

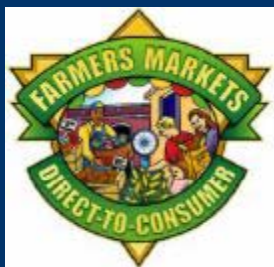


South Central Public Health District

Prevent. Promote. Protect.



Food Safety for Vendors at Farmer's Markets



Agricultural Market



- “Agricultural Markets” are exempt from Food Establishment definition
- IDAPA 16.02.19.110.01 “Agricultural Market – any fixed or mobile retail food establishment engaged in the sale of raw or fresh fruits, vegetables, and nuts in the shell. It may also include the sale of factory sealed non-hazardous foods”
- Non-hazardous foods are foods that will not support rapid and progressive growth of harmful bacteria
- Anything beyond this definition qualifies as a “food establishment”



Health District Licensing Requirements for Farmer's Market

- Who is required to be licensed and inspected?
 - Vendors selling/sampling Potentially Hazardous Foods
 - ✓ Any raw animal food
 - ✓ Any heat-treated plant or animal food
 - ✓ Raw seed sprouts
 - ✓ Cut melons
 - ✓ Garlic in oil mixtures
 - ✓ Salsa



Vendors Exempt from Licensing Requirements

- Vendors preparing/selling non PHF's
 - ✓ Baked goods with out cream filling
 - ✓ Raw, uncut, fresh fruits, vegetables, and nuts in the shell
 - ✓ Uncut produce and melons
 - ✓ Jams and jellies



Intermittent Food Establishment

- “One that operates for a period of time, not to exceed 3 days per week, at a single, specified location in conjunction with a recurring event. Examples of a recurring event may be a farmers or community market, or a holiday market”
- Vendors can operate for the duration of the season at one market with one permit
- Additional markets or locations require additional permit

Required Information for License Application



Temporary Event Food Application/Permit
For Food Facilities at Special Events

Must not exceed 14 days

Food Establishment or Organization: _____

Owner/Operator/Person(s) in charge: _____

Mailing Address: _____

Phone: _____ Emergency Phone: _____

IDAPA 16.02.19.885.01:

1. **Food.** The preparation, sale and serving of potentially hazardous food at a temporary food establishment is prohibited (all applicable violations), except that:
 - a. Potentially hazardous food that requires limited preparation, such as hamburgers, and frankfurters (hot dogs) that require only seasoning and cooking may be sold and served;
 - b. Potentially hazardous food which is obtained in pre-wrapped individual servings from the commissary and is stored in approved facilities which maintain food at safe temperatures in compliance with Subsection 320.03., and is sold or served directly in the original pre-wrapped individual package is acceptable; and
2. **Commissary.** Off-site food preparation shall be done in an approved commissary. Such commissary, its operations, food and employees shall meet the requirements of this chapter in their entirety. No food stored or prepared in a private home or unapproved facility shall be sold, offered for sale, served or given away from a temporary food establishment or operation.

Food to be served: (please list source of product being served)

PRODUCT	SOURCE	PRODUCT	SOURCE
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

Required Information for License Application

Minimum Health Requirements: Please read and check that each will be provided

- | | | |
|--|---|---|
| <input type="checkbox"/> Hand wash set up: Warm water, spigot, soap and paper towels | <input type="checkbox"/> Refrigeration for potentially hazardous foods below 41°F | <input type="checkbox"/> No bare hand contact with moist, ready-to-eat foods (tongs, gloves, or deli paper) |
| <input type="checkbox"/> Solution for wiping cloths and utensils: 1T Clorox in 2 gal of cool water (no soap) | <input type="checkbox"/> Hot holding for cooked foods: 135°F or above: thermometers | <input type="checkbox"/> Water potable, waste water contained, proper disposal |
| <input type="checkbox"/> Garbage container in booth and one outside of booth | <input type="checkbox"/> Single-service only -- plates, forks, cups, covered, kept off ground | <input type="checkbox"/> Workers clean, not sick, no smoking, hands washed frequently |

Name of Event	Date(s) of Event	Location of Event	Inspection Date/Inspector

I understand that the health permit for a temporary food facility is not transferable and is issued only upon compliance with all sanitary regulations of the State of Idaho determined on the basis of an inspection by the local or state health authority and may be suspended for violation of such sanitary regulations. I am aware of the sanitary regulations, above and on the sheet provided, and I am responsible for the sanitary maintenance of the operation. **There is a \$65 fee for the health permit, unless your organization is a tax-supported entity. This permit is only valid for three (3) events within the same district.**

MUST BE POSTED IN PLAIN VIEW

Signature of Health Inspector

Date

Signature of Responsible Person

Date

Temporary License Requirements

- **Hand Wash Station**
 - ✓ 5-gallon thermal container with spigot that provides continuous flow of warm water
 - ✓ Warm water between 100 and 120 degrees F
 - ✓ Soap
 - ✓ Paper towels
 - ✓ 5 gallon catch basin
 - ✓ Workers clean, not sick, no smoking



Temporary License Requirements

- ✓ Cold and/or hot holding equipment
- ✓ Thermometers
- ✓ Utensils
- ✓ Disposable gloves
- ✓ Warewashing facilities
- ✓ Wiping Cloths or sanitizer wipes
- ✓ Sanitizer – plain, regular bleach
- ✓ Refuse container



Temporary License Requirements

- Applications and fees must be submitted a minimum of 72 hours before the event/market.
- License fee is \$65.00
- Person in Charge is knowledgeable in food safety principles and practices
 - ✓ Able to answer EHS's questions about food safety
 - ✓ Demonstrates safe food handling practices on the job and has no violation(s) at the time of inspection
 - ✓ Obtains food safety certification through a SCPHD's class or the Idaho Food Protection Program online study course
 - ✓ SCPHD food class schedule – www.phd5.idaho.gov
 - ✓ Idaho Food Protection Program online course – www.foodsafety.idaho.gov



District Food Program Staff by County

Inspector's Name	County Offices	
Bob Erickson (primary for Blaine and Camas Counties)	Bellevue Office 117 E. Ash St. Bellevue, ID 83313 208-788-4335	Please call the Bellevue Office for Camas County establishments
Bill Beck (primary for Jerome & Lincoln Counties and back up for Gooding County)	Jerome Office 951 E. Ave. H. Jerome, ID 83338 208-324-8838	
Richmond Petty (primary for Gooding and Lincoln Counties, back-up for Jerome County)	Gooding Office 255 North Canyon Dr. Gooding, ID 83330 208-934-4477	Please call the Jerome Office for Lincoln County establishments
Melody Bowyer (primary for the city of Twin Falls) Josh Jensen (primary for Twin Falls City, Bliss, Hagerman, and Western Twin Falls County) Craig Paul (primary for city of Twin Falls, Kimberly, Hazelton, Eden, and Eastern Twin Falls County)	Twin Falls Office 1020 Washington St. N. Twin Falls, ID 83301 208-737-5909 (Melody) 208-737-5914 (Josh)	
Scott Arnell (primary for Cassia County)	Cassia Office 2311 Parke Ave. Unit 4, Ste. 4 Burley, ID 83318 208-678-8221	
Sunny Muir (primary for Minidoka County)		Please call the Cassia Office for Minidoka County establishments