State of Illinois
Illinois Department of Public Health

Illinois Farmers Market food safety

A Guide for Vendors, Market Managers and Consumers

Illinois Farmers Market Task Force
Illinois Department of Public Health
Division of Food, Drugs and Dairies

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Introduction

The Farmers Market Food Safety Guide was developed to provide standards, guidelines and consistent information to Illinois vendors and market managers to provide fresh, safe and quality food to the consumer. In an effort to bolster local food entrepreneurship while ensuring food safety, the Farmers Market Food Safety Guide offers advice on food items that may be sold, conditions that must be met at the point of sale and helpful tips on food safety. The guide also contains information regarding some of the risks involved with foods often distributed at farmers markets and basic guidance on safe transportation, delivery and display of foods.

The Farmers Market Food Safety Guide represents a collaborative effort between the Illinois Department of Public Health's Division of Food, Drugs and Dairies and the Illinois Farmers Market Task Force—a joint membership of representatives from county farmers markets, agricultural production associations and local health departments. The guide is navigable by food type and references Technical Information Bulletins 16, 30 and 44. These bulletins are available at http://www.idph.state.il.us/a-zlist.htm#F. Any questions regarding this guide can be directed to the department's Food, Drugs and Dairies staff at 217-785-2439. For questions or concerns on specific farmers market items, contact your local health department. See http://www.idph.state.il.us/local for a list of local health department contact information. Additionally, below is a list of relevant Illinois statutes and rules that provide the legal basis for regulating farmers markets. Note that this list is not comprehensive. There may be other applicable regulations or local ordinances.

I. Bees and Apiaries Act [510 ILCS 20]

II. Egg and Egg Products Act [410 ILCS 615/1 et seq.]

III. Farm Products Marketing Act [505 ILCS 70/1]

IV. Food Handling Regulation Enforcement Act [410 ILCS 625/]

V. Grade A Pasteurized Milk and Milk Products Act [410 ILCS 635]

VI. Illinois Food Service Sanitation Code (77 IL Adm. Code 750)

VII. Illinois Retail Food Store Sanitation Code [77 IL Adm. Code 760]

VIII. Illinois Food, Drug and Cosmetic Act [410 ILCS 620/1 et seq.]

IX. Meat and Poultry Inspection Act [225 ILCS 650/1 et seq.]

X. Sanitary Food Preparation Act [410 ILCS 650/1.1 et seq.]

XI. Illinois Commercial Feed Act [505 ILCS 30]

Permitted Items with No Restrictions

As provided by the Farm Products Marketing Act [505 ILCS 70/] the following foods are allowed at farmers markets with no restrictions:

- **Fresh fruits and vegetables** (only minimally rinsed to remove visible soil, but otherwise unprocessed)
- **Grains, seeds, beans, nuts** (whole, unprocessed and unsprouted)
- **Popcorn** (kernels can be removed from cob but popped corn is not exempt from restrictions)
- **Fresh herb sprigs; dried herbs in bunches** (only cut for harvesting, minimally rinsed to remove visible soil)

The above items are allowed to be in unsealed bags or containers, or bagged at the time of sale by the vendor.

- Additionally, **honey in the comb** or that is removed from the comb and in an unadulterated condition is exempt from restrictions if the producer packs or sells less than 500 gallons per year.

Foods Prohibited from Sale or Distribution

The following products are prohibited from sale or distribution to the public. Please see the referenced pages for more details.

- Wild-type mushrooms harvested from the wild (see Page 4);
- Home-canned foods except jam, jellies and preserves that are allowed under cottage food operations (see Page 9);
- Raw milk or any dairy products made with raw milk (see Page11 for exemption regarding some aged cheese);
- Ice cream made in an uninspected facility (see Page 11);
- Home-butchered meat, poultry or wild game (see Page 12);
- Home vacuum-packaged products; and
- Sandwiches prepared at home.

