



State of Utah

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Department of Agriculture and Food

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Commissioner

FARMER'S MARKET GUIDELINES

The Utah Department of Agriculture and Food has regulatory responsibility for food establishments. A food establishment is any facility where food products are manufactured and processed, packaged, stored, transported, prepared, sold or offered for sale. The following guidelines for a farmer's market were developed from the food protection requirements set forth in the Utah Food Protection Rule (FPR):

➤ **No homemade food items shall be sold.**

FPR 4-2 (1) Sources.

(a) Compliance with Food Law.

- (i) Food shall be obtained from sources that comply with law. Food shall be in sound condition, free from filth, decay and other contamination, and safe for human consumption.
- (ii) Food prepared in a private home may not be used or offered for human consumption in a food establishment.

➤ **Potentially hazardous food requires refrigeration and shall be maintained at 41⁰F or below.** You are required to have a calibrated thermometer to verify the product temperature is below 41 Deg. F.

➤ **No bare handed contact with ready to eat foods. Use methods such as tongs, wax paper or gloves.**

➤ **No food processing and packaging shall take place at the farmer's market unless the food is served in individual portions and for immediate consumption. These facilities should have a permit from the local county health department.**

➤ **All packaged food products shall be properly labeled.** The label shall contain the name of the item, a net weight statement, ingredient statement (if more than one ingredient), and the name and address of the responsible party.

FPR 4-2(1)(a)

- (iii) Packaged food shall be labeled as specified in law.

FPR 4-6 (2) Labeling.

(b) Full Service Food, Wrapped or Unwrapped.

Food items which are accessible to customers only through employee-assistance, such as products from delis, bakeries, candy counters, etc., need not be labeled with ingredient information. However, complete and correct ingredient information for all products offered for sale shall be:

- (A) Readily available to all store personnel in case of consumer questions. This information must be accurate and kept current for the benefit of any customer who may need it.
- (B) Any nutrition or health information or claims about any such product also mandates the availability of Nutrition Facts for that product.

➤ **When preparing products off-site** for sampling or selling at Farmer's Markets, the specifications listed the Utah Food Protection Rule R70-530 apply to activities at the authorized kitchen or inspected food establishment. The full text of the rule can be found at http://ag.utah.gov/regsvcs/food_compliance.html

➤ For immediate **sampling on-site** at the Farmer's Market the requirements are:

- Melons or watermelons shall be cut in an approved facility and kept refrigerated. Melon samples may be prohibited by the Farmer's Market.
- Each employee sampling food must have a current food handler's permit.

- No bare handed contact with samples/cut produce. Use methods such as tongs, wax paper or gloves to handle cut produce.
- Trash shall be covered.
- Advance preparation of any food item shall be prepared in an approved facility and not in an individual's home.
- Food shall be covered and protected.
- Produce shall be washed under running water before cutting or peeling.
- Customers must be prevented from touching food samples other than their own.
- Cut produce not intended for immediate consumption shall be held at 41 degrees F or less.
- Provide a hand wash station that provides running water (may be cold), soap, disposable towels and catch basin for dirty water.
- Cutting boards should be made of food grade plastic or maple hardwood.
- Knives as well as all food contact surfaces must be properly constructed to be food grade; smooth, durable, non-absorbent and cleanable – **No folding knives!**
- No food samples shall be given out unless the method has been approved by the Utah Department of Agriculture and Food or the County Health Department.

- **Food, other than raw, uncut agricultural products, shall be placed in containers that are easily cleanable or disposable.**
- **All food contact surfaces must be properly washed (hot soapy water), rinsed and sanitized (see last page) and air dried before and after use.**
- **Ready to eat food items, such as bakery items, shall be protected. Food products shall be stored up off the ground.**

FPR 4-3(5)(a) Food Storage

- (i) Except as specified under Subsections (ii) and (iii) of this section, food shall be protected from contamination by storing the food:
 - (A) In a clean, dry location;
 - (B) Where it is not exposed to splash, dust, or other contamination; and
 - (C) At least 15cm (6 inches) above the floor.

