



An Alberta Approved Farmers' Market  
**Boyle Farmers' Market**  
**2021**  
**Rules & Information**  
**Food Vendors**



Food vendors are regulated three ways:

- A. at the market level
- B. at the provincial level (Alberta Health Services and Alberta Agriculture & Rural Development)
- C. at the federal level (labeling)

**A. At the Market Level**

The only rules that are strictly Boyle Farmers' Market rules are:

- 1. No used bags
- 2. Sanitize your table before setup.
- 3. Have a bottle of hand sanitizer at your table.

We make new bags available to you for our cost: \$1.50 for 50 bags, currently.

**B. At the Provincial Level**

As a Registered Farmers' Market, we have to adhere to these.

**Public Protection**

Public protection and food safety is the responsibility of the vendor and subject to supervision by the Market Manager. This encompasses displaying, packaging, labeling, handling and sampling of food offered for sale.

All food items displayed, except for whole fruits and vegetables, must be protected from contamination and customer handling; e.g., covered, wrapped and/or sneeze guards, as appropriate.

All food items must be packaged in food grade plastic bags and wrap, paper bags or other disposable containers that are clean and not previously used. Garbage bags are prohibited due to being treated with chemical odour control products which can leech into the food.

High risk foods shall not be sold in sealer jars since the consumer might treat the food as canned. Plastic, styrofoam or paper containers are acceptable.

**ALL FOOD VENDORS MUST TAKE THE HOME FOOD STUDY COURSE AND DISPLAY THEIR CERTIFICATE ON THEIR TABLE AT EACH AND EVERY MARKET.** There are copies of the course for you and it is free. Please provide the manager your certificate number and expiry date or a photocopy.

**Sanitize your table** and then if using a plastic table cloth sanitize that also. Plastic cloths are preferred for food vendors. If cloth is used as table cover it should be washed after each use.

### **Food storage, display and transportation**

In accordance with these regulations, all perishable foods, with the **exception of eggs (see egg rules below)** must be stored, displayed and transported at a temperature of not more than 4° C for cold food and not less than 60° C for hot food. As well, all food that must be kept frozen in order to maintain its fitness for human consumption must be frozen and remain frozen while being stored, displayed, packaged or transported.

### **EGGS**

Egg vendors must follow the Province of Alberta's Purchase and Sale of Eggs and Processed Egg Regulation pursuant to the Livestock and Livestock Products Act. Here is the link: [http://www.qp.alberta.ca/documents/Regs/2004\\_023.pdf](http://www.qp.alberta.ca/documents/Regs/2004_023.pdf)

Basically, eggs offered for sale at farmers' markets must be:

- ☐ produced on the vendor's own farm clean
- ☐ no visible cracks or leaks kept at a
- ☐ temperature of 7° C *or less*
- ☐ packed in clean containers that are clearly labelled with the word
- ☐ **"UNINSPECTED"** in letters that are at least **2 centimeters** in height.

Clean, uncontaminated recycled egg cartons may be used; however, the federally labelled **grade and grading station must be covered up**. As an added value to customers, egg vendors should remind customers to refrigerate their purchase as soon as possible.

- ☐ your contact information.

While farm eggs can be sold at the market by the farmer that produced them, food vendors cannot buy farm eggs and use them in baking intended to be sold to consumers. Be sure to have current grocery receipts to verify that the eggs you have used are graded and inspected, as Alberta Health may require them.

### **HOME CANNING**

Vendors offering jams, jellies and pickles for sale must follow the Standard Safe Canning Practices as outlined by Alberta Health Services Environmental Public Health Procedures as follows:

- ☐ canned products must be sealed using new approved lids (click lids, two piece snap lids) jams and jellies must have a sugar content of at least 55% jams and
- ☐ jellies using artificial sweetener can not be sold without approval of Provincial
- ☐ Govt.
  - ☐ canned salsa cannot be sold without approval from the provincial government. It could be sold as a refrigerated product in different packaging.
- ☐ freezer jams are to be kept frozen.

## BAKED GOODS

Some baked goods will fall into Alberta Health Service's definition of *potentially hazardous foods*. Examples include, but are not limited to, cheese, milk, poultry, sauces, antipasto, meats, pyrogies, cabbage rolls, sausage rolls, baked goods such as cheese buns, cream, pumpkin, or meringue pies and cheesecakes.