Permits and Fees

Depending on the product, a market vendor may be required to obtain a permit from the local health department as a temporary food establishment. Ask your local health department if a temporary food establishment permit is required. Permit fees vary by county. Fresh, whole, uncut, unprocessed produce, as implied in the Farm Products Marketing Act, is exempt from inspection and licensing fees.

Retail or Wholesale

Aside from raw agricultural products or cottage food products, the facility and processes for all other goods intended for **direct retail sale** or **distribution**, as items intended for end-use only, must be inspected by the local health department. Additionally, aside from raw agricultural products, the facility and processes must be inspected by the Illinois Department of Public Health or by the local health department where produced for all goods intended for **wholesale distribution**, as items sold across state lines, by mail or Internet, or to an entity that will resell the product. Regardless of distribution type, all perishable foods, including baked goods (i.e., cream or custard-filled items) shall be transported and held at or below 41˚ F.

Produce

Mushrooms

Cultivated mushrooms, or commercially raised mushrooms (i.e., common button mushroom, portabella, shiitake, enoki, bavarian) must have documentation detailing their source. "Wild-type" mushroom species picked in the wild shall not be offered for sale or distribution. For more details on permitted mushrooms see TIB16 at http://www.idph.state.il.us/a-zlist.htm#F.

Public Health*fact*

Due to the difficult and complex nature of mushroom identification, the challenge is best left to mycologists, or mushroom experts. For instance, while mushrooms in the genus Amanita are responsible for the most mushroom-related deaths in Illinois per year, some edible species within this genus are revered as the most delectable. Due to the ease in misidentification, the sale of wild harvested mushrooms is not allowed at farmers markets in Illinois.

Fruits and Vegetables

Whole, uncut fruits and vegetables may be offered for sale without a temporary food service permit from the local health department. However, once cut, many fruits and vegetables are considered potentially hazardous foods. Melons and tomatoes are just two examples. These products, once cut, would have to be held below 41 F. Therefore, if offering cut fruits or vegetables as samples, the vendor would have to receive a food service permit from the local health department before the date of sale. For more on sampling, see Page 16.

Public Health*fact*

A "potentially hazardous food" is defined by whether or not it requires time/temperature control for safety to limit pathogen growth or toxin formation. When pH is not sufficient to control pathogen or toxin growth in the food, refrigeration is the viable alternative. The pH and available nutrients of fresh-cut tomatoes and cut melons support the growth of Salmonella spp., therefore they are considered potentially hazardous foods (once sliced for samples) and must be held at 41˚ F

Herbs

Chopped, blended, packaged, or otherwise processed herbs must be prepared in an inspected facility. Dry herbs, dry herb blends or dry tea blends are allowed under the Cottage Food Act if intended for end-use only (direct to consumer).

Bottled Goods

Herb Vinegar

Herb vinegars shall be made in an inspected facility. All vinegars must follow labeling requirements found in the labeling section on Page 15.

Maple And Flavored Syrups

Maple syrup and other flavored and bottled syrups must be bottled in an inspected facility and must follow the labeling requirements found in the labeling section on Page 15.

Apple Cider, Fruit and Vegetable Juice

Apple cider, fruit and vegetable juices shall be made in an inspected facility. Juice Hazard Analysis Critical Control Points (HACCP) regulations must be followed if sold wholesale. Contact your local health department on rules for juice at the point of sale. For Illinois processors, contact the state health department to have a facility and process of juicing approved.

Garlic Oil and Other Flavored Oils

Garlic-in-oil shall only be sold if processed in an inspected, commercial processing plant where it has been acidified to certain specifications (usually with citric acid).

Public Health*fact*

Garlic-in-oil is subject to contamination with Clostridium botulinum spores and has been implicated in several foodborne outbreaks. Oils infused with garlic or herbs must be refrigerated to avoid the risk of foodborne botulism unless properly acidified and tested.

Other flavored oils shall be made in an inspected facility. Flavored oils have not been epidemiologically implicated in foodborne illness outbreaks. Therefore, they do not require acidification and are not considered potentially hazardous. Labeling requirements must be followed as detailed in the labeling section on Page 15.

