

Requirements for Food Vendors at Farmer's Market

The North Bay Parry Sound District Health Unit hopes that your farmer's market is a great success. A foodborne illness, however, can turn your event into a nightmare.

To prevent this, all food operators are required to submit a Farmer's Market Permit Application to this office 15 days prior to the opening of the event.

We require your cooperation and support in order to protect the health and safety of the public.

For further information and event permits, contact a public health inspector at 474-1400.

Sponsoring Agency for Farmer's Market

The sponsoring agency whether it be a municipality, agricultural society or service club or individual is responsible for the site organization, and assure that:

General

1. No person or organization shall hold or operate a farmer's market or any other such activity, where persons gather and food is served to the public without notifying the Medical Officer of Health at the North Bay Parry Sound Health Unit.
2. An organization holding a public event is responsible for providing facilities as required by the North Bay Parry Sound District Health Unit.
3. All vendors shall submit a special event application to the North Bay Parry Sound District Health Unit 15 days prior to the event. At that time a permit will be issued. This permit must be posted by each vendor in a conspicuous location for the duration of the event.

We're Here For Your Health!

Examples of foods which CAN be sold at a Farmer's Market:

Bread	Honey
Brownies	Hot Cross Buns
Buns	Jam
Butter Tarts	Jelly
Cakes e.g. carrot cake, etc. with sugar icing (no whipped cream or synthetic cream whipped topping products)	Juice (fruit or vegetable)
**Canned Foods (mushrooms, carrots, onions/garlic, asparagus)	Matrimonial Cake
Cereal Products	Muffins
Cider (pasteurized only)	Noodles (dry only)
Cinnamon Buns	Peanut Brittle
Cookies	Pickles, cucumbers, peppers and tomatoes with a pH of 4.6 or lower (vinegar-based)
Dried Fruit	Popcorn
Dried Meat (from an approved source) water activity requirements aw<0.86	Preserves (fruit soaked with sugar)
Dry Rice	Pumpkin Seeds
Flaked Pastry with Fruit Fillings	Relish with a pH of 4.6 or lower (vinegar-based)
Fruit	Rice Crispie Cake
Fruit Rollups	Spices
Fruit-filled Pies	Sunflower Seeds
Fruit-filled Tarts	Syrup
Fudge	Toffee
Hard Candy	Vegetable
Herbs in vinegar, herbs dried or fresh	Wine Vinegar
Any other non-potentially hazardous food products approved by a Public Health Inspector.	

**** Any home canned products must be tested by an accredited lab for acidity and salinity prior to sale**

Examples of foods which CANNOT be offered for sale (unless approved by the Health Unit) at a Farmer's Market:

Antipasta	Eggs and Egg Products
Cabbage Rolls	Fish
Cheese (homemade)	Perogies
Dairy Products	Meat or Meat Products
Any potentially hazardous item which has <u>not</u> been prepared at an approved food handling establishment.	