

## **Food Safety Recommendation for Selling Fish and Seafood Products in State Owned and Operated Farmer's Markets**

The purpose of these recommendations is to identify food safety issues associated with the retail sale of Fish and Seafood products in state owned and operated Farmer's Markets. These recommendations are based on the following assumptions:

These recommendations are for the sale of Fish and Seafood products that would be vended in the identified retail area of the Farmers Markets and would not apply to products vended by Commercial or Wholesale firms. Commercial or Wholesale firms may be subject to Seafood HACCP regulations and would be regulated in a different manner. These recommendations do not apply to Seafood products regulated by NC DENR such as clams, mussels or oysters.

### **Recommended Special Fish and Seafood Products Food Safety Requirements**

- Refrigerated foods shall be maintained at 45 degrees F. or below. Frozen foods must be maintained in a frozen state. 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. Cooler lids should be closed at all time when possible in order to control flies and other contaminants from adulterating the products.
- 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 direction of the Market management.
- Single use gloves must be utilized while handling Fish or Seafood products.
- Products shall 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.
- It is recommended that food grade plastic bags be used to weigh and dispense any Fish or Seafood products. This should prevent cross-contamination from water dripping off of the product onto other product.