Honey

Honey in the comb or that is removed from the comb and in an unadulterated condition is exempt from inspection per the Illinois Food, Drug and Cosmetic Act [410 ILCS 620/27] if the producer packs or sells less than 500 gallons per year. However, federal labeling laws must be followed (see Page 15).

Honey from a producer selling more than 500 gallons per year must be extracted and bottled in a state-inspected facility. If any sweetener is added, the product may not be called "honey." If any flavoring is added, the honey is considered processed and is subject to inspection as a processor. The Illinois Bees and Apiaries Act [510 ILCS 20] requires every person keeping one or more colonies of bees to register annually with the Illinois Department of Agriculture (IDOA).

Cottage Foods

A "cottage food operation" means a person who produces or packages a non-potentially hazardous food (i.e., baked goods, jellies, jams, preserves, fruit butter, dry herbs, dry herb blends, or dry tea blends intended for end-use only) in the kitchen of that person's primary domestic residence, for direct sale by the owner or an immediate family member to the consumer, and stored in the residence where the food is made.

- The cottage food operation shall register with the local health department where the operation resides;
- A cottage food placard must be prominently displayed at point of sale that states:

"This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens."

- The owner or family member must be present during sale;
- The owner must have a valid Food Service Sanitation Manager Certification (FSSMC);
- All samples must be pre-packaged in the home kitchen;
- Cottage food operation products can only be sold at farmers markets; such products **cannot** be sold to retail stores, restaurants, online, by mail, or to wholesalers, brokers or other food distributors who resell food; and
- All cottage food products must be labeled as outlined on Page 15.

Items prohibited from cottage food sales include: rhubarb, tomato, pepper and watermelon jellies and jams; pumpkin butter, banana butter, pear butter; pumpkin pie, sweet potato pie, cheesecake, custard pies, crème pies; pastries with potentially hazardous fillings or toppings; other canned goods besides jams, jellies and preserves. See TIB 44 (http://www.idph.state.il.us/pdf/ IDPH_FDD_TIB_44_Cottage_Food_Operations.pdf) for additional requirements.

Jams, Jellies and Preserves

The following jams, jellies and preserves are allowed by a registered cottage food vendor: apple, apricot, grape, peach, plum, quince, orange, nectarine, tangerine, blackberry, raspberry, blueberry, boysenberry, cherry, cranberry, strawberry, red currants, or a combination of these fruits.

The following jams, jellies and preserves are not allowed unless they are produced in an inspected facility: rhubarb, tomato, pepper and watermelon jellies or jams are not allowed unless they are produced in an inspected facility.

Other jams, jellies or preserves not listed may be produced by a cottage food operation provided their recipe has been tested and documented by a commercial laboratory (at the expense of the cottage food operation) as being not potentially hazardous and containing a pH of less than 4.6.

Public Health*fact*

Low-acid fruit products, cheesecakes and crème-based goods are potentially hazardous because their finished equilibrium pH is greater than 4.6 and water activity is greater than 0.85. These items require temperature control because their final form is capable of supporting the rapid growth of harmful microorganisms.

Fruit Butter

The following fruit butters are allowed by a registered cottage food vendor: apple, apricot, grape, peach, plum, quince, and prune.

The following fruit butters are not allowed unless they are produced in an inspected facility: pumpkin butter, banana butter and pear butter.

Fruit butters not listed may be produced by a cottage food operation provided their recipe has been tested and documented by a commercial laboratory (at the expense of the cottage food operation) as being not potentially hazardous and containing a pH equilibrium of less than 4.6.

Canned Goods

Home-canned or home-vacuumed foods except jam, jellies and preserves that are allowed under cottage food operations are prohibited from sale or distribution at farmers markets.

