

# From the field to the table

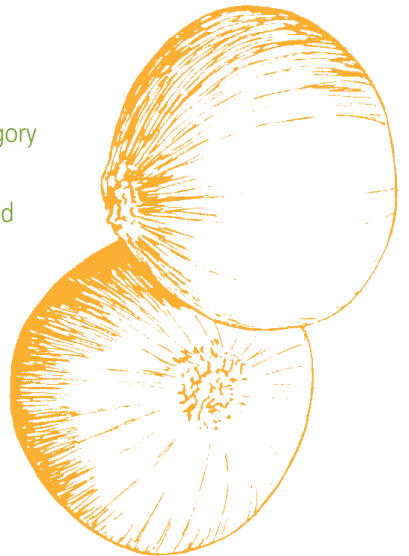
Suggested food handling guidelines for Farmers Markets, fairs, and festivals

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## Contains

An Introduction

1. Product Categories and the risk assessment of food-borne illnesses
2. Minimum production, storage and transportation standards by product category
3. Crescent City Farmers Market on-site display and facilities
4. Minimum facility requirements for the production of baked, pickled or canned food to be sold only at Farmers Markets
5. Food sanitation guidelines
6. Addenda



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## Introduction

The suggested guidelines included in this manual were developed to support the manufacture and direct marketing of agricultural products through open-air Farmers Markets and open-air fairs and festivals, as well as protect the consumer. Adoption of these guidelines alone does not guarantee food safety: rather, compliance with local laws and regulations and strict monitoring and training of vendor's practices contribute to safe foods. Users of this document agree to waive and release marketumbrella.org from any liability arising from the use of these guidelines.

They are meant to be suggested guidelines that each market or fair manager can use as a discussion starter to negotiate with local health officials. The suggested guidelines embody the following principles:

- A Farmers Market and food fair is an extension of the farm stand;
- Interaction between the grower or producer of the food product and the consumer creates a unique forum that fosters the sale of high quality and safe products;
- The inspection of food products sold at a Farmers Market and food fair should follow criteria adapted to a simplified distribution system of foods arriving directly from a farm to the consumer;
- Existing regulations can form the basis of practice for developing rules and guidelines suitable for a home or farm based business;
- The harvest, storage, distribution and delivery of products marketed in the farmers market or food fair are processes that utilize equipment generally found in a farm or home based manufacturing setting;
- It is crucial to ensure the wholesomeness and food safety of ungraded farm fresh foods to the consumer;

- The risk to the consumer of contracting food borne illness from farm fresh products is the same as the food products obtained through the current established food distribution system, and in some categories of food is less;
- The customer does not always have perfect knowledge of safe food handling processes;
- Farmers markets and food fairs exist to help small agricultural and food based businesses and to answer the customer's desire for access to the freshest, highest quality food, which is often defined by them as that with the least possible processing or chemical intervention;
- All vendors at the farmers market and food fairs are subject to inspection by state or local authorities; and
- Only goods produced (grown, harvested, raised, caught, processed, etc) by the vendors may be sold.

## 1. Product categories and the risk assessment of food borne illnesses

This document introduces two significant innovations to the field of farmers' direct marketing: 1) The creation of food categories based on food safety risks and 2) and understanding of wholesome food production, transportation and display at a farmers market or food fair. While our initial reason for researching and writing this document was to improve the self regulation procedures of our very own Crescent City Farmers Market in downtown New Orleans, we have written it in such a manner as to be useful for all whom manage an outdoor farmers market or food fair, or who may consider starting one.

Products to be sold at an outdoor farmers market or food fair have been reviewed and placed into one of four categories. These categories are based on perceived consumer risk of contracting food borne illness from eating a food purchased at an outdoor Farmers Market or food fair.

### Category 1

This category includes those foods that historically have not been identified as sources of food borne illnesses. They are generally comprised of a single source or raw material. The packaging is simple and used as protection during display or transportation. The packaging is not integral to the preservation of the product shelf life. Production handling is limited to minimal cleaning, peeling or shelling, cutting and packaging. Storage temperatures can be ambient or refrigerated.

Products include:

- Raw vegetables
- Raw fruits
- Edible plants
- Eggs
- Honey
- Shelled peas and beans
- Cut, washed and unwashed bagged

vegetables

- Nuts (raw, roasted or boiled)
- Garlic
- Spices
- Grains (including meal) and
- Herbs (fresh and dried)

### Category 2

This category included foods that historically have been identified as the source of a few food borne illness (often these few illnesses have been associated with poor handling and improper use of sanitation procedures). Two primary packaging formats are used. The first is a simple bag, which is used for protection of the food. Second is glass or plastic bottles or jars. These containers are integral to the preservation of the product and serve as a barrier to spoilage. Production handling requires some or most of the following: batching, mixing, blending, cooking or baking, and bottling or packaging. Storage temperatures include ambient, refrigerated and frozen. Products included in category 2;

- Wines
- Herbal vinegars
- Pastries
- Cookies
- Cakes
- Cheesecakes
- Chocolates
- Fruit syrups
- Jellies
- Jams
- Herbal and vegetable spreads
- Pizzas and sandwiches
- Pies
- Stuffed breads
- Fresh pasta and
- Fresh juice and cider.

### Category 3

This category includes foods that historically have been the source of most food borne illness. The illnesses they produce are serious and in

some cases can be life threatening. The raw materials used in category 3 products are excellent hosts for rapid bacterial growth. A clean process environment and controlled refrigerated storage and transfer temperatures are essential to the sale of safe products.

Canned or pickled products must carefully adhere to established home canning preparation procedures and processing conditions in a pressure cooker. The packaging is integral to the preservation of the food product. Storage temperatures can include ambient, refrigerated or frozen. Products included in category 3;

- Raw or frozen meats (beef, lamb, mutton, pork, goat)
- Raw or frozen small poultry
- Raw and frozen game bird and rabbit
- Raw and frozen fin fish and seafood (turtle, alligator, frogs, crustaceans)
- Live seafood (shellfish, crustaceans, oysters)
- Fluid milk and fresh dairy products
- Cheese
- Canned and pickled products
- Cures sausage or meat

#### Category 4

This category includes foods that historically have been the source of some food borne illness. Illnesses caused by category 4 products can be very serious. Preparation of these foods involves extensive food handling, multiple raw materials, several handling processes- and consequently multiple opportunities for contamination. Products included in category 4:

- Prepared frozen entrees and appetizers
- Fresh or frozen soups
- Fresh or frozen meat pies
- Canned, bottled or frozen meat stews.

The Crescent City Farmers Market has no rules for Category 4 products as they are not permitted to be sold at present.



## 2. Minimum production, storage and transportation standards by product category

Minimum production, storage and transportation standards have been established for each product category to allow for the production and sale of associated products at a farmers market or food fair. The standards were created to provide production information to the vendors in the market or food fair and a basis of safety and wholesomeness for customers. The standards are outlined below.

### Category 1

#### Category 1 products: Minimum production standards

Foods included in this category need to be minimally cleaned to remove dirt or filth. The vendor must, however, recognize that sanitation is important to the sale of safe and wholesome foods, even during harvest and storage of these basic foods, so it is recommended that the vendor utilize the rules and guidelines provided in the minimum facility requirements (Chapter 4) and level 2 food sanitation guidelines (chapter 5) when cutting or shelling vegetables.

The Market standard for fruits and vegetables is field fresh-washed in water only. This is posted for all customers to see. The vendor, through a sign, a label or a verbal instruction to each customer must signal any deviation from this standard. Specific production requirements are as follows:

- **Eggs:** must be wiped to remove visible dirt and stored under refrigeration (below 41 degrees) once collected. To sell ungraded eggs in the state of Louisiana, and egg producer must have less than 500 hens and sell no more than 30 dozen eggs to an individual customer. Eggs must meet a minimum grade B standard. If recycled packages are used, the previous pack date, grade, size, and brand name must be completely obliterated. The

box must say “Unclassified eggs-Keep refrigerated below 41 degrees,” and indicate the name and address of the producer as well as the date of packaging. If eggs are sold in filler flats, a sign must be posted above or beside the eggs with the above information listed.

- **Any raw foods** identified as “ready to eat,” “plate ready,” or “not requiring further washing” must be prepared and packaged using the minimum facility requirements (Chapter 4) and level 2 food sanitation guidelines (chapter 5) when cutting or shelling vegetables.

- **Citrus** must meet the maturity test of required soluble solids in relation to the percentage of anhydrous citric acid. It does not need to be washed or sized, but it must be clean and sold by weight, volume or count (see Addendum 5).

- **No false or misleading statement** or designation of quality, grade, trademarks, trade names, area of production, or place of origin of any fruit or vegetable is permitted. Fruits or vegetables labeled as Louisiana grown or produced product must have proof of origin. (See addendum 1.)

#### Category 1 products: Minimum storage standards

Products sold at a farmers market or food fair must be harvested within a reasonable time of the designated hours of operation. Raw produce must be stored in clean containers and bins to prevent contamination by dirt or filth. Storage containers must be clean and free from foreign objects, insect and rodent debris, and any form of dirt or filth. Damaged containers that cannot be properly cleaned must be discarded. To prevent insects and rodents entering boxes, crate, consumer containers or possible contamination by filth from direct contact with the ground, containers must not be stored directly on the ground.

