

List of Documents:

Food Safety Regulations

Home-based producer guidelines

Food Processing Facility BMP

Notes:

- each vendor must complete the "Application for Vendor to Sell Food at Market" form (Appendix III) & submit these along with the "Application to Operate a Market" form (Appendix II) & these shall be submitted to the health unit 14 days prior to operation
- new market structures or renovations to existing structures should be forwarded to the local PHI office for review prior to construction
- market managers are responsible for integrating food safety requirements in the market that have been identified by the PHI
- individual vendors are responsible for their vendor requirement & ensuring they are operating within the applicable regulatory requirements; the market manager is expected to ensure all vendors maintain compliance with requirements
- PHIs may need to assist the vendor and market manager in understanding what is required and who will be held responsible
- the environment must be one that is suitable for the display and sale of food
- adequate cleaning facilities, including utility or cleaning sinks, shall be provided & all refuse/recyclables shall be disposed of with sufficient frequency in a manner to prevent contamination of food products and surrounding processing areas – containers must be kept clean and drained
- lighting and ventilation in the space must be appropriate for the purpose, sufficient to identify and prevent health hazards, and sufficient to facilitate proper cleaning and sanitizing of premises
- pest control measures in the entire facility may be necessary to meet the vendor requirement
- vendor sink and equipment requirements are totally dependent on the foods served and will be determined on an individual basis
- when facilities are shared the market should provide at least one hand wash station (other than a sink in a washroom) that is easily accessible to **all** vendors on the premises, supplied with potable water and a receiving basin or other approved drainage system
- more than one sink per market may be required based on assessment by PHI regarding accessibility by vendors
- liquid waste from temporary hand sinks must either be discharged directly to an approved sanitary sewer or stored in a totally enclosed wastewater holding tank
- adequate washroom facilities shall be available for all vendors - washrooms must be conveniently located so that access does not require passage through areas where food is stored or prepared
- washrooms shall be cleaned and disinfected at least once on a daily basis to maintain them in a sanitary condition
- all persons handling food products shall conform to proper hygiene practices and be free from communicable illness which may contaminate foods (i.e. open sores, diarrhea, vomiting, nausea, cold, flu, fever, etc.)

- hand sanitizers are not an acceptable alternative for frequent and thorough hand washing; hands shall be washed before commencing work, after using washroom facilities, after smoking, eating or at any other time hands may be soiled or contaminated
- if gloves are used, they must be used appropriately, changed between tasks, and hand hygiene performed between changes
- recommended that vendors selling processed food and personnel handling food attend a course in safe food handling offered by the local authority; for certain vendors it is required that at least one person hold a valid food safety training certificate
- *Vendors providing food or drink which is prepared or kept for the purpose of serving or selling to the public for immediate consumption (on site or elsewhere) meet the definition of a public eating establishment and must follow all PEE requirements.*

All items, unless otherwise mentioned in Appendix I, must be from approved sources per *The Food Safety Regulations*.

The following foods are **prohibited** from sale at a market:

- Milk and milk products made with raw milk. Cheese made from raw/unpasteurized milk is permitted if from an inspected facility and following federal guidance
 - Low acid canned/bottled food not produced in an inspected facility
 - Bottled meat, canned fish, smoked fish, shellfish and seafood products not produced in an inspected facility
 - Domestic meat and poultry or meat and poultry products from animals that have not been slaughtered and/or processed at a health licensed, provincially licensed or federally registered establishment
 - Wild game where the vendor does not have an exemption from the local authority
 - Fiddleheads
 - Potentially hazardous food which has been stored at temperatures between 4°C and 60°C or prepared under unsanitary conditions
 - Other foods deemed to be unacceptable by the local authority (evidence-based rationale should be provided in response to application)
- vendors at Markets must be able to demonstrate that all food is from an approved source
 - **SALE OF FARM-SLAUGHTERED ANIMALS OR POULTRY IS NOT PERMITTED**
 - vendors selling fish (commercial fisherman and fish farmers) must be licensed to do so by Saskatchewan Environment and Resource Management and must make licences available to the market manager or the local authority upon request.

Eggs being sold at a Market must be graded, whole, uncracked, and held at 4°C.

- Eggs from uninspected operators (i.e. not from CFIA regulated egg facilities) do not meet the regulatory requirement for use in a food facility and can only be sold directly to the consumer.
- Uninspected eggs must indicate such on label, be washed, graded, whole, uncracked, and held at 4°C. All eggs are subject to same packaging requirements as found below.
- Foods for immediate consumption must be prepared at a facility licensed by the local authority under *The Food Safety Regulations*
- Live animals must be kept sufficient distance from food so as to not create a health hazard
- If samples involve preparation of food, the vendor must have adequate hand wash facilities and dishwashing available within their vendor site. Vendors portioning their

items, but not modifying or preparing foods (i.e. portioning out chips, fudge, fruit, etc.), need access to hand and dishwashing facilities within the market and hand sanitizer

Vendors offering food samples shall:

- follow all handwashing requirements,
- remove and discard samples if they are openly displayed longer than two hours, and
- discard leftover or contaminated samples.
- For other vendors, Canadian Food Inspection Agency enforce regulations that address labelling issues. Labelling must show the following:
 - (1) Common name of food;
 - (2) Quantity or weight;
 - (3) Ingredients in descending order of proportion;
 - (4) Name and address of producer;
 - (5) Durable life date of perishables.