Baked Goods

The following pies are allowed by a registered cottage food vendor: apple, apricot, grape, peach, plum, quince, orange, nectarine, tangerine, blackberry, raspberry, blueberry, boysenberry, cherry, cranberry, strawberry, red currants or a combination of these fruits. Refer to Page 15 for labeling requirements.

The following are not allowed as a registered cottage food vendor: pumpkin pie, sweet potato pie, custard pie, crème pie; cheesecake and pastries with potentially hazardous fillings or toppings.

Bake Sales As Fundraisers

Non-potentially hazardous foods, such as cookies, cakes and fruit pies, which have not frequently been associated with foodborne illness, may be prepared in non-inspected kitchens provided the products are sold or distributed on an occasional basis (i.e., a bake sale) and not as a routine business as long as the consumer is informed by a clearly visible placard at the sales or service location. The placard must state the following: ***"This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens."***

Additionally, foods sold to the public must be protected from exposure to sources of contamination through the transfer of items using utensils or disposable plastic gloves to eliminate bare hand contact. Acceptable packaging includes food-grade plastic wrap, bags, foil or plates. Cloth napkins and paper towels are not acceptable packaging. If cookies or other desserts are to be sold individually, they should be wrapped or served individually. No self-service is allowed.

Dairy

Milk And Cheese Products

Milk and cheese products shall be processed in a Department/state-licensed facility. Only products that have been pasteurized, processed and packaged in a licensed dairy plant may be sold at farmers markets. All perishable dairy products shall be stored at 41˚ F or below. All dairy products must follow the labeling requirements in the labeling section on Page 15.

Cutting portions from blocks of cheese for individual customer sales is allowed, so long as the cheese is maintained at a temperature of 41˚ F. Some suggestions for maintaining this temperature during sampling include using cold plates, ice packs or dry ice; and by rotating sample blocks regularly with refrigerated blocks. Additionally, cheese portions should be covered between cuttings, such as by plastic wrap, or by glass or plastic lids. During cutting, clean gloves should be used. Additionally, any compromised product, due to overexposure to heat, contaminants, or otherwise should be thrown out.

Raw milk cheeses may be sold if made in a licensed dairy plant and if cured at a temperature of not less than 35˚ F and aged more than 60 days. However, **raw milk and other dairy products made with raw milk** are prohibited from sale or distribution at farmers markets by the Grade A Pasteurized Milk and Milk Products Act.

Ice cream may be sold if it is manufactured in a licensed dairy facility or in a retail food establishment from commercially pasteurized ice cream mix. However, ice cream made in an uninspected facility is prohibited from sale at farmers markets.

Public Health*fact*

The pathogens of concern in raw dairy ingredients include Campylobacter jejuni, Listeria monocytogenes, and Salmonella. Listeria monocytogenes in particular is unusual because it can grow at refrigerator temperatures where most other foodborne bacteria do not. When eaten, it may cause listeriosis, an illness to which pregnant women and their unborn children are very susceptible.

Eggs

An egg license issued by the IDOA is required for anyone who transports and sells eggs anywhere except on the farm where the eggs were produced. IDOA rules stipulate that all eggs sold at farmers markets and other off-farm venues must be candled and graded, and held at 45˚ F or below during storage, transportation and distribution. Once the eggs are at the farmers market, the Illinois Food Service Sanitation Code [77 Ill. Adm. Code 750] stipulates that the eggs shall be held at 41˚ F or below. Any form of refrigeration is acceptable, so long as the temperature requirements are met. All eggs sold at farmers markets must be candled, graded, labeled and packed according to the Illinois Egg and Egg Products Act. Used consumer containers are prohibited. Out of state producers selling into Illinois must be licensed with the state of Illinois and meet these requirements. For more information regarding these requirements and the Illinois Egg and Egg Products Act [410 ILCS 615] visit www.agr.state.il.us.

Public Health*fact*

Salmonella enteritidis (SE) is the pathogen of concern with shell eggs. Keeping eggs well refrigerated prevents any Salmonella that is present in eggs from growing to higher numbers. For this reason, eggs should be refrigerated until they are needed.