Refrigeration of fresh whole fruits and vegetables is at the discretion of the vendor. It is recommended that vegetable that have been shelled, or washed and cut should be stored in close containers under refrigeration (under 41

degrees) or below to extend the shelf life of the product.

- **Eggs** must be stored in single layers to avoid breakage and allow for even circulation or refrigerated air. They may be stored in flats on cardboard cases. If the cases are reused, they must be inspected for cleanliness. The cases or flats must be discarded if they are unclean. All eggs must be stored under refrigeration (under 41F). Flats or cases must not be stored directly on the floor of the refrigerator, but rather on racks that allow for proper cool air circulation.

### **Category 1 products:** **Minimum transportation standards**

The standards established for the storage of category 1 products must be maintained during transportation to a market or fair for sale. Non commercial vehicles can be used to transport products. The area in the vehicle designated to hold product during transportation must be inspected prior to each shipment for dirt, filth and old and decaying pieces of the food products (which must be removed) to avoid attracting rodents or insects, or contaminating clean containers of product. If products are not entirely enclosed in boxes or containers they must be covered with tarpaulin or equivalent.

Products requiring refrigeration must be transported in a refrigerated unit, a cooler, or a plastic lined cardboard box. The unit, cooler, or box must maintain a temperature of 41F or below. The products in category 1 requiring refrigeration are eggs.

## **Category 2**

### **Category 2 products:** **Minimum production standards**

The handling of category 2 products requires proper sanitation at all phases of production. The vendor is required to use and follow the Minimum Facility Requirements (chapter 4) and the Level 2 Food sanitation Guidelines (chapter 5).

Fresh juice or cider must be produced from apples, pears, or citrus picked directly from the tree. No fruit that has fallen from a tree and touched the ground may be used. Fruit must be washed before the juice is extracted. Juice and cider must be pre packaged using the Minimum Facility Requirements (chapter 4) and the Level 2 Food sanitation Guidelines (chapter 5). Upon preparation, juices and cider must be placed under refrigeration (41F or below).

### **Category 2 products:** **Minimum storage standards**

To avoid contamination by dirt or filth, prepared products must be stored in a clean environment. To avoid attracting insects or harboring disease producing bacteria, the outside of individual jars or bottles must be cleaned. Storage containers for baked goods must be clean and free of foreign objects, evidence of rodents of insects, and any for of dirt or filth. Damaged containers that cannot be properly clean must be discarded. To avoid contact with insects or rodents, boxes, crates and consumer containers must be stores off the floor or ground. Individual serving of baked items or pastries must be individually wrapped or stored in covered containers.

All baked goods filled with or topped by items that require refrigeration as a stand alone item(such as eggs, fresh dairy products, cooked seafood, cooked vegetables, high moisture cheese etc) must be placed under refrigeration (41F or below) within 30 minutes of production or removal from the oven for storage. It is recommended that these items be covered during refrigeration. Storage containers for these products must be cleaned with hot soapy water, rinsed with hot water, and finally sanitized with mild bleach: water solution made from 2 oz bleach to 1 gallon of water. They should not be stored directly on the floor of the refrigerator, but on racks to allow for proper cool air circulation.

Herbal or vegetable spreads must be stored under refrigeration unless they are shelf stable

variety. Shelf stability can be verified by contacting a biological testing laboratory. Test results must be supplied to the Market staff.

### **Category 2 products:** **Minimum transportation standards**

The standards established for the storage of category 2 products must be maintained during transportation to a market or fair for sale. Non commercial vehicles can be used to transport products. The area in the vehicle designated to hold product during transportation must be inspected prior to each shipment for dirt, filth and old and decaying pieces of the food products (which must be removed) to avoid attracting rodents or insects, or contaminating clean containers of product.

Products requiring refrigeration must be transported in a refrigerated unit, a cooler, or plastic lined cardboard box. The unit, cooler, or box must maintain a refrigerated temperature (41F or below). It must contain crushed ice or cold gel packs (blue ice). Specific products requiring refrigeration during transport in Category 2 include filled and topped baked goods, fresh pasta, and fresh juices and cider. Herbal Spreads must be refrigerated if they are not shelf stable.

## **Category 3**

### **Category 3:** **Minimum production standards**

The handling of Category 3 products requires proper sanitation at all phases of production. The vendor is required to use and follow the Minimum Facility Requirements (chapter 4) and the Level 2 Food sanitation Guidelines (chapter 5) for baked, pickled, or canned goods, and the appropriate state or federally inspected facilities for other products.

### **Fish, Seafood, and Shellfish**

Appropriate vendors must have wholesale/retail dealer license from the state department of Wildlife

and Fisheries. Processed product must be processed through approved facilities with a State packing number. No species of fish will be sold unless permitted by the state government. No game fish will be allowed to be sold. All fish must be caught, raised or fished by the vendor or a family member.

**Approved forms:** Catfish and other finfish can be sold whole, filleted or dressed, fresh or frozen. These fillets or dressed fish will be proportioned in closed plastic bags. The unit of sale will be by the total weight of the bag. The net weight of the fish must be clearly marked on the bag. Fillets or dressed fish must be stored under refrigeration (41F or below) at all times. Frozen fish must remain frozen at all times.

- **Shrimp** will be sold as “head-on” or “headless.” No shrimp will contain sodium tripolyphosphate or sodium bisphosphate. They can be weighted on site. The transfer of shrimp into individual containers or plastic bags must be done over a tub, to prevent wastewater from dripping into the ground. The unit of sale will be at the request of the customer. A certified scale must be made available to weight the shrimp for sale. Shrimp must be stored under refrigeration (41F or below) at all times.

- **Live crabs** will be stored under cooled conditions (50F or below) away from the approved vendor’s stall. The unit is sale will be by the piece, at the request of the customer. Live crabs will be placed in an appropriate container to prevent escape. A small amount of crabs can be held and sold at the booth.

- **Cleaned crab meat** can be sold frozen. The cleaned meat will be proportioned into closed plastic containers. The unit of sale will be the net weight of the contents of the container. The net weight of the crab meat must be clearly marked on the container. Refrigerated crab meat, in plastic containers, must be stored under refrigeration (41F or below) at all times. Frozen crab meat must remain frozen at all times.

- **Cleaned stone crab claws** are to be sold pre-boiled. They are proportioned into closed plastic

bags. The unit of sale will be the net weight of the contents of the bag. The net weight of the crab claws must be clearly marked on the container. The crab claws must be stored under refrigeration (41F or below) at all times.

- **Soft shell blue crab** can be sold live, fresh, or frozen. Live crabs will be stored under cooled conditions (50F or below). Fresh crabs will be stored under refrigeration (40F or below). Frozen crabs must be stored frozen and not allowed to thaw at any time. The unit of sale will be by the piece. Live soft shell crabs will be placed in plastic bags.

- **Shucked oysters** must be proportioned into closed plastic containers. The unit of sale will be the net weight of the contents of the container. The net weight of the shucked oysters must be clearly marked on the container. Shucked oysters must be stored under refrigeration (40F or below) at all times. Vendors must display a warning sign for vibrio vulnificus unless they provide a written exclusion by the State Department of Health to the Market or food fair staff.

- **Fresh shell stock oysters** must be sold alive. Vendors must display a warning sign for vibrio vulnificus unless they provide a written exclusion by the State department of Health to the market or food fair staff. Fresh oysters will be sold by volume or count. Fresh oyster will be stored under cooled conditions (50F or below) away from the vendor's stall. A sample of oysters can be held and sold at the market stall.

- **Cool pasteurized oysters** must be sold in the shell. They will be sold by piece or count. No vendor warning sign is required. Cool pasteurized oysters must be stored under refrigeration (40F or below).

- **Live crawfish** must be sold by weight. A certified scale must be made available by the approved vendor to weight the unit of sale. Live crawfish will be stored under cooled conditions (50F or below) away from the vendor's market stall. A sample of live crawfish can be held and sold at the Market stall.

- **Cleaned crawfish meat** can be sold fresh or frozen. The meat will be proportioned into

closed plastic containers. The unit of sale will be the net weight of the contents of the container. The net weight of the crawfish must be clearly marked on the container. Refrigerated crawfish meat, in plastic containers, must be stored under refrigeration (40F or below) at all times. Frozen crawfish meat must remain frozen at all times.

- **Turtle meat** must be pre packaged and frozen. The meat must be stored frozen. The unit of sale will be the weight of the container. The net weight will be clearly marked on the container.

- **Alligator meat** must be prepackaged and frozen. The meat must be stored frozen. The unit of sale will be the total weight of the package.

- **Frog's legs** meat must be pre packaged and frozen. The meat must be stored frozen. The unit of sale will be the weight of the container. The net weight will be clearly marked on the container.

### **Pastured or Free Range Poultry**

Vendors who slaughter less than 5000 turkeys/alum or 20,000 other types poultry/alum can slaughter in a non commercial facility. The vendor must register with the State department and receive an exemption from inspection under law. Evidence of the exemption must be provided to the market or food fair staff. Vendors who slaughter more than the amounts listed above will be required to use state inspected facility for slaughter and processing. All state and federally inspected product is subject to federal labeling guidelines.

The birds must be healthy and free of drugs and antibiotics. The processing premises must be sanitary. The approved vendor, regardless of inspector status, must raise all poultry sold.

