

## **BUCKS COUNTY DEPARTMENT OF HEALTH GUIDELINES FOR FARM/FLEA MARKET STANDS**

Certain types of food operations at farm/flea markets must meet food safety requirements and be licensed by the Bucks County Department of Health (BCDH) pursuant to PA Act 106 of 2010. This guide is designed to help market vendors and managers meet the licensing requirements of the PA Food Code.

### **LICENSE REQUIRED**

Any farm/flea market stand that sells prepackaged Time/Temperature Control for Safety (TCS) (protein) products must obtain a license.

Any stand that prepares, cooks, serves, or handles food (other than samples) must obtain a license.

All farmers market stands must operate in conjunction with a service facility or commissary. The service facility or commissary must be licensed by a jurisdictional health dept./agency (PDA, local health dept., etc.) Proof of a license for this facility is required.

Stands that require a BCDH license must submit the application for farm/flea market license (SA-140), the current fee, and a copy of the current license for the service facility/commissary. The license will be valid for any market, however, vendors that operate at multiple markets simultaneously are required to obtain a separate license for each market.

### **EXEMPTIONS**

Stands that exclusively sell any of the following foods/drinks may be exempt from licensing:

- Raw intact fruits & vegetables
- Coffee, water, soft drinks
- Honey
- Shell nuts
- Pre-packaged non-TCS products food & drinks

Stands that sell only non-TCS products and only sample those products may be exempt from licensing.

Stands that sell only non-TCS products and handle them minimally may be exempt from licensing (e.g. wrapping, boxing or bagging non-TCS products).

**Stands that are exempt from licensing must still follow the PA Food Code and are subject to inspection by BCDH.**

### **SOURCE**

All food sold at a farm/flea market stand must come from an approved source. Any food found during an inspection that is from an unapproved or unknown source will be removed from the market or embargoed.

Food may not be prepared or processed in a private home unless that home is registered with the Pennsylvania Department of Agriculture (PDA) Limited Food Establishment Program

### **LABELING**

Raw agricultural products do not have a labeling requirement.

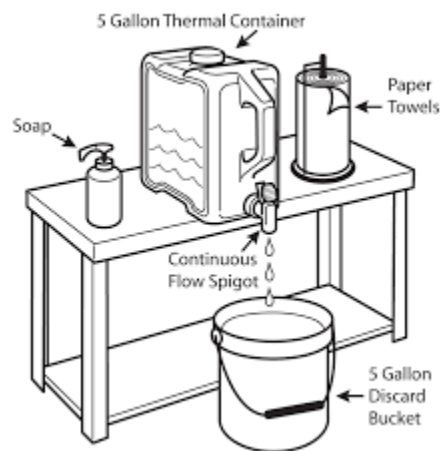
Prepackaged products must contain labels with the name of product, name and address of manufacturer, ingredients and an allergy warning if applicable.

Baked products sold directly to the consumer by the producer are exempt from labeling, however, ingredient information must be available at the point of sale.

Shell eggs must be labeled in accordance with the PA Egg Refrigeration Law.

## **HANDWASHING**

All food employees must have the ability to wash their hands when handling food. For minimal handling, moist towelettes may be used. Stands that handle, prepare, cook, or serve TCS products onsite are required to use a hand-sink with soap and disposable towels. An insulated container (or similar) with a spigot filled with tempered water (at least 100°) must be provided. Waste water must be collected in a waste receiving bucket and disposed into an approved wastewater system (sanitary sewer, septic system, temporary holding tank, blue boy tank).



Ready to eat foods cannot be handled with bare hands. Gloves or other utensils must be used to prevent bare hand contact with ready to eat foods.

## **WAREWASHING**

All wares must be washed, rinsed and sanitized either at the service facility/commissary or onsite. If ware-washing must be conducted onsite then 3 basins large enough for complete immersion of utensils and other small wares must be used. Waste water must be disposed of into an approved wastewater system (sanitary sewer, septic system, temporary holding tank, blue boy tank). Dish soap and sanitizer must be used.

## **FOOD PROTECTION**

All TCS products must be maintained within the proper temperature ranges (cold <41F, hot >135F) and thermometers for checking food temperatures must be onsite. Vendors transporting TCS products from a service facility/commissary to a market stand must maintain a temperature log. Food identified during an inspection that is out of the required temperature range for which holding times cannot be verified will be discarded onsite. Frozen foods must be maintained in a solid frozen state. All food stored or displayed onsite must be kept covered or under proper sneeze protection at all times.