Meat, Poultry and Fish

Meat and Poultry

Meat and poultry are regulated by the IDOA, Bureau of Meat and Poultry Inspection, and United States Department of Agriculture (USDA) Food Safety and Inspection Service. Meat, meat products, poultry and poultry products must be derived from livestock or poultry, which were slaughtered under IDOA or USDA inspection. However, a meat and poultry broker's license issued by IDOA is **not** required for anyone who sells meat, poultry, meat products or poultry products exclusively to retail/household customers, including selling at farmers markets.

Meat, meat products, poultry and poultry products offered for sale at farmers markets must bear an IDOA or USDA inspection legend and other required labeling

(product description, ingredients) on every container/package. All required labeling and handling rules apply and vary depending on the product. Vendors at farmers markets must meet any additional relevant requirements found in the Food Service Sanitation Code [77 Ill. Adm. Code 750] and/or local food ordinances if applicable. Meat, meat products and poultry must be held at a temperature of 41˚ F or below. For more information visit www.agr.state.il.us.

Approved and Inspected Sources of Certain Exotic Meats

According to 9 CRF 352.1(k), an "exotic animal" means any reindeer, elk, deer, antelope, water buffalo or bison. Under federal regulations, the preceding list of species are subject to inspection including, ante-mortem and post-mortem inspection in an "official" establishment and must bear USDA inspection legends to enter commerce in Illinois (except poultry slaughtered under religious exemptions in which a statement and establishment number will appear on the label). In addition, the Meat and Poultry Inspection Act [22 ILCS 650] requires ante-mortem and post-mortem inspection on American bison (buffalo), catalo, cattalo, domestic deer, domestic elk, domestic antelope, domestic reindeer, water buffalo, domesticated rabbits and domesticated birds. Again, the slaughter and inspection must be performed in a state-licensed Type 1 establishment. For more information on exotic meat sales see www.agr.state.il.us.

Fish

Fish shall be processed in an inspected facility using a HACCP plan as required in Title 21 Code of Federal Regulations Part 123 [21 CFR 123]. A commercial fishing license is required for anyone selling or distributing fish at a farmers market. Fish must be held at 41˚ F or below.

Other Meat

Home-butchered meat, poultry, and wild game animals are prohibited from sale or distribution at farmers markets. Home-butchered meat and poultry is for the owner's household use only.

Public Health*fact*

At room temperature, bacteria in food like meat and poultry can double every 20 minutes. The more bacteria there are, the greater the chance you could become sick. Keeping meat, poultry and fish at 41° F helps to keep most harmful bacteria from multiplying.

Other Products

Commercially produced pre-packaged food products are allowed for sale at farmers markets and other outdoor food events if they meet applicable regulations and requirements, including labeling requirements found on Page 15.

Live animals shall be segregated from the general food sales area, and may be sold if there are no local ordinances that prohibit it. State regulations provide for specific identification and/or testing requirements, as well as sales records for certain species of live animals and poultry. Information regarding testing and identification requirements can be obtained by contacting the IDOA, Bureau of Animal Health and Welfare at 217-782-4944 or online at www.agr.state.il.us.

Lotions/creams/cosmetics— Contact the Food and Drug Administration (FDA) Chicago District Office at 312-353-5863 for specific regulations.

Pet food is regulated by the IDOA. The Bureau of Agricultural Products Inspection is responsible for overseeing compliance with the Illinois Commercial Feed Act, including the licensing of manufacturers or distributors of pet foods and registration of their products before distribution in the state. Anyone who wishes to make homemade pet food for distribution also must comply with these requirements and follow rules on pet food labeling. For more information on pet food, treats and labeling see: http://www.agr.state.il.us/pdf/pet-foodbrochure.pdf.

Other food products will be assessed on an individual basis by the local or state health department.