**Approved forms:** Whole chickens can be sold either fresh or frozen. They must be pre wrapped and weighted at the point of processing. The unit of sale will be the whole bird by weight. The label must contain the net weight of the chicken, the vendor name and address and refer to public law (public law 90-4). Chickens sold by an approved small vendor will not be subject to grade or

inspection unless they are processed in a state or federally inspected poultry processing facility.

### **Beef, lamb, mutton, goat, and pork**

All beef, lamb, mutton, goat and pork must be federally inspected, and vendors are subject to USDA inspection requirements.

**Approved forms:** All legal cuts of the above mentioned meats (including sausage) are allowed to be sold frozen. They must be proportioned, pre wrapped, and weighted at point of processing. The unit of sale will be the prepackaged cut or portion of meat. All meats are subject to the federal USDA grade and inspection. The outer packaging must follow federal labeling guidelines.

### **Game Bird and Rabbit**

As permitted by the Department of Health (see addendum 9)

**Approved forms:** Whole birds and rabbits can be sold fresh or frozen. They must be pre wrapped and weighted at the point of processing. The unit of sale will be the whole bird or rabbit by weight. The label must contain the net weight of the bird or rabbit, the vendor name and address and refer to public law (public law 90-4). Bird or rabbit sold by an approved small vendor will not be subject to grade or inspection unless they are processed in a state or federally inspected poultry processing facility.

### **Cured Sausage and Meat**

All cured sausage and meat must be state or federally inspected: vendors are subject to the USDA inspection requirements.

**Approved forms:** Cured sausage and meats are allowed to be sold fresh or frozen. They must be proportioned, pre wrapped, and weighted at point of processing. The unit of sale will be the prepackaged cut or portion of meat. All meats are subject to the federal USDA grade and inspection. The outer packaging must follow federal labeling guidelines.

### **Fluid Milk and Fresh Dairy Products**

All fluid milk and dairy vendors must be

registered with the state Department of agriculture, Dairy Stabilization Board, and are subject to state inspection requirements.

**Approved forms:** All milk and fresh dairy products must be pasteurized. They must be bottled or packaged at the point of pasteurization. All fresh dairy products must be stored under refrigeration (40F or below). Approved forms of refrigerated storage for fresh dairy products are battery operated coolers or refrigerator trucks. The unit of sale will be by volume. The label must follow the state labeling guidelines.

Fresh dairy products include milk, flavored milk, buttermilk, cream, crème fraiche, yogurt, ricotta, fromage blanc, cottage cheese, cream cheese, fresh mozzarella, butter.

### **Cheese**

Individual varieties of cheese have been listed on the following page according to moisture content. The moisture content of the cheese will determine the storage and transportation requirements for refrigeration for each variety. Cheese must be pre portioned, weighted, and wrapped before it is transported to the market or food fair. The unit of sale will be the pre wrapped portion. The net weight of the cheese must be clearly marked on the package.

#### **Hard Grating, Grated Cheese**

*No refrigeration needed*

<u>Variety</u>	<u>Maximum Moisture content</u>
Parmesan	32
Romano	34
Grated	18

#### **Hard Cheese**

*Refrigeration optional*

<u>Variety</u>	<u>Maximum Moisture content</u>
Cheddar	39
Colby	40
Swiss	41



**Semi Soft cheese**  
*Refrigeration desirable*

<u>Variety</u>	<u>Maximum moisture content</u>
Surface ripened:	
Brie	50
Camembert	50
Brick	44
Limberger	50
Mold ripened:	
Blue	46
Gorgonzola	46
Roquefort	45
Other:	
Edam, Gouda	45
Monterey, Monterey jack	44
Muenster, Munster	46

**Soft Cheese**  
*Refrigeration essential*

<u>Variety</u>	<u>Maximum moisture content</u>
Cottage	80
Bakers	80
Neufchatel	65
Cook (kock)	80
Cream	55
High Moisture Jack	50 (44 min)
Low moisture Mozzarella	52 (45 min)
Mozzarella	60 (52 min)
Part skim mozzarella	60 (52 min)
Ricotta	70

**Canned or pickled low acid foods**

The handling of these products requires proper sanitation at all phases of production. The vendor must use the Minimum Facility Requirements (chapter 4) and the Level 2 Food sanitation Guidelines (chapter 5). All approved vendors must have attended and successfully completed a home canning course provided by the state Extension Service, or an equivalent recognized certification

authority. Only Fruits, vegetables and cooked eggs may be sold in this form.

**Category 3:**  
**Minimum storage standards**

All products must be stored in a clean environment to avoid contamination by dirt or filth. Individual containers must be clean on the outside surface of the container and closed to avoid attracting rodents or insects. Storage containers must be cleaned and sanitized after each use. Containers must be cleaned using hot, soapy water, rinsed with hot water, and sanitized with a mild bleach solution using 2 oz household bleach to 1 gallon of water. Damaged containers that cannot be cleaned must be discarded. Storage containers and consumer containers must never be placed on the floor or ground. Storage containers must not be stored directly on the floor of a refrigeration or freezer, but placed on racks to allow for proper cool air circulation.

All frozen food must remain fully frozen at all times.

**Category 3:**  
**Minimum transportation standards**

The standards established for the storage of category 3 products must be maintained during the transportation of product to a market or food fair for sale. Non commercial vehicles can be used to transport products. The area of the vehicle designated to hold product during transportation must be inspected prior to each shipment for dirt, filth and old or decaying pieces of food product (which must be removed) to avoid attracting rodents or insects or contaminating clean containers of product.

Products requiring refrigeration must be transported in a refrigerated unit, a cooler or plastic lined cardboard box (with the exception of fresh dairy products which MUST be transported and held at the market in a battery operated cooler or refrigeration truck). The cooling source can be crushed ice or cold gel packs (blue ice). The unit,

cooler or box must maintain the temperatures referenced in individual descriptions. These include:

- Cooled conditions for live seafood (50F or below)
- Refrigerated temperatures for meat and cheese (41F or below)
- Refrigerated temperatures for seafood and milk (40F or below)
- Freezing temperatures for frozen goods (0F or below)

### 3. Crescent City Farmers Market on-site display and facilities

All products must be displayed and stored at a Farmers Market or food fair under the same conditions as they are stored at the site of production and during transportation. Once at the Market, all vendors must follow the rules listed below:

- It is recommended that all samples be prepared prior to arrival at the Market. Samples must be placed in sampling cups or paper wrappers (i.e., candy or muffin wrappers). Oysters can be sampled on the half-shell. Toothpicks should be provided to aid customers in sanitary sampling. To avoid hand contact with, or contamination, of a food sample by a vendor or potential customer, no common knives or utensils can be used at a Market stall.

- If samples have to be cut up or arranged at a Market, vendors must wear gloves when hand contact is unavoidable. In such cases, only disposable utensils should be used, and they must be discarded immediately after use. It is recommended that each vendor supplying samples provides a small garbage can for used sampling containers or utensils. (See Addendum 8 for an example of an alternative hand washing arrangement.)

- All vendors must clean their individual stall areas before and after Market operations as per the staff's directions. Vendors are asked to bring a spray bottle which contains a mild bleach and soap solution or a commercial product suitable for cleaning and sanitizing food contact surfaces. The cleaning solution can be made from antibacterial soap, 2 oz. bleach and 1 gallon of water.

- Vendors using ice in their displays or in storage coolers must dispose of the ice and melted ice back at their production site (not at the

Market). If wastewater falls on the ground with the Market area it must be cleaned with water and chlorine bleach as per the staff's direction.

- All products sold at a Market must make the following information available for their customers by label, handout, or a sign posted on their individual Market stall:

- vendor name; and
- address (name of city and state is sufficient — We recommend supplying a card or leaflet for the customer to take home).

- Products subject to state and federal inspection must contain the following information:

- product name;
- ingredient statement in descent order of predominance;
- net weight of product;
- vendor name and address; and
- inspection seal (provided by USDA for USDA products only).

- All bakery items must be protected from possible contamination. If items are not pre-wrapped, they must be displayed behind a physical barrier to protect the food from contamination by a potential customer and from flying insects (i.e., a sneeze guard). Vendors must wear protective gloves or use disposable paper when handling unwrapped bakery items. No visitor to the Market or potential customer may be allowed to touch unwrapped products prior to point of sale.

- All storage containers must be clean and stored off the ground, with the exception of ice chests, which can be placed directly on the ground (but then should not be placed on tables that will hold food — for concerns of cross-contamination).

- Frozen food must remain frozen during Market hours. Products must not be allowed to thaw at any time. A sample of the product can be displayed in the Market for stall for customer



inspection but cannot be sold if it has risen above the required minimum temperature.

- All coolers, ice chests and refrigerated storage units used to hold refrigerated or frozen products must be equipped with a thermometer. The thermometer must be suitable to measure cold temperature (Range 0 F - 60 F). The thermometer must be secured to the walls of the storage unit to ensure that the thermometer is measuring the ambient temperature inside the unit. The temperature wand must not come in direct contact with the source of the refrigeration (i.e., ice or blue ice).

- Pre-packaged foods cannot be opened during Market operations. If a pre-packaged item is opened, it cannot be sold to a consumer. The food item must be disposed of or removed from the Market.

