FOOD LABELLING REQUIREMENTS FOR TEMPORARY FOOD MARKET VENDORS

Sooke Country Market is a temporary food market, and therefore comes under the regulations as set out in the Guidelines for the Sale of Foods at Temporary Food Markets
https://www.vch.ca/media/Guidelines_Sale_Of_Foods_At_Temporary_Food_Markets_April_2014.pdf
Your responsibility in preparing and selling food at the market is clearly outlined in this document. If you have any questions, you are encouraged to call your local Health Authority office. **PHONE**: 250.519.3401 ***Email:*** Rory.Beise@viha.ca

To ensure you meet all the requirements to vend at the Sooke Country Market, please complete (tick) the checklist below and forward to the SCM Manager before the season begins May 6, 2017

I have carefully read the VIHA Guidelines for Sale of Foods at Temporary Food Markets I understand the difference between low risk and high risk foods as outlined in the guidelines

LOW RISK FOODS:

All the products I will be selling are included in the list of low risk foods, so I do not need clearance from VIHA.

It is my responsibility to ensure that all lower risk foods I vend meet the definition of a lower risk food, namely: a water activity of .85 or less, a pH (Hydrogen ion concentration) value of 4.6 or less. I have completed lab testing through an accredited lab (e.g. MB Labs, Sidney) and have approved documentation for all my products which require confirmation of pH (e.g. jam/jelly, pickled vegetables, relish, salsa)

I have forwarded a copy of my product lab results to the SCM Manager and will have a copy at the market with me at all times.

I have submitted a list of my products and all ingredients for each product (attached) to the SCM Manager. I will update that list each time I bring a new product to the market.

All my products will be covered and protected from contamination at all times Prepared food will be served using clean, appropriate tools (e.g. tongs, latex gloves, napkins). Only the vendor can handle these tools.

If samples/product tasting is undertaken I will ensure running water, soap in a dispenser and paper towels will be provided; a 22.7 liter (5 gal) plastic water jug with spigot is generally acceptable as the water source

All my products will be clearly labeled with ingredient list, in order of predominance, either on the product or beside the item on the table. Contact information for the vendor will be clearly available (on product or on business card) for the customer to take with them.

A sign will be displayed that is clearly visible to the consumer at the point of sale stating that "THIS FOOD HAS BEEN PREPARED IN A KITCHEN THAT IS NOT INSPECTED BY A REGULATORY AUTHORITY."

I understand that if I violate any of the SCM or VIHA rules, I will immediately cease to sell and remove any products from the market table at the request of the Market Manager. I understand that if I violate the rules a second time, I will no longer be able to vend at the SCM.

HIGH RISK FOODS:

I will be selling the following high risk foods: _____

_____

I have completed lab testing through an accredited lab (e.g. MB Labs, Sidney) and have approved documentation for all my products.

I have forwarded a copy of lab test results and VIHA approval to the SCM Manager and will also have a copy with me at the market at all times.

I have submitted a list of my products and all ingredients for each product (attached) to the SCM Manager. I will update that list each time I bring a new product to the market.

All my products will be covered and protected from contamination at all times Prepared food will be served using clean, appropriate tools (e.g. tongs, latex gloves, napkins). Only the vendor can handle these tools.

If samples/product tasting is undertaken I will ensure running water, soap in a dispenser and paper towels will be provided; a 22.7 liter (5 gal) plastic water jug with spigot is generally acceptable as the water source

All my products will be clearly labeled with ingredient list, in order of predominance, either on the product or beside the item on the table. Contact information for the vendor will be clearly available (on product or on business card) for the customer to take with them.

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I understand that if I violate any of the SCM or VIHA rules, I will immediately cease to sell and remove any products from the market table at the request of the Market Manager. I understand that if I violate the rules a second time, I will no longer be able to vend at the SCM.

The market manager has responsibility for checking with you and reviewing your products and display to ensure you meet the guidelines.

While not mandatory, it is strongly recommended that vendors involved in home food preparation of lower risk food complete the MarketSafe food handlers' training program or other approved food safety training program such as FOODSAFE Level .

SAMPLE LABEL

To ensure consistency in labeling, below is a sample label with name of product, ingredients in order of predominance, and contact information.

Sally's Cookies

Flour, brown sugar, butter, egg, baking soda, chocolate chips

Sallyscookies@bakery.ca
111-111-1111

If you have any questions, please contact the SCM Manager at info@sookecountrymarket.com as soon as possible.

LOW RISK FOODS

✂ apple sauce
✂ bread and buns (no dairy or cheese fillings)
✂ brownies
✂ butter tarts
✂ cakes (icing sugar only, no dairy or synthetic whipped cream)

- ✂ chocolate/carob or raw chocolate/carob (provided it is used for re-melted or re-molded products only and (1) not purchased from bulk bins; (2) sourced from a chocolate manufacturer that can provide a certificate of assurance that chocolate is free from *Salmonella*).
- ✂ cinnamon buns (sugar icing only)
- ✂ cookies
- ✂ dried fruits
- ✂ dry cereal products
- ✂ fresh fruits and vegetables
- ✂ fudge
- ✂ hard candy
- ✂ honey
- ✂ jam and jelly (pH 4.6 or less or aw of 0.85 or less)
- ✂ microgreens
- ✂ muffins (no dairy fillings)
- ✂ noodles (dry flour and water only, no egg based)
- ✂ pickled vegetables (vinegar base, pH 4.6 or less)
- ✂ pies (fruit filled only, no cream filled or cream based)
- ✂ popcorn
- ✂ relish (vinegar base, pH 4.6 or less)
- ✂ salsa (if pH within acceptable ranges and the food contains not animal protein. If whole or cut tomatoes are used as an ingredient, the pH of the final product must be less than 4.2) ✂ syrup
- ✂ toffee
- ✂ wine and herb vinegar

HIGH RISK FOODS

The following list contains examples of **higher risk foods** that are **not acceptable** for home preparation and sale at a temporary food market.

- ✂ antipasto
- ✂ cabbage rolls
- ✂ cakes/pastries with whipped cream, cheese or synthetic fillings
- ✂ chop suey
- ✂ creamed corn
- ✂ dairy products (e.g. milk, cream, cheese, yogurt)
- ✂ fermented foods (any food that relies on the growth of micro-organisms to produce alcoholic, acidic or alkaline conditions necessary for fermentation)
- ✂ fish and shellfish
- ✂ foods containing eggs as ingredients (e.g. custards, salads)
- ✂ garlic spreads, pesto, guacamole, humus
- ✂ herb and flavored oils
- ✂ jam and jelly (pH 4.7 or more)
- ✂ juice (fruit and vegetable)
- ✂ perogies
- ✂ pickled eggs, pickled vegetables (vinegar base, pH 4.7 or more)
- ✂ pies,(meat filled, pumpkin, sweet potato, custard (e.g. lemon meringue)
- ✂ processed beans, including baked, refried, and bean salad
- ✂ processed low acid vegetables (e.g. pH 4.6 or greater)
- ✂ processed meat, sausages
- ✂ relish (vinegar base, PH 4.7 or more)
- ✂ salsa containing animal protein, salsa containing no animal protein, (if whole or cut tomatoes are used as an ingredient, pH of the final product is 4.1 or greater)
- ✂ Sprouted seeds (bean, alfalfa, mug etc)

✂ Tofu
✂ Whole or cut tomatoes as ingredient (unless acidified and the pH of the final product is below 4.2)

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Name Signature Date