

## **FOOD HYGIENE AT KINVARA FARMERS MARKET**

### **REQUIREMENTS FOR THE FOOD STALLHOLDERS**

All food sold in the market is subject to Regulation (EC) No. 853/2004 ( this sets out requirements for food safety and uses set principles to develop the system of HACCP(hazard analysis and critical control points.)There is also further guidance provided in Guidance Note 16 available from the Food Safety Authority (a copy of which is kept with the Kinvara Farmers Market Committee). The following is a summary of the points contained in these regulations.

An adequate supply of hot and/or cold potable water must be available (available in Johnston's Hall)

Appropriate facilities must be available to maintain adequate personal hygiene (including facilities for the hygienic washing and drying of hands and hygienic sanitary requirements)

Surfaces in contact with food must be in sound condition and be easy to clean.

Adequate provision must be made for the cleaning and where necessary disinfection of work utensils and equipment

Adequate facilities and/or arrangements for maintaining and monitoring suitable food temperature conditions must be available

**High risk foodstuffs e.g. pate, meat, cheese, salads, quiches etc. need to be kept at a temperature of 5°C or below. How you do this may depend on the length of the market/ festival. The best method is to use a fridge display or storage unit.. Where ice blocks are used these need to be replenished frequently and food not piled high. Before food is put on to a refrigerated display it should already be cold (storage during transport or on the premises where it was stored should also be below 5°C). You have to check your food to see that it is below 5°C.You can best do this by purchasing a probe thermometer from a catering supplier.**

Foodstuffs must be so placed as to avoid, so far as is reasonably practicable, the risk of contamination.

For any 'open food' that is displayed or sold you need to provide a stall, which is covered on three sides with a roof. You need to ensure that any high-risk open food on display is adequately protected. I.e. with sneeze guards or clear display covers.

**PLEASE NOTE THAT THE NAME OR TRADING NAME OF THE STALL AND ADDRESS WHERE IT OPERATES FROM SHOULD BE CLEARLY DISPLAYED ON THE STALL**

**Other requirements:**

**Food preparation in domestic premises**

**The guidance for Foodstuffs produced in domestic premises are subject to the following requirements:**

- To qualify as “domestic scale” only the quantity of food which can be produced in a domestic kitchen with domestic scale appliances (only one extra fridge is permissible) is allowed.
- Domestic production does not include people involved in the production of **meat or meat products; cheese, milk or dairy products.**

These domestic premises are subject to inspection. All traders who produce from domestic premises will be contacted in order that their premises can be assessed to ascertain the scale of production and the type of food produced.

## **Transportation**

Transport of food, even over short distances, must be done in such a way to prevent any contamination of the food and to maintain the necessary temperatures to prevent the growth of micro organisms and maintain the integrity of the food. The interior of vehicles must be clean and free from any conditions that could cause contamination of the food.

**The following temperature requirements need to be maintained:**

- **Chilled food must be stored at 5°C or less**
- **Frozen food must be stored at –18°C or less**
- **Hot Food must be stored at >63°C**
- Reusable containers for transporting food must be clean and able to be cleaned
- Raw and ready to eat foods must be kept separate during transport
- Transport of non-food items, such as craft items, plants, gardening materials, chemicals etc. should be segregated from food items during transport

## **Personal Hygiene**

A high degree of personal hygiene should be practised by staff handling foods on stalls.

- No person suffering from illness or infection should be allowed to handle, prepare or work with open food.
- Cuts, sores and open wounds should be covered with waterproof dressings (blue coloured dressings are recommended)
- Food handlers should wear clean, protective clothing. Long hair should be tied back or covered by a hat, hairnet or similar head covering.
- Food handlers should always wash hands thoroughly after
  - using the toilet,
  - handling waste or rubbish
  - handling raw food
  - contact with animals
  - having a break.
- Smoking is not permitted in food stalls. Excessive jewellery should not be worn by food handlers. Plain rings, sleeper earrings or studs only are recommended.

## **Waste**

Stall holders must, where necessary, provide a sufficient number of suitable containers for waste until it can be removed from the stall

## **Labelling**

Food sold at markets is not exempt from the labelling requirements that apply to food sold by other means.

For items produced by the seller for sale in a wrapped state, the requirements are:

- The name under which the product is sold
- The list of ingredients
- The quantity of certain ingredients where special emphasis is given to it on the label
- The net quantity
- The date of minimum durability
- Special storage instructions or conditions of use
- The name and address of manufacturer or packer or in its absence the name and address of the seller within the European Union
- The place of origin of the foodstuff if its absence misleads the consumer
- Instructions for use where necessary
- Beverages with more than 1.2% alcohol by volume must declare its alcoholic strength

## **Organic produce**

Food can only be labelled and marketed as organic when produced on a farm certified as organic and inspected by official certification bodies. Food stalls selling products labelled as 'organic' must be able to demonstrate that the source of the food is from a certified farm or, if imported, that traceability information is available that can identify the origin of the food from an internationally certified