

Renfrew County and District Health Unit

"Optimal Health for All in Renfrew County and District"

Farmers' Markets Application Package

GENERAL REQUIREMENTS

An application must be submitted for each Farmers Market before opening for the season. If a farmers market is operating during multiple seasons, then the market coordinator must apply and receive assessment/approval before each market season begins (i.e. May-Oct, Dec-April). If it is a year-round farmers market, one application is sufficient at the beginning of each year.

To become a "farmers' market", greater than 50% (e.g. 50% + 1) of the vendors must be farmers/producers, who are primarily selling or offering for sale their own *farm products*, for the entire market to be exempt from the Ontario Food Premises Regulation 493/17 (FPR). If less than 51% of the farmers markets' food vendors are primarily selling their own farm products, then the market is not exempt from the FPR.

Regardless of the exemption given to an approved farmers' market, the Health Protection and Promotion Act (HPPA) is always applicable and will be enforced during market inspections by Public Health Inspectors.

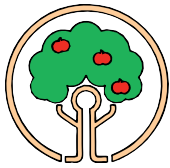
Potentially hazardous foods prepared from uninspected sources are not permitted at Farmers' Markets in Renfrew County and District. If you are an inspected food vendor from out of the county, we will require your last food inspection in advance, to verify and approve attendance.

At a non-exempt farmers' market, all food vendors must meet the requirements of the [Ontario Regulation 493/17: Food Premises](#). This means any prepared food that will be sold at the event must be prepared in a kitchen space that is inspected and approved by the local Health Unit.

DEFINITIONS

Farmers' markets: means a central location at which a group of persons who operate stalls or other food premises meet to sell or offer for sale to consumers products that include, without being restricted to, farm products, baked goods and preserved foods, and at which the majority of the persons operating the stalls or other food premises are producers of *farm products* who are primarily selling or offering for sale their own products.

Farmers' market food vendor: means the operator of a stall or other food premise that is located at a central location at which a group of persons who operate stalls or other food premises meets to sell or offer for sale to consumers products that include, without being restricted to, farm products, baked goods and preserved foods, and at which the majority of the persons operating the stalls or other food premises are producers of farm products who are primarily selling or offering for sale their own products.



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Farm products: means products that are grown, raised or produced on a farm and intended for use as food and include, without being restricted to, fruits and vegetables, mushrooms, meat and meat products, dairy products, honey products, maple products, fish, grains and seeds and grain and seed products.

Food: means food or drink for human consumption and includes an ingredient of food or drink for human consumption.

Potentially hazardous food: means food in a form or state that is capable of supporting the growth of infectious or toxigenic micro-organisms and which requires time and temperature control to limit such growth.

Examples of Potentially Hazardous Foods:

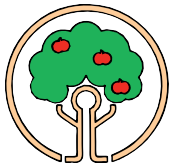
antipasto	cabbage rolls
cakes/pastries filled with whipped cream, cheese, or cream	processed beans, including baked, refried, bean salad
chop suey	creamed corn
herb and flavoured oils	dairy products
foods containing eggs as ingredients (custard/salad)	*fresh shell eggs (washed, graded, whole, uncracked, and refrigerated)
pesto	guacamole, salsa, hummus
juice (fruit and vegetable)	perogies
low acid canned vegetables	fresh or processed meat, sausages
garlic spreads, oils	tofu
fresh or processed meat, fish and shellfish	canned: cured meats, products containing meat, vegetables, soups, sauces, cheese

*Note: Graded eggs are a requirement of egg marketing regulations.

Low-risk food: food that is not potentially hazardous food.

Examples of Low-Risk Foods:

apple sauce	wine and herb vinegar
brownies	honey
bread and buns (no dairy/cheese filling)	muffins
butter tarts	fresh fruits and vegetables
cakes (icing sugar only; no whipped cream)	pickles
dry cereal products	rice crispy cake
chocolate	fruit pies and pastry
cinnamon buns	fudge
cookies	hard candy
dried fruits	popcorn
dry noodles	maple syrup
jams and jellies	toffee



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Rules For Home-Canned Food Products:

If you wish to sell home-canned food items at your market booth, please note that only certain products will be permitted for sale at local markets.

High-acid or acidified home-canned food items that are prepared in accordance with a scientifically validated recipe may be sold at local markets.

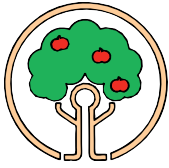
Examples of Validated Recipes:

- Ball
- Bernardin
- Kerr
- National Centre for Home Food Preservation
- Iowa State University

Low-acid home-canned food items (pH 4.6 or higher) will **not be permitted**, due to the high risk of botulism from improper processing.

The water bath method and pressure canning method are two acceptable canning methods.

Please contact a public health inspector with specific questions you have about selling home-canned food items at a farmers' market.



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FARMERS' MARKET **VENDOR** APPLICATION

PART A

Name of Market: _____ Vendor Business Name: _____

Vendor Contact Name: _____

Vendor Mailing Address: _____

Vendor Phone Number: _____ Email Address: _____

PART B

I am a Farmer/producer primarily selling my own "farm products" (definition above)
COMPLETE PART C, D, E

Vendor selling food, and I operate an RCDHU inspected food premises.
COMPLETE PART D, E

Vendor selling food and I DO NOT operate an RCDHU inspected food premises.
COMPLETE PARTS C, D, E

Vendor selling crafts – I will not be selling ANY food.
FORM COMPLETE, SEE PART E

PART C

Food Items / Ingredients	Source of Food (grocery store, supplier/manufacturers, farm, garden)

PART D

For vendors selling/preparing food onsite, please answer the following:

- Sampling of food products on site? YES NO N/A
- Preparing food on site (cooking, reheating, assembling)? YES NO N/A
- Access to a handwashing sink/temporary handwashing set-up? YES NO N/A
- If YES, what is your water source: _____
- Coolers with ice or refrigerators to keep food cold? YES NO N/A
- Hot holding units to keep food hot and a probe thermometer? YES NO N/A
- Method of cleaning/sanitizing utensils available? YES NO N/A
- Food-grade sanitizer available for surfaces? YES NO N/A

PART E

I, _____, certify and accept responsibility for ensuring the above information is accurate and will be adhered to.

Signature of Applicant: _____ Date: _____



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FARMERS' MARKET **COORDINATOR** APPLICATION

PART A

Name of Market: _____ Opening Date of Farmers' Market: _____

Market Coordinator Name: _____ Final Date of Farmer's Market: _____

Market Coordinator Phone: _____ Hours of Market Operations: _____

Market Coordinator Email: _____

PART B (check the applicable)

1) Will there be electricity for vendors to use?

- a. **Yes** – there is access to electricity on site.
- b. **No** – Vendor are responsible for their own power generation.

2) Will there be a potable water supply available for vendors to use?

- a. **Yes** – there is municipal water available.
- b. **Yes** – there is private water supply available. I will speak to Public Health Inspector about this system prior to market opening.
- c. **No** – vendors are responsible for their own water supply.

3) Will there be handwashing facilities available on site (that are NOT inside of a washroom)?

- a. **Yes** – there are handwashing facilities inside a building on site.
- b. **Yes** – there are portable handwashing stations on site.
- c. **No** – vendors are responsible for bringing temporary handwashing stations.



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PART C

#	Name of Vendor / Business	Phone Number	Vendor Application Sent to RCDHU (Y/N) – RCDHU use only

RCDHU USE ONLY:

Percentage of vendors primarily selling farm products = _____ %

Farmers Market O.Reg 493/17 exemption has been given? **YES** **NO**

Signature of PHI: _____ Date: _____