- **Food products labeled as “organic” shall meet the requirements of the Organic Standards Rule.**
- **Retail meats and eggs have special requirements. Call Doug Pearson at (801) 538 – 7144 for specifics.**
- **Produce stands which sell only whole intact produce shall meet the following requirements:**

FPR 9-6 Produce Stands.

Special Requirements.

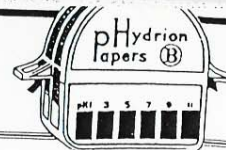
Produce stands shall be exempt from these requirements as long as they meet the following requirements:

- A. They operate on a seasonal basis
- B. They do not cut, process, prepare or package produce products for sale.
- C. They handle only raw, unprocessed fruits and vegetables.
- D. They have access to toilet and hand washing facilities.
- E. All food products are stored at least 6 inches off the ground.
- F. The surroundings are maintained clean and free of litter and garbage.

For further information call: (801) 538-7159

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How to Use the Hydrion Micro Chlorine Tester

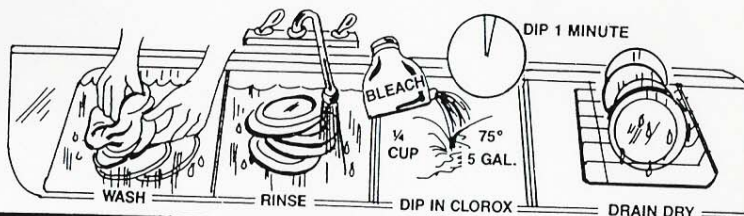
- Open dispenser and remove paper roll from the foil wrapping. Place the roll back into the dispenser and replace dispenser top. The test kit is now ready for use.
- Dilute the bleach solution according to the instructions below.
- Tear a strip of **MICRO CHLORINE TEST PAPER** from the dispenser and dip into the *diluted* chlorine bleach solution. Match at once to the color chart. The color match should read between 100 & 200 ppm. If the color match is below 100 ppm, add more bleach until the solution is over 100 ppm.

HOW TO SANITIZE WITH BLEACH

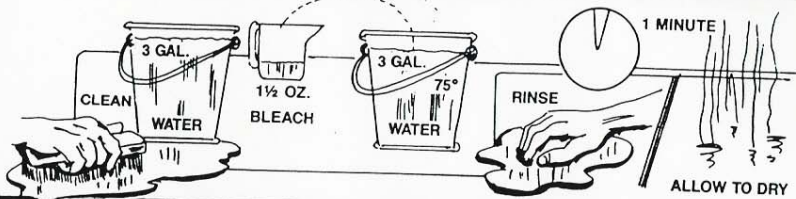
BLEACH is an effective all-purpose sanitizer that even kills some bacteria that may cause food poisoning. BLEACH is authorized for use under USDA meat, poultry, rabbit and egg products inspection programs.
ONE TABLESPOON OF BLEACH IN A GALLON OF

WATER IS EQUIVALENT TO 200 PPM OF AVAILABLE CHLORINE. ONE TABLESPOON OF BLEACH PER GALLON MEETS THE US PUBLIC HEALTH SERVICE RECOMMENDED LEVEL FOR SURFACE SANITATION.

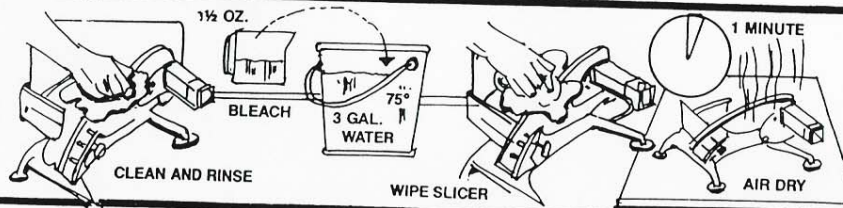
Pots & Pans Glasses • Dishes Utensils



Food Contact Surfaces



Food Equipment



"WATER TEMPERATURE SHOULD BE 75° F"