- No smoking is allowed by vendors at their Market stalls during Market operation.

- Proof of any required courses, permits, certification and copies of leases for commercial kitchens must be provided to the Market staff.

## 4. Minimum facility requirements for the production of baked, pickled or canned food to be sold only at a Farmers Market

Both Farmers Markets and food fairs offer a unique opportunity for a grower, farmer or entrepreneur to produce and sell ‘value added’ products directly to the customer. This chapter outlines the minimum requirements created for a production facility to be used to produce ‘value added’ products. Expansion of sales beyond a farmers market or food fair will require registration and compliance with the local, state or federal health departments. The requirements are as follows:

### Structure, Cleanliness and Repair

**Floors.** These must be constructed of smooth, durable and easy to clean material. Floors must be of wood (hardwood with tight joints) concrete, linoleum, terrazzo, tile, or other suitable materials. If concrete is used it must be sealed. Carpeting is prohibited in the following areas: food preparation, utensil washing and storage, and toilet rooms. Floor/wall joints are to be covered or sealed to prevent cracks where food particles might lodge.

**Wall and Ceilings.** Food preparation and utensil washing areas must have a smooth, washable surface. The walls and ceilings of all rooms must be kept clean and in good repair.

**Work Surfaces.** These must be made of materials that can be easily cleaned and sanitized. All family foods must be removed from the work areas during production to avoid cross contamination with production raw materials.

**Ventilation.** To prevent condensation or accumulation of offensive or dangerous fumes, gases, mists or odors, ventilation must be provided.

**Lighting.** This must be adequate to allow product to be visually inspected for obvious contamination. Lighting fixtures need to provide a shield or barrier to eliminate the possibility

of broken glass falling into food or onto stored utensils.

**Toilet facilities.** Toilet rooms must be ventilated by an open and properly screened window or mechanical exhaust to the outside air. Doors to the toilet rooms must be tight fitting and closed during food preparation and handling. Toilet rooms must be kept in a clean and orderly fashion. Paper towels, liquid antimicrobial soap and toilet paper must be available at all time.

**Hand washing.** Facilities must include hot and cold water, soap, and disposable paper towels or an air dryer. It is recognized that the hand washing facility in a home operation can be located in the toilet facility. Dirty hands must not be washed in sinks used for the preparation of food, or for the cleaning or sanitizing of utensils. Care must be taken to use disposable paper towels to dry one’s hands during food preparation. All people involved in food production must avoid the use of a community hand towel. Clean hands are essential to a sanitary operation,

**Water Supply.** Water must be adequate in supply and safe for human consumption. (potable).

**Plumbing and sinks.** The production area must be properly plumbed with hot and cold running water and have facilities adequate for cleaning all processing equipment and utensils. For cleaning and sanitizing equipment and utensils at the end of production, the operation must have the equivalent of a 3 compartment sink. This includes the use of tubs or large pans (that have been properly cleaned) for rinsing and sanitizing equipment and utensils.

If large tubs or pans are used in Lieu of a triple compartments sink, the tubs must be cleaned prior to use. They must be washed in hot and soapy water, rinsed in hot water, and rinsed with a bleach and water solution. To wash containers, equipment, or production utensils, the first sink (tub) must be filled with hot and soapy water using a good dish detergent. The second sink will hold the rinse water to rinse all equipment and utensils that have been washed in the first sink. The final sink or tub is used to hold the sanitizing solution

made from 2 oz. of bleach to 1 gallon of water.

The production sink drains must not be directly plumbed into a sewage line, but if this occurs, adequate back flow prevention must be installed.

### **Equipment Storage Containers and Utensils**

**Refrigeration.** Facilities used to process perishable raw materials in category 2 or 3 will need to have a refrigerator with a temperature at or below 41F or a freezer with a temperature below 0F, or both. Separate refrigerators and freezers are recommended, but not required, to avoid cross contamination of family food with raw materials, and to reduce the load on the capacity of a single unit to provide rapid and complete cooling when the door is being opened for both domestic and production purposes. Any refrigerator and freezer must be equipped with a thermometer so that it can be verified at any time that the proper temperatures are being maintained.

**Waste disposal.** To avoid creating any insect breeding ground, all liquid wastes must be disposed of down a drain in a sanitary sewage system. Garbage and other refuse must be disposed of in a safe and sanitary manner that does not create a harborage or breeding ground for rodents or insects. Care must be taken to dispose of all garbage well away from any area involving the production or growing of food.

**Production and Storage Containers and Utensils.** Containers and utensils for use during production and storage must be of a material that can be easily cleaned and sanitized. To avoid fragments in or contamination of the food products, they must be discarded when damaged or no longer easily cleaned. All containers and utensils must be cleaned, sanitized (procedures found in chapter 5) and allowed to air dry prior to their use. Care must be taken to avoid the recontamination of containers and utensils while in storage. The wise home operator will maintain separate storage for family containers and utensils from the commercial ones.

## 5. Food sanitation guidelines

It is the intent of any food handling sanitation program to control the primary sources of food contamination. The following guidelines will form the basis of a sanitation program. They are divided into two levels based on the amount of handling involved in the production of the item for sale.

### **Level 1** for the harvest and sale of farm produce

- Equipment used to harvest and store, as well as containers and equipment must be cleaned free of dirt, decaying food, sticks and stones before each use.
- Storage and packaging areas must be swept clean after each use.
- Food packagers must wash, sanitize (wash with antimicrobial soap) and dry their hands at the following times as needed:
  - When reporting to their work area
  - After eating and smoking
  - After use of the toilet
  - After coughing or sneezing
  - After handling any product that can contaminate their hands
- Fingernails must be short and clean.
- No food packaging by anyone who is seriously ill (has an illness resulting in vomiting or diarrhea)
- No eating or drinking of food while processing or preparing food for storage.
- No smoking while processing or preparing food for storage.

**Level 2** for the further processing of food products  
Containers and utensils which come in direct contact with foods during processing must be cleaned, sanitized, and allowed to air dry prior to each use. The following procedures must be followed:

1. First sink- contains hot soapy water. The containers and utensils must be washed in a solution of hot water and household strength antimicrobial dish detergent.
  2. Second sink or equivalent (tub) — contains hot water. The containers and utensils must be rinsed in hot water to remove any soapy residue.
  3. Third sink or equivalent-contains household chlorine bleach and water. The containers and utensils must be rinsed in a solution of hot water and chlorine bleach. A recommended usage for household strength chlorine bleach is 2oz bleach/1 gallon water.
- The food processing and storage areas must be cleaned after each use. The food contact areas, floors, walls and sinks must be cleaned with soap and water.
  - Food handlers must wash, sanitize and dry their hands at the following times and as needed:
    - When reporting to their work area
    - After all breaks
    - After eating and smoking
    - After use of the toilet
    - After coughing or sneezing
    - After handling any product that can contaminate their hands
    - After blowing their nose, touching the nose, mouth, ears, or hair.
  - Fingernails should be short and clean.
  - No food handling or processing can be performed by anyone who is seriously ill (an illness resulting in vomiting or diarrhea).
  - No eating or drinking in a food processing area while food is being processed or prepared for storage.
  - No smoking at any time in a food processing area.
  - Hair must be covered during the preparation or processing of food.

We have incorporated *From the field to the table: Suggested food handling guidelines for Farmers Markets, fairs, and festivals* into the operating procedures at our Crescent City Farmers Market. We know that both vendors and customers benefit from its clarity and thoroughness. It is a practical response to a recognizable shift in consumer concern about food quality and safety. Over the past decade, consumers have demonstrated an insatiable appetite for farmers markets and the opportunity to reconnect to food sources — safe food sources. In an article about food safety in the September 1, 1998 issue of *Newsweek*, author Adam Rogers reflects many people's feelings when he wrote, "when farmers sell their own food, the product doesn't pass through numerous hands and giant distribution centers that increase the risk of picking up pathogens." Indeed, these issues have only grown more dire in the minds of consumers. This document provides Markets with the means to demonstrate how. Organized into categories of risk, *From the Field to the Table* equips Farmers Market managers with a simple, transparent system to protect consumers and the owner-operated businesses that make up the Market.



Shoppers and vendors alike make note of Market staff conducting temperature control readings in the Market. In order to put these guidelines into action, please feel free to download the addenda (also available on the [marketumbrella.org](http://marketumbrella.org) website).



From the field to the table:

Addendum 1, labeling guidelines for pre-packaged foods

The following information is required on a food label to meet federal guidelines:

- the name or identity of the product;
- the net quantity or weight of food included in the container;
- the ingredient statement;
- the name and address of the manufacturer, packer, or distributor; and
- the USDA Inspection Legend (required on USDA inspected items only).

The information must be printed and arranged in terms understandable to an ordinary individual. The mandatory information must appear on the Principal Display Panel (PDP). The Principal Display Panel is that part of the label that is most likely to be displayed, presented, or shown under customary condition of display for retail sale.

The PDP is placed in different locations on different types of labels:

- on a full wrap around label: the PDP is the 40% of the circumference of the container which is most likely to be seen by the consumer. If you are unable to present all the required information on the PDP an Information Panel can be used in addition to the PDP. However, the product name and net weight must always be included on the PDP. The Information Panel is that area that is immediately to the right of the PDP. It is 20 % of the circumference of the container. If this area is used for required information, it must not contain consumer information;
- on a spot label: the PDP is the entire label; and
- on a cap label: this label can only be used as the

PDP if no other label is used.

