with a free flowing spigot shall be used. Provide a **separate** bucket under the **water container** to catch **wastewater**.



- **Proper Set-Up When Washing Utensils**

Use an approved sink if pressurized water is available and follow these steps:

- **5-Step Utensil Washing Procedure:**

1. **Pre-clean**; 2. **Wash** in hot soapy water; 3. **Rinse** in clear water; 4. **Sanitize** using an approved chemical sanitizer; 5. **Air Dry**.



Note: You must check the concentration of the sanitizing solution with a chemical test kit designed for the type of sanitizer being used. The correct concentration for chlorine or bleach water is 50-100 ppm. Chlorine must be unscented.

- **Liquid & Solid Waste Disposal**

Connect to an approved sewerage collection system when available.

Do not empty **wastewater** containers on the ground, street **or** into the storm sewer.

Garbage must be kept in covered, lined, washable containers. Trash should be removed from containers frequently.

Proper Hygienic Practices:

- Always wash hands **AFTER** handling raw foods, using restroom, touching your face or hair, coughing or sneezing, smoking, disposing of garbage, or after any activity that may contaminate your hands.
- **Bare hand contact** is **prohibited** when handling ready-to-eat foods. Use utensils, tissue or single-use gloves.
- Only food handlers are allowed in food service areas. Smoking and eating is not allowed inside the booth. Food handlers with cuts, wounds or burns shall wear both bandages and disposable gloves. Work clothes and aprons must be clean. Caps, chef hats, bandanas or other methods of hair restraint must be used. **Drinking is allowed provided the cup has a lid and straw that will not result in contamination of food or equipment.**

Food Handlers' Health

Food handlers shall:

- Be **excluded** from the establishment if experiencing a foodborne illness such as Salmonella, Typhi, Shigella, Escherichia coli or Hepatitis a virus
- Be **restricted**, from working with exposed food, or clean equipment, utensils, linen, and unwrapped single-service and single-use articles if experiencing diarrhea or intestinal illness. Call the St. Louis County Health Department if you have questions.
- Keep hands free of **open cuts** or **sores** of any kind. Exclude these employees from food preparation unless lesions are covered with an impermeable finger cot or stall, and a single-use glove.

Proper Storage of Cleaning Aids

Store cleaning aids away from food, equipment, utensils and single-service articles. All chemicals must be used according to label directions. Properly label containers of poisonous or toxic materials for easy identification of content.

Approved Food Source

All foods must be obtained from commercial sources such as local stores, distributors or restaurants. Home canned and home-prepared foods are **prohibited**.

Food establishment operators shall maintain on-site documentation of purchase place (*receipts* and/or preparation place).

Equipment and Storage

- Commercial equipment and utensils that are in good condition repair must be used when preparing food.
- Clean, covered, labeled food-grade containers must be provided for food storage.
- Use disposable plates, bowls, and utensils when serving to the customer.
- Condiments can be pre-packaged, dispensed from pumps or food grade squeeze bottles or served from containers with self-closing lids.

Food Safety

Avoid Cross-Contamination Foods:

- Do not mix or use the same bowls and utensils when preparing raw foods and foods that will not be cooked before serving.
- Store raw food, especially meats, below or away from foods that will not be cooked before serving. If using chest type coolers, store raw and ready-to-eat foods in separate coolers.
- Use separate cutting boards for meat, poultry, raw fruits and vegetables, or wash, rinse, and sanitize between uses.
- Wash exterior surfaces of raw fruits and vegetables.

Proper Cooking

Cook throughout and without interruption:

- **Poultry, poultry stuffing, stuffed meat and stuffing containing meat** to 165°F for 15 seconds
- **Ground beef/hamburger** to 155°F for 15 seconds
- **Uncooked brats or polish sausage** to 155°F for 15 seconds
- **Whole pork, beef roasts, and ham** to 145°F for 4 minutes
- **Pork chops/Ribs** to 145°F for 15 seconds
- **Fish** to 145°F for 15 seconds
- **Raw shell eggs** prepared for immediate service to 145°F for 15 seconds
- **Fruits and vegetables** cooked for hot holding to 135°F

Always check the final cooking temperature by using a food thermometer.

Cooking Tip:

- If food is being prepared in advanced, it shall be prepared at an approved food establishment that is currently licensed and inspected by a regulatory authority. Leftovers are to be discarded at the end of the day.

Proper Temperature Control

- Use an approved thermometer, which reads 0–220°F. Check temperatures while cooking and holding hot and cold foods.
- Keep cold foods at 41°F or below and hot held foods at 135°F or above.
- Hot-holding options: steam tables, grills, ovens, heated cabinets and hot boxes.
- Cold-holding units must be mechanical (institutional grade).

Ice Used for Consumption

- Ice must come from an approved (commercial) source. Maintain information on the source of the ice.
- Ice to be placed inside of cups for cooling drinks must be kept in a separate cooler, which shall be used only for that purpose. An ice scoop shall be used for transferring ice to drinking and be kept clean and stored so that the food handler's hands do not contact the ice.
- Beverages can be stored in a separate container of ice provided the container can be drained.
- Ice used to keep food cold must only be used for that purpose.