Labeling

For cottage food operations: A proper cottage food label must consist of the following:

- Label on every package;
- Name and address of cottage food operation;
- Common name of product;
- All ingredients of food product, including any colors, artificial flavors and preservatives, listed in descending order by predominance of weight and show with common or usual names;
- The phrase: "This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens";
- Date product was processed; and
- Allergen labeling as specified by the FDA.

Refer to TIB 44 on cottage food operations for further detailed labeling guidelines, available at http://www.idph.state.il.us/pdf/IDPH_FDD_TIB_44_Cottage_Food_Operations.pdf.

Sample Cottage Food Label:

THIS PRODUCT WAS PRODUCED IN A HOME KITCHEN
NOT SUBJECT TO PUBLIC HEALTH INSPECTION THAT MAY ALSO
PROCESS COMMON FOOD ALLERGENS

Chocolate Chip Cookie
Net Wt. 3 oz (85.05 g)
Ingredients: Enriched flour (Wheat flour, niacin, reduced iron, thiamine, mononitrate, riboflavin and folic acid), butter (milk, salt), chocolate chips (sugar, chocolate liquor, cocoa butter, butterfat (milk), Soy lecithin as an emulsifier), walnuts, sugar, eggs, salt, artificial vanilla extract, baking soda
Contains: wheat, eggs, milk, soy, walnuts
Artie Pinkster
123 Foodstuff Lane
Casserole City, IL 60000
Production Date: 10/19/2011

Labeling for non-cottage food vendors: All food pre-packaged in advance of retail sale that does not fall under the Cottage Food Act must bear the following label, sign or placard, or recipe as available to the consumer. The information must be written in English, and must include:

- Common name of the product;
- Net contents (weight or volume) of the package;
- All ingredients of food product, including any colors, artificial flavors and preservatives, listed in descending order by predominance of weight shown with common or usual names;
- Safe handling instructions for meat and poultry products;
- Other labeling information as required by federal, state or local jurisdictions; and
- Allergen labeling as specified by the FDA.
  - For more information regarding food allergens, including the Food Allergen Labeling and Consumer Protection Act of 2004 see: www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/Allergens/ucm106187.htm.

No nutrition labeling is required for businesses with less than $10,000 gross sales per year unless a health claim is made (for example, relieves or cures some disease or condition), or a nutrition claim is made (no fat, low salt).

Public Health*fact*

According to the Centers for Disease Control (CDC), eight foods account for 90 percent of all food-allergy reactions: cow's milk, eggs, peanuts, tree nuts, fish, shellfish, soybeans and wheat. The FDA estimates each year in the United States there are 30,000 ER visits, 2,000 hospitalizations and 150 deaths due to anaphylaxis due to food allergies. Proper labeling of allergens in products is the first step towards the prevention of anaphylaxis.

Sampling and Chef Demonstrations

Those wishing to provide samples or demonstrations should contact their local health department to determine if its necessary to obtain a food service permit for sampling. For instance, a food service permit is required for any type of cooking demonstration in which samples are offered to the public; a permit also may be required for cottage food products not prepared in the home kitchen of the operation.

Tips for offering product samples:

- Food for sampling should be displayed separately from food that will be sold.
- Any fresh fruits and vegetables offered for sampling must be washed before cutting and distributing.
- All samples should be prepared in a sanitary manner (with clean utensils, clean hands or gloves, and clean contact surfaces).
- If cutting utensils are used at the market, bring clean potable water and dish detergent to wash and rinse the utensils. Use of a sanitizing solution after rinsing is required.
- Servers should keep a barrier, such as a glove, tongs, tissues or utensils between their hands and the food.
- Samples can be placed in individual serving cups or packages, or they can be displayed under a clear dome, plastic wrap, or other method that protects that food from contamination.
- When appropriate, disposable single-use utensils such as toothpicks, deli paper, or disposable cups must be provided for proper handling of samples by consumers.
- Put out small amounts of samples, so they will be used quickly. Keep cold perishable products on ice and hot products hot.