**Product name.** This must descriptively state what the product is. It always appears on the PDP.

**Net quantity or weight statement.** The unit of measure must be stated in terms of weight or volume. A solid, semi solid, viscous, or mixture of solids and liquids should be described in terms of net weight. Liquid weight should be stated in terms of volume, such as gallon, quart, pint, and fluid ounce. Quantities less than one pint or one pound must be stated in ounces only. Quantities that are at least one pint or pound, but less than one gallon or 4 pounds, must have dual declaration. An example of dual declaration for weight is: “Net Wt. 40 oz. (2.5 LB),” or for volume: “Net Contents 32 fl oz. (1 quart).” Quantities that exceed one gallon or 4 pounds are stated as the largest whole unit, with the remainder stated as a fraction.

If the panel is more than 5 square inches, the net quantity statement must be located in the lower 30 % of the PDP. On a label that is smaller than 5 square inches, the net quantity statement can appear anywhere. The size of the type selected for the net quantity statement is also dictated by the size of the PDP. The requirements for type size is as follows:

<i>Size of Principal Display Panel</i>	<i>Min. Letter Height</i>
5 sq. in. or less	1/16 inch
Over 5 sq. in. to 25 sq. in.	1/8 inch
Over 25 sq. in. to 100 sq. in.	3/16 inch
Over 100 sq. in. to 400 sq. in.	1/2 inch
Over 400 sq. in.	1/4 inch

The net quantity statement must be in bold contrast to the background of the label. It must have a separation between the statement and any other information, equal to

the minimum height of the size of the letters (based on the above chart).

**Ingredient statement.** Ingredients must be placed in order of predominance with the largest quantity first and the smallest quantity last.

**Identification of source.** This required information allows the consumer to contact the manufacturer or party responsible for the distribution of the food product. The company name of the manufacturer or distributor, city, and state are required. The information must be prefaced by the appropriate statements "Manufactured by:" or "Distributed by:."





## From the field to the table:

### Addendum 2, basic sources of food contamination

It is essential that all persons who harvest, further process, or distribute food products take an active role in protecting the foods they handle from adulteration. Food-borne illness can range from something as simple as a common cold transmitted from someone coughing or sneezing on a food, to salmonellosis, ptomaine poisoning, or botulism. Food handling requires the use of a sanitary environment and practices to prevent the introduction and spread of disease-producing microorganisms or contamination by dirt, insects, or any foreign object into the food product.

Most food-borne illness are caused by one of the following microorganisms: bacteria, mold, yeast, protozoa, or virus.

Microorganisms causing disease are spread from one person to another by different means:

- direct contact;
- food and water;
- dishes and cups;
- eating utensils;
- towels;
- saliva;
- waste matter; and
- animals and insects.

Some carriers of the sources listed above include filth or dirt, hands and fingers, and insects or rodents. The understanding of how each of these elements contribute to the spread of disease provides a simple basis for good food handling sanitation.

**Filth or dirt.** Filth is any foul or obnoxious material or waste. This includes human or animal waste matter, spit or

saliva, and decayed or spoiled food. Human excreta or human waste matter is of the greatest concern because a number of serious diseases can be transmitted through it. Examples of such diseases are typhoid fever, salmonellosis, cholera, dysentery, and hepatitis. Due to the serious nature of these illnesses, it is important that all food processing equipment and processing areas do not come into any contact with sewage plumbing or a home septic system.

Spit will carry and spread certain respiratory diseases such as pneumonia or colds. A single sneeze or cough can spread thousands of bacteria through the air. Care must be taken to prevent sneezing, coughing or spitting around any area where food is being prepared or handled.

Hair, both human and animal, is considered a source of filth. Hair can be a carrier of bacteria and often signifies contaminated raw materials or process area.

**Hands and fingers.** Fingers are a highly contaminated source of bacteria because they are used to perform many activities. Daily activities that provide sources of bacteria to our fingers include:

- going to the bathroom;
- cleaning our bodies;
- dressing and grooming ourselves;
- caring for the sick;
- dressing a wound;
- food preparation; and
- eating.

In each case when performing these duties, our fingers can transfer bacteria or other microorganisms from one place to another. Washing hands after these activities must be thorough to be effective. Washing



carefully with an antibacterial hand soap and water can greatly reduce the number of bacteria on your hands. Hands must be washed after use of the toilet to prevent the spread of intestinal organisms such as E. Coli.

Wounds on the fingers or hands of a food handler must be cleaned, dressed, and covered to prevent the introduction of bacteria into the food.

**Insects and rodents.** The common housefly is just one of the most active spreaders of disease. It is attracted to filth and

thrives on it. It will feed and walk on filth and garbage, and then can walk on your food product. Flies also spread bacteria in a second manner. The common housefly cannot chew food. The food must be liquefied, to allow the fly to ingest the food. To do this the fly regurgitates on the food to dissolve it. Then it sucks up the regurgitated material. Some of this material can remain, and it contains bacteria and other material the insect can have had in its stomach. This can include garbage, animal or human waste. Rodents, like insects, must be prevented from entering a food processing, storage or distribution site, as they are also active carriers of disease.

## From the field to the table:

### Addendum 3, HACCP guidelines — Hazard Analysis Critical Control Point

Additional information: [www.cfsan.fda.gov~dms/fcannex5.html](http://www.cfsan.fda.gov~dms/fcannex5.html)

HACCP stands for "Hazard Analysis and Critical Control Point," and is a prevention-based food safety system. HACCP prevents the occurrence of potential food safety problems through assessment of inherent risks attributable to a specific product or process, and determining the necessary steps that will control the identified risk. This is accomplished through the identification and monitoring of specific foodborne hazards (biological, chemical, or physical) that can adversely affect the safety of the food product.

HACCP offers two specific benefits over conventional inspection techniques.

- First, it clearly identifies the food establishment as the final party responsible for ensuring the safety of the food it produces.
- Second, a HACCP system allows the regulatory agency to more comprehensively determine an establishment's level of compliance. By adopting a HACCP approach, both current and past conditions can be determined, giving the regulatory agency a better picture of hazard prevention and food safety.

Hazard analysis begins with establishing critical control points (CCPs), which identify those points in the process that must be controlled to ensure the safety of the food. Critical limits are then assigned to document the appropriate parameters that must be met at each CCP. Monitoring and verification steps follow to ensure that potential risks are controlled. The hazard analysis, critical control points, critical limits, and monitoring and verification steps are documented in a HACCP plan.

The National Advisory Committee on Microbiological Criteria for Foods (NACMCF), which developed HACCP principles, was established in 1988 and has as members officials from several federal agencies. The NACMCF has

developed seven widely accepted HACCP principles. Preparation of an effective HACCP must include consideration of these principles, which are:

1. Hazard analysis
2. Identify the critical control points (CCPs) in food preparation
3. Establish critical limits for preventive measures
4. Establish procedures to monitor CCPs
5. Establish the corrective action to be taken when monitoring shows that a critical limit had been exceeded
6. Establish effective record keeping systems that document the HACCP system
7. Establish procedures to verify that the HACCP system is working

#### Information for this Addendum:

U.S. Public Health Service (Food and Drug Administration), *Food Code*, 1997

Department of Health and Human Services, Public Health Service, Food and Drug Administration, Center for Food Safety and Applied Nutrition, Office of Seafood, *Fish & Fisheries Products Hazards & Controls Guide* (Second Edition), January, 1998



						Firm Name:		Product Description:	
(I)	(II)	(III)	(IV)	(V)	(VI)	(VII)	(VIII)	(IX)	(X)
Critical Control Point (CCP)	Significant Hazard(s)	Critical Limits for each Preventive Measure	What	How	Frequency	When	Corrective Action(s)	Records	Verification

Signature of Company Official: \_\_\_\_\_
Date: \_\_\_\_\_

[illegible][illegible]