From <http://www.inspection.gc.ca/english/fssa/labeti/guide/toce.shtml>

- food grade plastic bags and wrap, paper bags, Styrofoam, cardboard, and other disposable containers shall be clean and not previously used; any re-usable containers must be washed-rinsed-sanitized between uses and stored in a manner that prevents contamination
- garbage and grocery bags are prohibited for storing or transporting food because they contain chemical products, which can leach into the food and are not considered food grade containers

PERMITTED FOODS

The foods listed in this Guideline apply to Farmers’/ Public Markets only. Sale of foods outside of the market are subject to approval by the appropriate government agency and may be subject to other federal, provincial or municipal restrictions. Please contact your public health inspector (PHI) for specific information.

Products require adequate protection from consumer handling. Food must meet all applicable local bylaws, provincial and federal regulations. Foods must meet provincial *Food Safety Regulations*. Vendors preparing foods intended and served for immediate consumption may meet the definition of a public eating establishment and must meet PEE requirements. Temporary food vendors must meet all temporary food or mobile food health and safety protections required by the local authority per the applicable technical guidelines for PHIs.

PRODUCT	FRESH & SHELF STABLE	REFRIG	FROZEN	Notes (see below)
1. Fruit - Whole	yes	yes	yes	1
2. Vegetables - whole	yes	yes	yes	1, 15
3. Cut fruits and vegetables	no	Yes	yes	6
4. Fruit and Vegetable juices	no	yes	yes	5,7
3. Honey	yes	n/a	n/a	
4. Meat	no	yes	yes	2
5. Fish and Shellfish	no	yes	yes	3
6. Poultry	no	yes	yes	2
7. Dairy Products	no	yes	yes	8
8. Eggs – whole, shelled	no	yes	no	9
8. Baked Goods	yes	yes	yes	4
9. Prepared/Processed Foods – Must be from approved/inspected food processor and facility				5
• cabbage rolls (without meat), dolmades, beetniks	no	yes	yes	
• perogies, dumplings, filled buns, spring rolls, samosas	no	yes	yes	
• pizza	no	yes	yes	
• sprouted seeds	No	yes	yes	
• cured, dried or jerked meats or meat alternatives (beef, ham, bacon, tofu, tempeh, poultry)	no	yes	yes	2, 17
• fermented foods and beverages (sauerkraut, kimchi, kombucha, etc.)	yes	yes	yes	17
• pickled eggs or meats	yes	yes	n/a	2, 16, 17
• pickled vegetables, relish, antipasto (if > 4.6 pH)	yes	yes	n/a	17
• canned beans	yes	yes	n/a	17
• salsa (fresh, canned in >4.6 pH), guacamole, pesto, garlic spreads, hummous, baba ganoush, aioli	no	yes	n/a	
• herb and flavoured oils	yes	yes	n/a	17
• soups, stews, dehydrated soups with potentially hazardous ingredients	yes	yes	yes	17
• BBQ sauce, bitters, extracts, sauces, salad dressings, condiments, hot sauce	yes	yes	yes	17
10. Home-based Food Processor Foods	yes	n/a	n/a	10
11. Beverages (other than fruit/vegetable juice and fermented beverages)	yes	yes	yes	5, 14
12. Food intended for immediate consumption	yes	yes	yes	13
13. Wild foraged berries, greens, herbs, plants	yes	yes	yes	11
14. Wild mushrooms	Yes	Yes	yes	12

1. Refer to the Canadian Food Inspection Agency for information related to the retailing of fresh fruit and vegetables and other requirements under the *Safe Foods for Canadians Act and Regulations*.
2. Meat, poultry products must be from a provincial or federal regulations facility. Wild game is **not permitted** unless vendor received an exemption from the local authority.
3. Fresh or frozen fish and shellfish must be from an approved source. Wild caught fish (not from inspected/CFIA facility) is **not permitted** unless exemption is received from local authority.
4. Cream filled or custard filled pastries, or pies with meringue and products containing meat, milk or egg in filling or topping (exception - milk or egg in filling is acceptable if the product is baked) must be prepared in an approved/inspected facility. No home-based processing of these foods is permitted. Potentially hazardous baked goods must be kept below 4°C.
5. Water must be from a source approved by the local authority.
6. Cut fruit must be wrapped and refrigerated or frozen.
7. Pre-prepared juices must be kept refrigerated or colder unless processing in facility that has approval for shelf stable juice processing.
8. Milk and milk products must be produced in approved/inspected facility. Only commercially pasteurized milk or milk products may be sold with the exception of raw milk cheese as follows. Raw milk cheese may be sold if following federal requirements and if the product is from an approved/inspected facility.
9. Eggs must be graded at a government egg grading facility (<https://inspection.canada.ca/exporting-food-plants-or-animals/food-exports/registers-and-lists/shell-egg-stations/eng/1391029540171/1391029591047#a11>). See “Food” section above for additional requirements for both inspected and uninspected eggs.
10. Home-based food producers must meet regulatory requirements and follow home-based food requirements. A list of “low risk” permitted foods for home-based processors can be found in [home food processing](#) fact sheet.
11. All wild produce should come from areas without environmental contamination, including wastewater runoff, areas adjacent to roadways (exhaust), and pesticide spraying. Fiddleheads are not permitted. Foraged foods must be collected legally and in compliance with other applicable legislation; vendors should contact the Ministry of Environment for more information.
12. Wild mushrooms must be in compliance with “Wild Mushrooms in Markets Approach” document for PHIs.
13. Vendors providing foods intended for immediate consumption meet definition of PEE and must meet PEE requirements.
14. Hot beverages are also permitted
15. Includes greens and micro greens but not sprouted seeds (bean, alfalfa, mung, etc.). Sprouted seeds included under #9. Microgreens should be kept refrigerated.
16. Eggs used in pickling must be from approved source (i.e. CFIA regulated facility).
17. Any canned, processed or fermented product must demonstrate proof of shelf stability if being sold or held at temperatures above 4°C or below 60°C.