

BOH Conditions for Farmers Market Food Vendors

For the health and safety of the public, the Person in Charge (PIC) is responsible for operating the Food Establishment according to the Truro Board of Health Requirements including, but not limited to, the following:

1. Food Permits must be posted on-site along with all other applicable permits.
2. Only foods approved by the Truro Board of Health may be sold. [The following list is not a detailed list, but is for clarification of previously reviewed items.]
 - a. Herbed vinegars are allowed with proper permitting- vinaigrettes, and garlic or herbs in oil are not permitted.
 - b. Baked goods are allowed with proper permitting- cream filled pastries or other baked goods with potentially hazardous fillings or topping are not allowed.
 - c. Jams and jellies are allowed with proper permitting- perishable foods that require refrigeration, such as cut fruit and vegetables, tomato and barbeque sauce, pickled products, relishes, salad dressing and apple sauces are permitted, provided that the product is processed in a licensed food processing or manufacturing facility.
 - d. Seed sprouts are considered to be potentially hazardous and are not allowed to be sold without proper permitting. Seeds for sprouting must be accompanied by proper documentation to show that they are for human consumption. (per MA FPP)
 - e. Micro-greens as are produced in and harvested from soil are considered an agricultural product that has not been altered and are allowed.
 - f. The sale of any smoking blend, alternatives, or any smoking product is prohibited at the Farmer's Market.
 - g. Any items considered to be cosmetics (such as lipstick/ lip balm, skin creams, lotions, perfumes, shampoos, toothpastes, deodorants etc. as defined by the Federal Food, Drug and Cosmetic Act) are subject to federal regulations and must comply to such regulations including labeling.
 - h. Any other items not listed in this section will be reviewed on a case by case basis to assess the safety of the product to be sold.
3. Bottled honey-must use sterile jars & lids with proper labels.
4. Maple syrup-must use sterile jars & lids with proper labels.
5. Eggs must be cleaned and must be held at or below 45°F from the time of collection through the time of sale at the market.
6. All processed food items must be properly labeled as required by the state.
7. Toilet and hand washing facilities must be available to all food-handlers.
8. **Bare hands may not contact ready to eat foods.** Suitable utensils shall be used such as deli tissue, spatulas, tongs, single use gloves etc. for the handling and service of ready to eat foods.

¹ Adopted by the Truro Board of Health – 3/5/13

9. All equipment, utensils, containers etc. shall be in clean, sanitary condition. Where there are no ware-washing facilities obtainable, spare sets of work utensils shall be available.
 - a. All potentially hazardous foods (time/temperature control for safety food) must be maintained at 41°F or below.
 - b. A properly calibrated, stem type thermometer must be available for testing time/temperature control for safety foods. The thermometer must be properly cleaned and sanitized before each use.
 - c. All hot and cold holding (mechanical units or coolers with ice) must be monitored, and logged hourly for proper holding temperatures.
10. Foods shall not come in direct contact with water or un-drained ice. Water/ ice cannot be directly discharged/ disposed of on top of the ground.
11. Foods displayed in bulk shall be in covered containers and dispensed with a utensil, single-use glove or single use paper sheet.
12. Vendors selling shellfish must have shellfish tags available on site and maintain for a minimum of 90 days.
13. All food, drinks, and condiments shall be handled in a manner that prevents contamination such as using clean, covered containers; storage of food and containers up off the ground (min. 12 inches) etc.
14. All food handlers must wash their hands after utilizing the toilet facilities, smoking, eating, changing tasks, changing gloves, or when hands become contaminated. All hand and wrist jewelry must be removed (does not apply to a plain ring such as a wedding band).
15. All carts, coolers, tables, grills and other equipment shall be pre-cleaned and sanitized before event and transported in such a way as to prevent contamination.
16. Food handlers shall where clean outer garments, hair restraints, and utilize good hygienic practices.
17. Garbage and waste water must be disposed of in a sanitary manner and the premises shall be kept clean.
18. Containers with covers shall be available on site for the disposal of recyclables.
19. Non-resident vendors shall dispose of their own trash.

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20. A labeled spray bottle of sanitizer prepared at the proper concentration must be on-site for sanitizing all food contact surfaces, utensils etc.
 - a. Chlorine sanitizer: 50-100 PPM (1/2 TBL non-scented household bleach per 1 gallon water for 100 ppm solution)
 - b. Quaternary Ammonium sanitizer: 200 ppm (follow product instructions)

21. PIC must be able to recognize the symptoms of foodborne illness and must prevent the transmission of food-borne illness from employees that may have a medical condition that may cause a food-borne illness including restricting the employee from food handling activities.