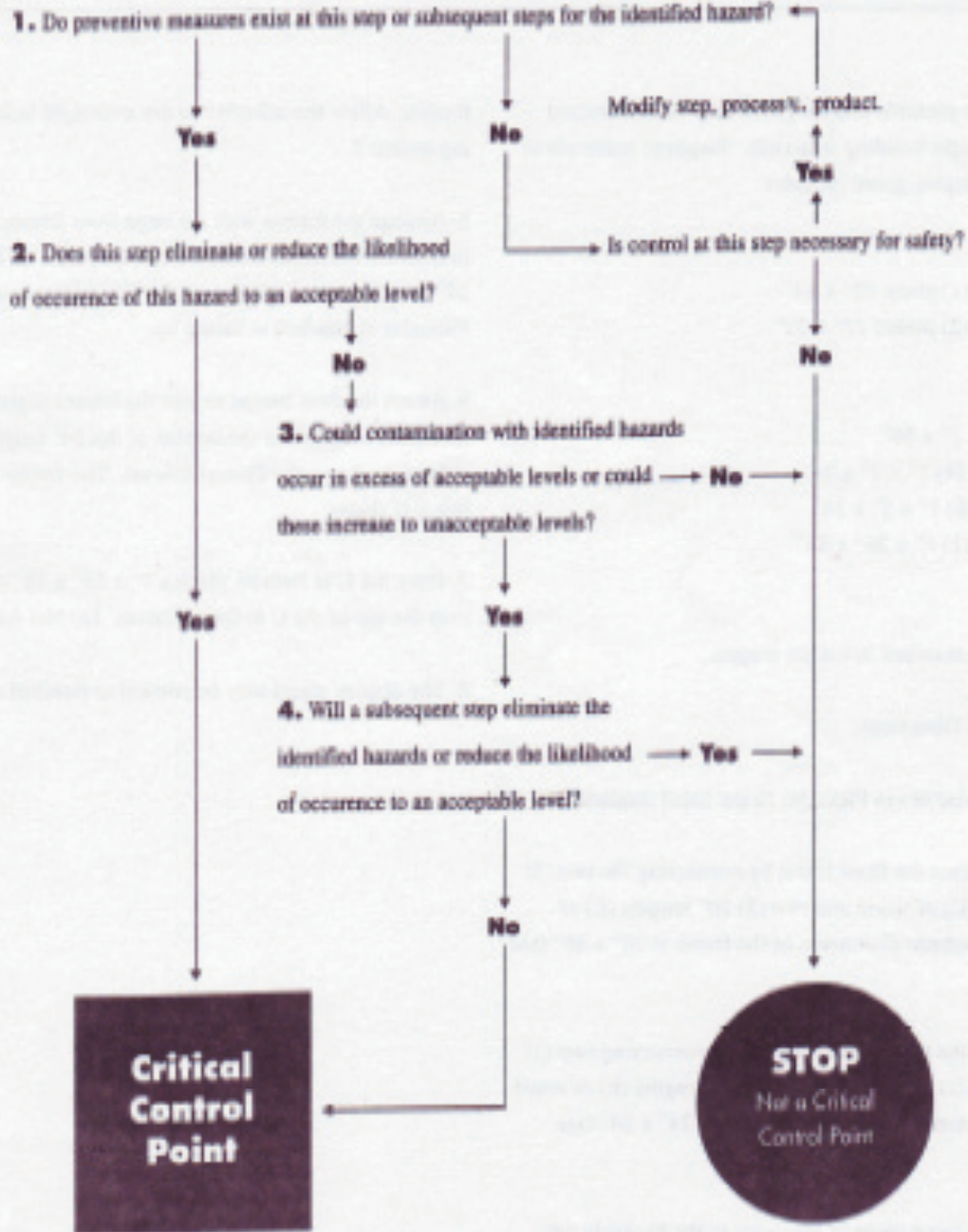
## Hazard Analysis Worksheet

Firm Name: _____	Product Description: _____
Firm Address: _____	Method of Storage and Distribution: _____
_____	Intended Use and Consumer: _____
_____	_____

(I)	(II)	(III)	(IV)	(V)	(VI)
Ingredient/processing step	Identify potential hazards introduced, controlled or enhanced at this step(I)	Are any potential food-safety hazards significant? (Yes/No)	Justify your decisions for column 3.	What preventative measures can be applied to prevent the significant hazards?	Is this step a critical control point? (Yes/No)
	Biological				
	Chemical				
	Physical				
	Biological				
	Chemical				
	Physical				
	Biological				
	Chemical				
	Physical				
	Biological				
	Chemical				
	Physical				



### CCP Decision Tree



## From the field to the table:

### Addendum 4, directions for construction of a portable display guard for unwrapped baked goods

A simple portable display guard may be constructed from lightweight building materials. Required materials to construct a display guard includes:

#### Plexiglas:

- (A) one (1) piece 22" x 34"
- (B) two (2) pieces 22" x 22"

#### Wood:

Two (2) 1" x 2" x 36"

- (C) four (4) 1" x 2" x 24"
- (D) six (6) 1" x 2" x 20"
- (E) one (1) 1" x 24" x 38"

#### Hinges:

Four (4) standard in-corner hinges.

#### Construction Directions:

1. Purchase or cut Plexiglas to the listed dimensions.
2. Construct the front frame by connecting the two (2) 36" lengths (C) of wood and two (2) 20" lengths (E) of wood. The outside dimension of the frame is 24" x 36" (see diagram).
3. Construct the two (2) side frames by connecting two (2) 24" lengths (D) of wood to two (2) 20" lengths (E) of wood. The outside dimensions of each frame is 24" x 24" (see diagram).
4. Attach the large piece of Plexiglas to the backside the large front frame and the smaller pieces of Plexiglas to the backside of the side frames. To attach the Plexiglas, apply super glue (or other appropriate adhesive to the outer edge of the Plexiglas. Immediately place the Plexiglas on the

frames. Allow the adhesive to dry overnight before proceeding to step 5.

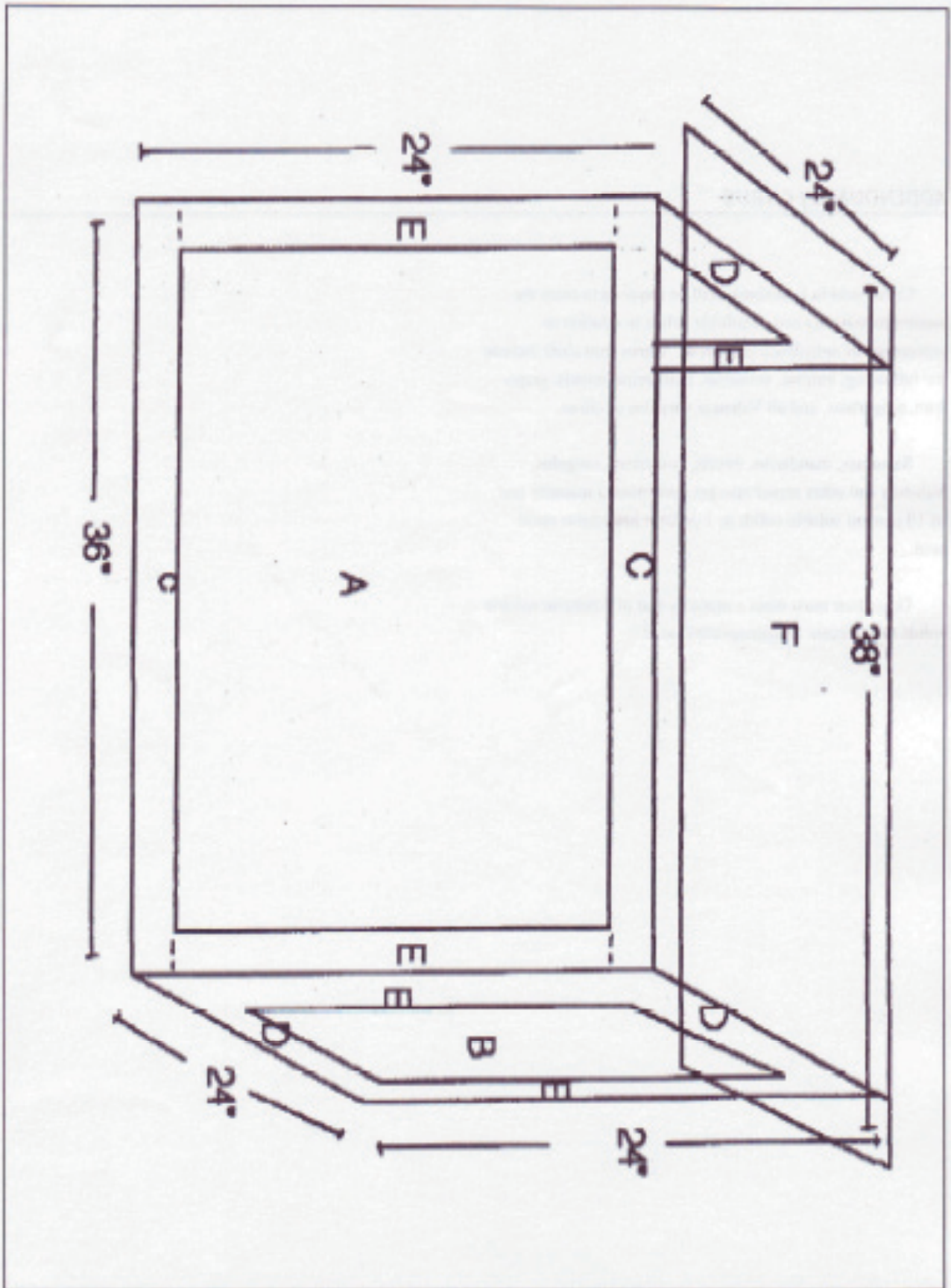
5. Arrange the frames with the large front frames (24" x 36") in between the smaller side frames (24" x 24"). Match the 24" heights to each other with the side of the frame the Plexiglas is attached to facing up.

6. Attach the door hinges to join the frames together one (1) inch from the top and the bottom of the 24" lengths on the side of the frame the Plexiglas is on. The frames should fold into a U shape.

7. Once the U is formed, place a 1" x 24" x 38" (F) board over the top of the U to form a cover. Do Not Attach.

8. The display guard may be painted or finished as desired.





## **From the field to the table:**

### **Addendum 5, citrus**

Citrus sold in Louisiana shall be required to meet the minimum maturity test of soluble solids in relations to percentage of anhydrous citric acid. Citrus fruit shall include the following: lemons, satsumas, mandarins, navels, grapefruit, tangerines, and all Valencia varieties of citrus.

