

General Food Safety Requirements

Below are General Food Safety Requirements that each state owned and operated Farmers Market should be adhering to in their current daily operations:

Cleanliness

All persons working in direct contact with food, food-contact surfaces, and food-packaging materials shall conform to hygienic practices to the extent necessary to protect against contamination of food. The methods for maintaining cleanliness include, but are not limited to:

Wearing outer garments suitable to the operation in a manner that protects against the contamination of food, food-contact surfaces, or food-packaging materials

Maintaining adequate personal cleanliness

Washing hands thoroughly (and sanitizing if necessary to protect against contamination with undesirable microorganisms) in an adequate hand-washing facility before starting work, after each absence from the work station, and at any other time when the hands may have become soiled or contaminated

Removing all unsecured jewelry and other objects that might fall into food, equipment, or containers, and removing hand jewelry that cannot be adequately sanitized during periods in which food is manipulated by hand. If such hand jewelry cannot be removed, it may be covered by material which can be maintained in an intact, clean, and sanitary condition and which effectively protects against the contamination by these objects of the food, food-contact surfaces, or food-packaging materials.

If gloves are used in food handling, they should be in an intact, clean, and sanitary condition. The gloves should be of an impermeable material.

Wearing, where appropriate, in an effective manner, hair nets, headbands, caps, beard covers, or other effective hair restraints

Storing clothing or other personal belongings in areas other than where food is exposed

Confining eating food, chewing gum, drinking beverages, or using tobacco to areas other than where food may be exposed

Taking any other necessary precautions to protect against contamination of food, food-contact surfaces, or food-packaging materials with microorganisms or foreign substances including, but not limited to, perspiration, hair, cosmetics, tobacco, chemicals, and medicines applied to the skin.

Portable equipment with food contact surfaces such as coolers and utensils shall be clean and maintained in a sanitary condition. When not in use, the portable equipment and utensils should be stored in a location and in a manner that protects food-contact surfaces from contamination.

General Maintenance

Buildings, fixtures, and other physical facilities of the Market shall be maintained in a sanitary condition and shall be kept in repair sufficient to prevent food from becoming adulterated.

Pest Control

No pests including pets, rodent, flies shall be allowed in the food vending areas. Guard or guide dogs may be allowed in some areas of the Market if the presence of the dogs is unlikely to result in contamination of food, food-contact surfaces, or food-packaging materials. In areas where food is exposed, measures such as screening or fans should be used to prevent flies from contaminating food products, food contact surfaces and food packaging materials.

Sanitary Facilities and Controls

Each Market shall be equipped with adequate sanitary facilities and accommodations including, but not limited to:

Water Supply

The water supply shall be sufficient for the operations intended and shall be derived from an adequate source. Any water that contacts food or food-contact surfaces shall be safe and of adequate sanitary quality. Running water at a suitable temperature, and under pressure as needed, shall be provided in all areas where required for the cleaning of equipment, utensils, and food-packaging materials, or for employee sanitary facilities. Plumbing shall be of adequate size and design and adequately installed and maintained to:

- Carry sufficient quantities of water to required locations throughout the Market

- Properly convey sewage and liquid disposable waste from the Market

- Avoid constituting a source of contamination to food, water supplies, equipment, or utensils or creating an unsanitary condition.

- Provide adequate floor drainage in all areas where floors are subject to flooding-type cleaning or where normal operations release or discharge water or other liquid waste on the floor.

- Provide that there is not backflow from, or cross-connection between, piping systems that discharge waste water or sewage and piping systems that carry water

- Sewage disposal shall be made into an adequate sewerage system or disposed of through other adequate means.

Toilet Facilities

Each Market shall provide its employees and customers with adequate, readily accessible toilet facilities. Compliance with this requirement may be accomplished by:

- Maintaining the facilities in a sanitary condition

- Keeping the facilities in good repair at all times

- Providing self-closing doors

- Providing doors that do not open into areas where food is exposed to airborne contamination, except where alternate means have been taken to protect against such contamination (such as double doors or positive air-flow systems).

Hand-washing facilities shall be adequate and convenient and be furnished with running water at a suitable temperature. Compliance with this requirement may be accomplished by providing:

Hand-washing and, where appropriate, hand-sanitizing facilities at each location in the Market where good sanitary practices require employees to wash and/or sanitize their hands

Effective hand-cleaning and sanitizing preparations

Sanitary towel service or suitable drying devices

Devices or fixtures, such as water control valves, so designed and constructed to protect against recontamination of clean, sanitized hands

Readily understandable signs directing employees handling un-protected food, unprotected food-packaging materials, of food-contact surfaces to wash and, where appropriate, sanitize their hands before they start work, after each absence from post of duty, and when their hands may have become soiled or contaminated. These signs may be posted in the processing room(s) and in all other areas where employees may handle such food, materials, or surfaces.

Refuse receptacles that are constructed and maintained in a manner that protects against contamination of food. Rubbish and any offal shall be so conveyed, stored, and disposed of as to minimize the development of odor, minimize the potential for the waste becoming an attractant and harborage or breeding place for pests, and protect against contamination of food, food-contact surfaces, water supplies, and ground surfaces.

Recommended Special Fish and Seafood Products Food Safety Requirements

If the fish or seafood products are stored in coolers, the product must be freshly iced and the container must be drained at all times to prevent the accumulation of water within the container.

The drain water from the coolers or storage containers must be collected and disposed of in a manner to prevent the accumulation of flies or to facilitate an environment where food may be contaminated. It is suggested that the waste water either be removed from the Market grounds or disposed of under the supervision of the Market management.

A hand wash sink must be located in the area where the fish or seafood products are vended to facilitate frequency hand washing between product handling and money handling. Products should not be processed on site at any Market. Products should either be sold as harvested or processed and pre-packaged off site at a NCDA&CS Food and Drug Production Division inspected facility. In no case should filleting, gutting, de-heading or other forms of processing be allowed at a Market.