

Farmers' Markets: Food Vendors

Who can sell?

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

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
- Meats that have not been provincially or federally inspected (receipts required)
- Unlabeled products
- Food or drink prepared, processed, or handled in a private residence. Exceptions may apply for farmers markets exempt from the Food Premise Regulation.

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 are potentially hazardous foods?

Hazardous foods are high in protein and moisture, which support growth of bacteria and their toxins. These foods include:

- Poultry and Poultry Products
- Meat and Meat Products
- Fish and Shellfish
- Eggs and Egg Products
- Milk and Dairy Products
- Mixed Salads and Rice Dishes
- Processed Produce

These food products must be temperature controlled.

Controlling Food Hazards

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.
- All prepared food products that are hot/cooked must be delivered to the market in insulated containers. These food products must be transported at 60°C or hotter.
- An indicating thermometer must be located inside the truck or container to verify temperature control.

2. Preparation

- Food handling taking place at the market shall be limited to those vendors who have access to a hand washing station.
- Food brought to the market should be ready-to-serve to limit unnecessary handling.

3. Display

- All foods are to be protected from contamination (e.g., food grade wrap, lids, sneeze guards).
- For hazardous foods, a refrigerated display case or display case that can hold crushed ice is required.
- If using ice, food must be immersed in the ice.
- If using freezer packs, food must be fully surrounded.
- A probed thermometer to measure the internal temperature of hazardous foods and accurate indicating thermometers for refrigeration units are required.
- All processed foods must have appropriate labeling as per the Canadian Food Inspection Agency. Products only sold at the market (not retail) must have the following information:
 - Common Name
 - Business Name/Contact
 - Net Quantity (metric)
 - Ingredient List
 - Specific safe handling instructions, storage, expiry/best before date, or allergy alerts