Food Safety

Sanitation and the Value Added Farmers Market Venues

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What We Will Cover

- Selling food at the farmers market
- Food safety and sanitation
- Food from an approved source
  - Eggs
  - Meat
  - Packaged, Processed Foods
    - From an inspected, approved source
Selling at the Farmers Market

- **Raw agricultural products**
  - This includes products such as
    - Whole uncut fruits and vegetables
    - Whole uncut melons
    - Nuts in the shell

- **Non-potentially hazardous, packaged foods from an approved, inspected source**

- **Potentially hazardous foods if allowed by local code**
Selling at the Farmers Market

Requirements for selling raw agricultural products at the farmers market:

- Produce stands should protect food from the environment.
- Foods are protected from contamination from items such as gasoline, pesticides and herbicides during storage, transport, and sale.
Selling at the Farmers Market

Protection from contamination such as rain, dirt, pests, and chemicals can be accomplished by:

- Overhead protection (canopy)
- Food stored up off of the ground
- Food items separated from chemicals such as pesticides or gasoline
Produce Stand vs. Food Establishment

**Produce Stand**
- Not a food establishment
- Sales limited to uncut, raw agricultural products
- Sell non-potentially hazardous foods

**Food Establishment**
- Regulated and inspected
- Capable of selling potentially hazardous foods
- Sale of unpackaged ready to eat foods
- Food preparation
Selling at the Farmers Market

If potentially hazardous foods are sold:

- Proper handling/controls in place for potentially hazardous foods
  - Temperature controls need to be put in place
  - Proper personal hygienic practices must be followed
  - Proper cleaning, sanitization of utensils, surfaces
  - Food protection from environmental contaminants
    - Contact the Local Public Health agency for questions regarding permitting
What Is a Potentially Hazardous Food?

Any food that can support the rapid progressive growth of a harmful organism

- Meat
- Poultry
- Fish
- Dairy products
- Eggs
Common Potentially Hazardous Foods
Why Be Concerned With Temperatures?

- Temperature control is the number one way to control bacterial growth on potentially hazardous foods
- Temperatures between 41º and 135ºF foster harmful bacterial growth such as Salmonella in poultry products (including raw eggs)
- Keep cold foods cold and hot foods hot
- Fresh meat should be held frozen
What About Hand Washing?

- Hand washing is required when open food preparation occurs.
- Hand washing facilities must include running water, soap and single use towels.
- Hand washing should be done after using the restroom and prior to handling food items.
- Hand washing is the best defense for pathogens such as Hepatitis A.
Wash-Rinse-Sanitize

- Utensils and equipment need to be cleaned and sanitized properly to avoid the spread of harmful pathogenic bacteria.

- A 3 step process is the most often used method:
  - Washing removes debris
  - Rinsing removes the soap
  - Sanitizing reduces harmful organisms by 99.99%
Selling at the Farmers Market

- Processed Food must be from an approved source
  - Jerky, or products containing beef, pork or poultry must be approved by the USDA (785) 841-5600 or MoAg (573) 493-2546
  - Foods such as salsa, relish, pickles, BBQ sauce and any canned product such as green beans must come from an inspected, approved source
    - Some exemptions apply
From an Inspected, Approved Source?
What is an Inspected Approved Source?

- A facility that is routinely inspected e.g., Local Public Health Agency (LPHA), United States Department of Agriculture (USDA) or Food & Drug Administration (FDA) or Missouri Department of Health & Senior Services (DHSS)
  - The kitchen will be separate from the residence
  - Hot and cold holding equipment
  - Plumbing fixtures, back flow prevention
  - Safe water and sewer properly functioning
  - Employees knowledgeable to safe food handling practices
Ag Law RsMo 261.241

- Allows for production of jams, jellies and honey in home
- Must be made in sanitary conditions
- Must be properly labeled
- Processor must be retailer
- Dollar amount limit
Exemptions to the Food Code

New Definition in Missouri 1999 Food Code allows:

- Food preparation in home
- Non inspected preparation
- Must be non-potentially hazardous foods
- Can not be adulterated
- Local jurisdiction can be more restrictive
Food Identity

- Proper labeling helps the consumer make informed decisions
- Package labeling should include
  - Product name
  - Manufacturer’s name and address
  - List of ingredients in descending order of predominance
  - Net Weight (in metric and english units)
Who does What?

- LPHA is responsible for inspection, regulation of food establishments
  - Some have their own ordinance for food
- Local ordinance (county or city) may be more restrictive, i.e. permits may be required or types of foods sold may be limited
Let’s Wrap it Up

- Produce stand or food establishment
- What can be sold at a produce stand
- Food establishment requirements
- Where can foods be prepared
- Proper food storage and safety
- Permitting and inspections
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Have a Great Season

- Only one instance of adulterated product causing illness will reflect on the entire industry