Satsumas, mandarins, navels, tangerines, tangelos, Valencia and other round oranges must meet a maturity test of 10 percent soluble solids to 1 percent anhydrous citric acid.

Grapefruit must meet a maturity test of 16 percent soluble solids to 1 percent anhydrous citric acid.

## **From the field to the table:**

### **Addendum 6, product labeling**

No person or firm shall mislabel any fresh fruit or vegetable, or place or have any false or misleading statement or designation of quality, grade, trademarks, trade name, area of production, or place of origin on any fruit or vegetable, or on any placard used in connection with or having reference to any fresh fruit or vegetable or container, bulk lot, bulk load, arrangement, or display of fresh fruits or vegetables.

Fruits or vegetables labeled as a Louisiana-grown or produced product must have proof of origin of that product, such as sale invoices that give the producers or producer-packer's name and address. Any product labeled, "Louisiana Fruit," "Louisiana Vegetables," or has the name of a town (such as "Ruston Peaches," "Hammond Strawberries," etc.) attached to said product, that implies it was produced in that region, must have proof that the product is a Louisiana product and was produced in that region.

## From the field to the table:

### Addendum 7, fresh produce and scales

\* Please note: After Hurricanes Katrina and Rita, the businesses below may not be functioning as before. However, the sizes and equipment specifications remain useful.

Fresh produce need not be sold by weight under Louisiana law but if it is, you must use a scale that can be approved by the LA Department of Agriculture and Forestry (LDAF) and you must register it every year with the Department (a \$15 fee will be charged annually). LDAF inspectors can then check and calibrate the scale throughout the year but will not charge you anything beyond the registration fee. (Call Archie Lambert 504-952-8029 at the LDAF for further questions.)

Hanging scales that are “legal for trade” (which means they can be certified by the LDAF) include:

- a Chatillon 20-lb scale measuring in 1/2 oz. increments, costing \$129
- a 40-lb. scale measuring in 1-oz increments, costing \$139

available in Louisiana at:

G. T. Michelli Co.  
130 Brookhollow Esplanade  
Harahan 733-9822

- a Chatillon 20-lb. scale costing \$165  
available in Louisiana at:  
Southern Scales and Controls Inc.  
2708 L and A Rd.  
Metairie 833-3333

- a Chatillon 20-lb scale costing \$147  
available in Louisiana at:  
Greer Equipment  
1316 Distributors Row,  
Jefferson 734-8981



## From the field to the table:

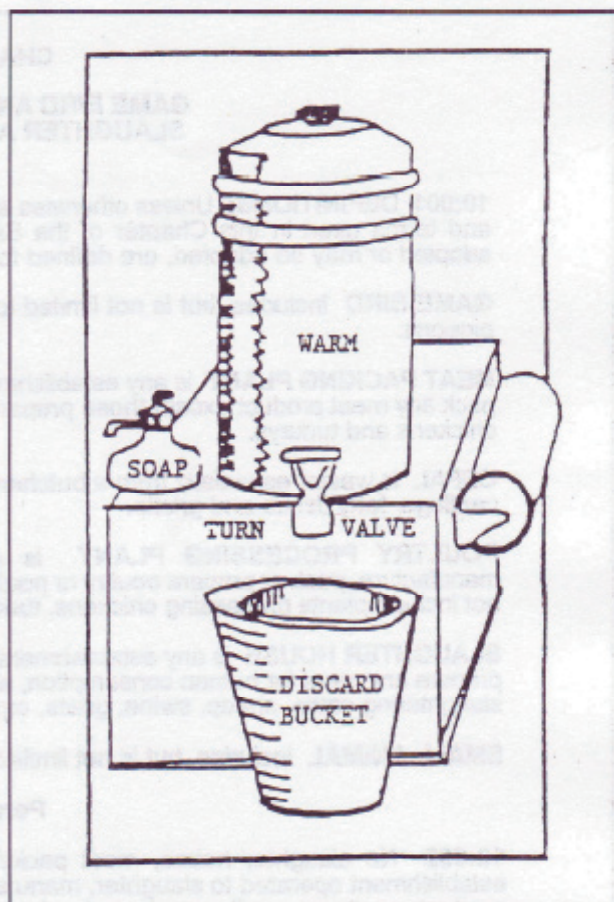
### Addendum 8, hand washing mechanism suited for open-air Farmers Markets

The excellent publication, *Growing for Market*, reported in its June 1998 issue of a drawing included in regulations sent to farmers' market vendors in Kansas City, Missouri, by the City Health Department:

*If you're cutting samples or doing other chores that require you to wash your hands at a farmers' market, here's an easy and inexpensive way to stay clean.*

*The handwashing station must have potable warm water, liquid soap in a dispenser, paper towels, and a container for waste water. The water container must be clean and have a valve or spigot that remains open to allow for adequate handwashing. (A push-button water cooler may not work.)*

*Growing for Market* is a journal of news and ideas for market gardeners. For more information about subscriptions, write to them at P.O. Box 3747, Lawrence, KS 66046. For US subscribers, \$27 per year; for Canadian subscribers, \$30.



From the field to the table:

Addendum 9, sanitary code of the State of Louisiana: game bird and small animal slaughter and processing

**CHAPTER X**

**GAME BIRD AND SMALL ANIMAL  
SLAUGHTER AND PROCESSING**

**10:001 DEFINITIONS:** Unless otherwise specifically provided herein, the following words and terms used in this Chapter of the Sanitary Code, and other Chapters which are adopted or may be adopted, are defined for the purposes thereof as follows:

**GAME BIRD** includes, but is not limited to; quail, chukars; pheasants, guinea fowl and pigeons.

**MEAT PACKING PLANT** is any establishment operating to manufacture, process, can or pack any meat product except those prepared from cattle, sheep, swine, goats, equines, chickens and turkeys.

**OFFAL** is waste, especially from a butchered animal, including but not limited to bones, cartilage, fatty tissue and gristle.

**POULTRY PROCESSING PLANT** is any establishment operating to slaughter, manufacture, pack or prepare poultry or poultry products for human consumption, but shall not include plants processing chickens, turkeys, ducks and geese.

**SLAUGHTER HOUSE** is any establishment operating to slaughter, manufacture, pack or prepare any meat for human consumption, except that it shall not apply to establishments slaughtering cattle, sheep, swine, goats, equines, chickens, turkeys, ducks, and geese.

**SMALL ANIMAL** includes, but is not limited to, rabbits.

**Permits**

**10:002** No slaughter house, meat packing plant, poultry processing plant or other establishment operated to slaughter, manufacture, pack or prepare any meat, meat food product, poultry or poultry products for human consumption shall be allowed to operate until the owner, manager or operator has obtained a permit to operate from the State Health Officer; provided these regulations do not apply to establishments slaughtering cattle, sheep, swine, goats, equines, chickens or turkeys or preparing meats therefrom, and do not apply to retail meat markets.

**10:003** The inspection of slaughter houses, meat packing plants and sausage kitchens preparing cattle, sheep, swine, goats, equines, chickens and turkeys is vested in the State Department of Agriculture and Forestry under authority of the State Meat and Poultry Inspection Law, LSA - R.S. 40:2271 et. seq... The only services the State Department of Health and Hospitals shall provide such establishments will be approval of their water supplies and waste disposal facilities and registration of meat products in accordance with the provisions of LSA - R.S. 40:627, and Chapters XII And XIII of this Code.

(Promulgated 1/20/96)

**10:004** Each owner or operator of a slaughter house, meat packing plant, or poultry processing plant operated to slaughter, manufacture, pack or prepare for human



consumption, any meat or meat products or poultry or poultry products subject to the regulations of this Chapter, shall make written application on a form prescribed and furnished by the State Health Officer, with such other information as the State Health Officer shall require.

**10:005** Permits shall be renewed annually by making written application on a form prescribed and furnished by the State Health Officer, with such other information as the State Health Officer shall require.

**10:006** All carcasses shall be identified as having been prepared in a permitted slaughter house by being labeled with all information required by the State Food, Drug and Cosmetic Law (R.S. 40:601 et seq.) and identified by the permit number of the establishment in which prepared. Any meat or meat product, poultry or poultry product, when offered for sale for human consumption, which is not identified with the permit number of the establishment where slaughtered or prepared, shall be subject to seizure and destruction as provided for by LSA - R.S. 40:632 and 635.

**10:007** Establishments processing meat products from cattle, sheep, swine, goats, equines and poultry for sale principally at retail (but some at wholesale), that are exempt from meat inspection services of the State Department of Agriculture and Forestry, shall operate under a permit issued by their parish health unit in accordance with Sections 22:002 thru 22:005 of Chapter XXII of this Code. Those products sold in package form at wholesale by exempt retailers shall be registered with the Food and Drug Control Unit as required by LSA - R.S. 40:627.

**10:008** Permits shall be issued only to the person or persons responsible for the operations of the facility and shall not be transferrable. (Promulgated 1/20/96)

**10:009** Permits shall not be granted for operations in any building, any part of which is used as living quarters, unless floors, walls and ceilings are without openings that directly or indirectly communicate with any part of the building used as living quarters.

**10:010** Permits shall not be granted unless or until the building and premises are in a sanitary condition as determined by the State Health Officer.