Public Health*fact*

Food preparers' hands, consumers' hands and insects are the major sources of potential food sample contamination. Contamination can easily occur during the exchange of money from one customer to the offering of a sample to the next. Among others, the flu virus can live on paper money for days or even weeks. Proper handwashing between handling money and handling food will stop its spread.

Additional requirements for sampling by cottage food vendors: As long as a product meets the requirements of the cottage food guidance document and is a non-potentially hazardous food, sampling is allowed. Samples must be pre-packaged in the home kitchen (e.g., If bread is to be sampled, it cannot be cut at the market, but can be cut in a home kitchen and individually wrapped or packaged and put into sample cups with lids). Do not use communal, open bags (i.e., bread cubes, chips) for sampling, as they are prone to contamination by the consumer's hands. Instead, find a way to pre-package individual serving samples. Although an individual label is not needed for

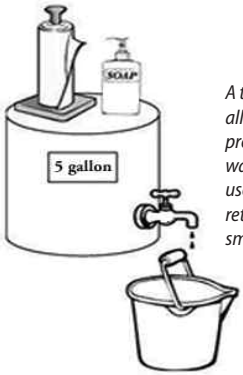
each sample, properly labeled packages of the product must be on display with the samples so customers can review the ingredient list. For the safety of consumers with food allergens, vendors must post a list of all ingredients and clearly identify the common allergens in their products, including milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soy.

The product cannot be cooked or prepared in a way that makes it a potentially hazardous food (e.g., a dried dip mix cannot be added to sour cream or anything that cannot be kept safely at room temperature). If the samples are not prepared in the home kitchen of the cottage food operation, a food permit may be required. Local health departments have the right to verify if the cottage food vendor is in compliance with the act, and in the case of non-compliance shall invoke the cessation of sales until it deems the situation has been addressed. In discussion of non-compliance with the act, the public health inspector shall clearly state what steps the vendor can take to reach compliance with the act.

Food Protection During Display and Transport

Handwashing

Handwashing is required when produce or any food item is sliced, cut or prepared on-site or off-site. Handwashing facilities must be provided if any of the following activities are being conducted: Cutting, slicing or dicing fresh fruits or vegables, preparing food on site, serving potentially hazardous foods. Contact the local health department to determine if a handwashing facility is required. It is highly recommended that if warm water under pressure is not available, a handwashing station such as the one shown below be utilized. Water used for handwashing must be from a potable (drinkable) source. Hand sanitizer in place of handwashing is not allowed.



A temporary handwashing station that is conveniently accessible is required at all permitted temporary food facilities. This must be set up prior to any food preparation. Provide a container with a spigot that allows hands-free flowing water, a waste water bucket, a pump-type soap dispenser and single use/disposable paper towels. All food workers must wash their hands when they return to the concession stand/booth and after using the restroom, eating, smoking or handling money.

Public Health*fact*

According to the CDC, using alcohol gel in place of handwashing does not adequately reduce important foodborne pathogens, as alcohols have very poor activity against bacterial spores and certain viruses. Proper handwashing can significantly reduce the threat of the spread of contaminants from workers hands to the food.

Food Handlers

Vendors who handle food should note that it is imperative that any person experiencing symptoms of nausea, vomiting, diarrhea, fever, sore throat, or jaundice be excluded from handling any food products or utensils. Any person diagnosed with or living with someone diagnosed with salmonellosis, shigellosis, E. coli infection, hepatitis A, or norovirus also shall be excluded from food handling.

Public Health*fact*

About 50 percent of all food-related illness is caused by norovirus. In many of these cases, sick food handlers are involved in spreading the virus. It only takes a very small amount of virus particles to make someone sick, so infected people who have any stool or vomit on their hands can easily infect the food they touch or the surfaces with which they come into contact. Therefore, sick food handlers should be excluded from food areas.

Premises

The vendor at each stand or sales area is responsible for maintaining it in a neat, clean and sanitary condition. An adequate number of waste containers must be provided for disposal of garbage and refuse. These containers must be stored to eliminate potential for contamination of any food products. At the close of business, each vendor shall clean their stand and surrounding area.