If you are not sure if your product falls into this category, **please ask before you bring it**. If you bring an unapproved item, you will be asked not to sell it. Vendors selling high risk food products are required to review food preparation procedures with Alberta Health Services prior to initially selling at the Market. They must have a signed form **and carry it with them** to all markets. The market manager will ask to see it prior to selling that item. The forms are available on our website. Please understand that an item that falls into this category **cannot** be sold without the health inspector's approval.

The Alberta Health Inspector's contact information is:

Mariam Sai  
780-675-2235 ext. 230

## MEAT

Meat and poultry vendors may sell any meat, such as beef, pork, lamb, bison, deer, elk or poultry, which is: government-inspected stamped, tagged, labelled or otherwise

- ☐ **confirmed** as inspected
- ☐ copies of your inspection certificates and food establishment permits as appropriate must be retained on file with the Market Manager and displayed on the vendors' tables during Market operating hours.
- ☐ must be kept frozen.

Meat Inspection Regulation: [http://www.qp.alberta.ca/1266.cfm?page=2003\\_042.cfm&leg\\_type=Regs&isbncln=9780779744626](http://www.qp.alberta.ca/1266.cfm?page=2003_042.cfm&leg_type=Regs&isbncln=9780779744626)

## HONEY

Honey vendors must ensure:

- ☐ all products for sale are fit for human consumption and are free of foreign material.
- ☐ container must display the name and address of the beekeeper container must
- ☐ display the net weight copies of registration under the Alberta Bee Act must be
- ☐ retained on file with the Market Manager.

## C. At the Federal Level

Food labeling is federally mandated by Health Canada under the Food and Drugs Act and its Regulations and by the Canadian Food Inspection Agency under the Consumer Packaging and Labeling Act and its Regulations. Check our website for links.

## Labels

Food labels are required on all food products, and are the responsibility of the vendor. Labels must be easily read and prominently displayed. The following information is to be included: (*This includes any item larger than a stick of gum.*)

- ☐ common name of the product
  - ☐ date made
  - ☐ storage instructions (if required)
  - ☐ durable life date, if shelf life is 90 days or less
  - ☐ price
  
  - ☐ net quantity (metric) **The Boyle Farmers' Market has provided a certified scale for you to access.** list of ingredients (in descending order of amount),
  - ☐ including artificial flavours. previously frozen identification, if necessary
  - ☐ allergen labeling either bold in label or list separately after ingredients list
  - ☐ **Peanuts, Tree nuts (almonds, Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios, walnuts), Milk, Eggs, Seafood (fish, crustaceans, shellfish), Soy, Wheat, Sesame seeds, Mustard, Sulphite.**
- ! (see <http://www.hc-sc.gc.ca/ahc-asc/media/nr-cp/2012/2012-130fs-eng.php>)
- ☐ producer's name and complete address (AARD states phone # may be used).
  - ☐ extra label stating 'Prepared in a home kitchen that is not subject to inspection' and 'Not for resale.'

Labelling Food Checklist <http://www.inspection.gc.ca/food/labelling/food-labelling-for-industry/labelling-requirementschecklist/eng/1393275252175/1393275314581>

## SAMPLES

Food samples need not be labeled but tell customer if allergens present.

Bite sized pieces for promotion of your product.

They must be either kept separately in food grade wrapping or kept in container with **closed** lid.

Tongs or toothpicks to be used to hand out sample. The lid of container should be opened towards you not toward customer. This acts as a sneeze guard and keeps your samples clean.

**Never allow a customer to help themselves.** If item is a food that has to be kept cool then ice or ice pack is to be placed in another container which your sample container sits in. Keep an eye on temp and discard samples if they fall below the correct temperature. A temperature gun may be available for your convenience, but as a food vendor, you are encouraged to carry your own.

## MISCELLANEOUS

Coolers with food in them are to be kept closed at all times. Ensure your temperatures are kept at proper levels. You are ultimately responsible.

Wash hands often and also at table use your hand sanitizer.

If you have any questions or we can help you in any way please come and see us.

We may not always agree with the rules either, but in order to keep our registered farmers market title we have to abide by them. At this time we do not require any vendor to carry liability insurance, although you may choose to. We want to have a safe market for YOUR customers.

**DECLARATION**

By signing below, I certify that I have read and understood each item contained in the 2021 Rules & Information for Food Vendors. I understand that I will be held accountable for this information, and any addendum that I receive in writing from the market manger during the 2020 market year.

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Signature

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Date