

Farmers Market Requirements

What kind of foods can be made?

Low Risk

Low risk foods are defined as foods that do not allow food poisoning to occur. Some examples of these types of foods are popcorn, caramel apples, candied nuts, cotton candy. Includes any food that does not need to be kept refrigerated.

Medium Risk

Medium risk foods are defined as foods that only go thru the temperature danger zone once. Some examples of these types of foods are cook and serve such as hamburgers, pulled pork sandwich or foods that are chilled after making like a fresh salsa.

High Risk

High risk foods are foods that go thru the temperature danger zone more than once. These types of food are not allowed in farmers markets. Some foods that are high risk are empanadas, lasagna, made from scratch soup that needs to be reheated, and tamales. If you wish to serve these types of foods you must permit yourself under the Utah State Mobile food requirements R392-100

Variance Foods

Variance foods include foods that are made safe by canning, pickling, drying or salting. These foods may only be made in a food facility regulated by the Utah State Department of Agriculture

Where can these foods be made?

On Site

Foods may be made on site or in other words where you are selling the food. This is preferred as it allows the inspection to take place in one location.

In a Commercial (permitted) Kitchen

Food may be made at a permitted kitchen. If food is made in a permitted kitchen it must be transported at the safe temperature that you will be serving the food at. Food may not be reheated or re-chilled after transportation. Food that does not hold temperature must be thrown away. This method will require an extra inspection with an additional fee.

Homemade Foods

Homemade foods are prohibited unless they are under the cottage kitchen permit available under specific circumstances from the Utah Department of Agriculture.

What does my booth need?

Portable Hand Wash Station

Each booth will be required to have a portable hand wash station that can deliver pressurized water for hand washing thru a faucet into a wash basin. Many types are available thru suppliers and online. You will also need soap and paper towels.

Hard cleanable floor

You may not setup your food service on grass, gravel, or dirt. You may bring plywood that is sealed as a hard floor if you are not on clean concrete, or pavement.

Covering

All food service must be done under a covered area such as a tent and the food may not be placed or prepared on the table that is between you and the customer.

Hourly Temperature log and an Accurate Thermometer

If you have food that can support the growth of food poisoning you must keep an hourly temperature log. If the temperature of cold food reaches 50 F or more you must throw it away. If the temperature of hot foods reaches 130 F or less you must throw it away.

Disposal Log

Any food that can support the growth of food poisoning and does not need to be cooked before eating must be thrown away at the end of the day. Keep a log that tracks what kind of food and how much was thrown away. These kinds of foods by law are not allowed to be stored more than 7 days.

Gloves

Gloves are needed anytime you will touch food that does not need to be cooked or has already been cooked. These foods are called ready to eat foods.

Food handlers

The booth must be operated by a person that has a food handler's card. You may get that at our office or on line at <http://www.statefoodsafety.com/#Utah#Utah-County>

Health Department Application:

Menu

You bring your menu

You must provide a list of the foods in your menu

You must be able to tell us where you are getting your foods from

You must be able to tell us when you are getting the foods and where and how you will store it.

Information Needed for the Application

Event coordinators contact information.

Location, dated, and duration of your stay

Where you will be getting culinary water from

Where you will be disposing of the used water

How much electrical power you will need and where you will hook up to it

Where you will be throwing away trash

Proof that you have acquired a space in the farmers market

Examples of Portable hand wash stations:

www.allsafetyproducts.biz

www.sanisink.com

www.OzarkRiver.com



MINIMUM 5 GALLONS
ON/OFF SPIGOT VALVE
AND BUCKET TO CATCH WATER
SOUP AND PAPER TOWELS