Packaging

Any prepared, processed, baked or cut food must be packaged or wrapped for protection with required labeling (see Page 15). Food on display in open-air markets must be adequately protected from incidental public handling, dirt and other contamination. Food must be stored off the ground or off the floor. Any wrapping or container for prepared, processed, baked, or cut food must be constructed of safe, non-toxic and food-grade materials. Food products must be enclosed and protected from pests overnight.

Scales

The IDOA's Bureau of Weights and Measures regulates the retail sales of fruits, vegetables and other items at farmers markets. Commodities not in liquid form must be sold by weight, measure or count. All scales used in commerce must have a National Type Evaluation Program (NTEP) Certificate of Conformance issued by the National Conference on Weights and Measures. Commercial scales also are subject to annual inspections by the Bureau of Weights and Measures. For additional information, please see www.agr.state.il.us.

Refrigeration

Meat, poultry, fish, dairy, baked goods and all other food products containing perishable items shall be transported and held at or below 41° F. There are no state restrictions on the type of refrigeration used, so long as the temperature requirements are met. Refrigeration regulations vary by county. Contact your local health department for specific rules on the use of ice, coolers and mechanical refrigeration per food product.

Vehicles

During transportation and delivery, food and food equipment must be protected from insects, flies, animals, dust and dirt, unnecessary handling, and other contamination. Delivery vehicles or equipment used for transportation must be constructed as easily cleanable.

Acknowledgements

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Illinois Department of Public Health http://www.idph.state.il.us
Division of Food, Drugs and Dairies 217-785-2439
For questions about this guide and access to TIBs

Illinois Department of Agriculture www.agr.state.il.us
Bureau of Weights and Measures 800-582-0468
For queries on measures of sale

Bureau of Agricultural Products Inspection 217-782-3817
For pet food queries

Bureau of Animal Health and Welfare 217-782-4944
For live animal sales queries

Illinois Bees and Apiaries Program 217-782-6297
For colony registration

Egg Inspection Program 217-524-1550
For egg sale queries

Bureau of Meat & Poultry Inspection 217-782-6684
For meat and poultry queries

Food and Drug Administration http://www.fda.gov
Chicago District Office 312-353-5863
For cosmetic sales queries

Local Health Departments
For questions about specific farmers market items, please contact your local health department: http://www.idph.state.il.us/local.

Illinois Department of PUBLIC HEALTH

Farmers Market Consumer Tips

Fresh fruits and vegetables are an important part of a healthy diet, and farmers markets can provide a great source of fresh and nutritious produce. However, since fruits and vegetables are susceptible to contamination by harmful bacteria, it is important to follow these safe handling tips to protect yourself and your family as you enjoy fresh produce:

- When purchasing produce, select fruits and vegetables free of bruises and visible damage. If bruised or damaged produce is purchased, cut away any damaged areas before preparing and/or eating. Produce that looks rotten should be discarded.
- When purchasing pre-cut produce—such as bagged salad greens—or dairy products—such as a block of cheese—choose only those items that are refrigerated or surrounded by ice.
- Bag fresh fruits and vegetables separately from meat, poultry and seafood purchases when packing them to take home from markets.
- Store perishable fresh fruits and vegetables (like strawberries, herbs and mushrooms) in a clean refrigerator at a temperature of 41°F or below. If you're not sure whether an item should be refrigerated to maintain quality, ask the farmer or market manager.
- The fruits and vegetables offered for sale at farmers markets are only minimally rinsed to remove visible soil. Therefore, all produce should be washed thoroughly under running water before eating, cutting or cooking. Even if you plan to peel the produce before eating, it is still important to wash it first so dirt and bacteria aren't transferred from the knife onto the fruit or vegetable. After washing, produce should be dried with a clean cloth towel or paper towel to further reduce bacteria that may be present. Washing produce with soap or detergent is not recommended.

Source: fda.gov

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