**10:011** The permit of any establishment may be revoked for failure to comply with any of the provisions of the regulations in this Chapter.

**10:012** The State Health Officer shall have access at all times during reasonable working hours to every part of any establishment subject to these regulations, for the purpose of making inspections.

**10:013** Each slaughter house operator shall keep a daily record to show the kind and number of birds or animals slaughtered.

**10:014** When slaughtering is done for an individual, or group of individuals other than the slaughter house operator, there shall also be kept a daily record as to the number and kind of animals slaughtered for each individual or group of individuals.

**10:015** These records shall be kept on file for one year by the owner or operator of the slaughter house and shall be available for the State Health Officer's inspection at any time during reasonable working hours. (Promulgated 1/20/96)



### **Buildings**

**10:016** Every slaughter house and meat packing plant shall be maintained in a sanitary condition and in compliance with the requirements of the regulations contained in this Chapter and those in Chapters V (Disease Vector Control), XIII (Sewage and Refuse Disposal) and XIV (Plumbing) of this Code.

**10:017** Plans and specifications for new establishments shall be submitted to the Department of Health and Hospitals, Office of Public Health, Food and Drug Unit for review and approval before construction. (Promulgated 1/20/96)

**10:018-1** Slaughter and processing plants shall be well lighted, naturally and/or artificially with at least 40 foot candles of light on all working surfaces. (Promulgated 1/20/96)

**10:018-2** Slaughter and processing plants shall be provided with adequate ventilation or control equipment to minimize odors and vapors (including steam and noxious fumes) in areas where they may contaminate food; and locate and operate fans and other air-blowing equipment in a manner that minimizes the potential for contaminating food, food-packaging materials, and food-contact surfaces. (Promulgated 1/20/96)

**10:019** Drainage, sewage disposal, and plumbing systems shall comply with Chapters XIII and XIV of this Code. Floor drains shall be provided in the slaughter and packing rooms in accordance with Chapter XIV. (Promulgated 1/20/96)

**10:020** Potable water shall be available in all areas of the slaughter house for cleaning and sanitizing utensils and equipment, and for hand washing, as specified in Chapter XIV of the State Sanitary Code, referencing Chapter 12 of the Standard Plumbing Code, 1991 Edition with 1992 Louisiana amendments. A heating facility capable of producing hot water for these purposes shall be provided on the premises. Water samples to verify microbiological quality and potability shall be collected from each plant at least annually. (Promulgated 1/20/96)

**10:021** The floors, walls, ceilings, partitions, posts, doors and other parts of all structures shall be smooth and tight, and of such materials, construction and finish as will enable ready and thorough cleaning. The floors shall be constructed of concrete or tile laid in concrete, or of any other material impermeable to water.

**10:022** General construction of building shall include: (a) a holding area for animals and fowls, (b) a slaughter, skinning or defeathering room, and (c) a packing, labeling and storage room.

**10:023** All openings into the outer air shall be protected against the entrance of flies, insects and vermin. "Fly Chaser" fans and ducts should be provided over frequently used openings to the outside.

**10:024** Sanitary facilities and accommodations shall be furnished by every establishment engaged in the slaughter, preparation or packing of meat or poultry product for human consumption.

**10:025** Toilet facilities shall be provided and installed in accordance with Chapter XIV of the State Sanitary Code, referencing Section 922 of the Standard Plumbing Code, 1991



Edition. Facilities shall be conveniently located and shall be accessible to employees at all times.  
(Promulgated 1/20/96)

**10:026** Hand washing lavatories shall be provided and installed in accordance with Chapter XIV of the State Sanitary Code, referencing Section 922 of the Standard Plumbing Code, 1991 Edition. Hand washing lavatories shall be accessible to employees at all times. Hand washing lavatories shall also be located in or immediately adjacent to toilet rooms or vestibules. Sinks used for food preparation or for washing and sanitizing of equipment and utensils shall not be used for hand washing. Each hand washing lavatory shall be provided with hot and cold water tempered by means of a mixing valve or combination faucet. An ample supply of hand cleansing soap or detergent shall be available at each lavatory. An ample supply of sanitary towels or a hand-drying device providing heated air shall be conveniently located near each hand washing lavatory. The use of common towels is prohibited. If disposable towels are used, easily cleanable waste receptacles shall be conveniently located near the hand washing facilities.  
(Promulgated 1/20/96)

**10:027** A three compartment sink constructed of smooth, impervious non-corrosive material such as stainless steel or high density food grade polymer plastic shall be provided in slaughter rooms, packing rooms or other preparation rooms for washing, rinsing and sanitizing utensils and equipment. Sinks constructed of galvanized steel are not acceptable. Sinks shall be adequate in size and number and shall be large enough to accommodate the largest utensil or movable piece of equipment.

Each sink compartment is to be designated and used for a specific purpose as shown in Table 10.1 below:

Table 10.1 Three Compartment Sink Usage		
Sink Compartment #1	Sink Compartment #2	Sink Compartment #3
Detergent Wash to remove soil and food residues.	Rinse with potable water to remove detergent solution.	Immersion in hot water or chemical sanitizing solution to destroy harmful microbes not removed by washing process (See 10:028-2).

Each sink compartment shall be provided with hot and cold running water delivered under pressure through a mixer faucet or mixing valve. Sinks are to be properly installed and shall be trapped and vented. Sinks designated for washing or thawing of food or food ingredients shall be designated for that purpose only and shall not be used for cleaning equipment or utensils.  
(Promulgated 1/20/96)

**10:028-1** Equipment and utensils used for preparing, processing and otherwise handling any meat, meat product or poultry shall be of such material and construction so as to enable ready and thorough cleaning and sanitizing such as will insure strict cleanliness in the preparation and handling of all food products. Trucks and receptacles used for inedible products shall bear some conspicuous and distinct mark and shall not be used for handling edible products.  
(Promulgated 1/20/96)



**10:028-2** Equipment and utensils used for preparing, processing and otherwise handling any meat, meat product or poultry shall be cleaned as often as necessary to avoid contamination of food, food ingredients and food-packaging materials.

Food-contact surfaces of equipment and utensils used in the processing and packaging of foods subject to contamination by harmful microbes shall be washed with a suitable detergent solution, rinsed with potable water and then sanitized in a manner specified as follows:

A. Hot Water Immersion. Cleaned equipment and utensils shall be immersed in fresh hot water of 170 °F (77 °C) or above.

B. Chemical Sanitizers. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at exposure times specified in 10:028-2D shall be listed in 21 CFR 178.1010, shall be used in accordance with the EPA approved manufacturer's label use instructions, and shall be used as follows:

1. A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart:

Minimum Concentration mg/L	Minimum Temperature pH of 10 or less °F (°C)	Minimum Temperature pH of 8 or less °F (°C)
25	120 (49)	120 (49)
50	100 (38)	75 (24)
100	55 (13)	55 (13)

2. An iodine solution shall have a:
  - a. minimum temperature of 75 °F (24 °C).
  - b. pH of 5.0 or less, unless the manufacture's use directions included in the labeling specify a higher pH limit of effectiveness, and
  - c. concentration between 12.5 mg/L and 25 mg/L.
3. A quaternary ammonium compound solution shall:
  - a. have a minimum temperature of 75 °F (24 °C).
  - b. have an effective concentration of not more than 200 mg/L as specified in 21 CFR 178.1010.
  - c. Be used only in water with 500 mg/L hardness or less.
4. Other solutions of the chemicals specified in 10:028-2(B)(1-3) of this section may be used if demonstrated to the state health officer to achieve sanitization and approved by the state health officer; or
5. Other chemical Sanitizers may be used if they are applied in accordance with the manufacturer's use directions included in the labeling.



C. Sanitization Exposure Times. Utensils and food-contact surfaces shall be exposed to hot water and chemical compounds for a period of time as specified below:

METHOD	MINIMUM EXPOSURE TIME
Hot Water Immersion	30 seconds
Chlorine Solutions	10 seconds
Other Chemical Sanitizing Solutions	30 seconds

(Promulgated 1/20/96)

10:029 Rooms, compartments, places, equipment and utensils used for preparing, storing or otherwise handling any meat, meat products or poultry and all other parts of the establishment shall be kept clean and sanitary.

10:030 Operations and procedures involving the preparation, storing and handling of any meat, meat product or poultry shall be in accordance with clean and sanitary methods as approved by the State Health Officer.

10:031 Rooms, compartments, places, equipment and utensils used for preparing, storing or otherwise handling any meat, meat products or poultry processed or packed, shall be kept free of steam and vapor to allow for inspections and to insure clean operations. The walls and ceilings of coolers and rooms under refrigeration shall be kept free from moisture so that condensation does not accumulate on walls and ceilings. Fresh meat and poultry shall be stored at 41 °F or below.

(Promulgated 1/20/96)

10:032-1 Butchers and others who dress or handle diseased carcasses or parts shall, before handling or dressing other carcasses or parts, cleanse hands of grease, immerse them in a prescribed disinfectant and rinse them in clean water. Implements used in dressing diseased carcasses should be thoroughly cleaned in boiling water with a prescribed disinfectant, followed by rinsing in clean water.

10:032-2 The employees of the establishment who handle any meat, meat products or poultry shall keep their hands clean and in all cases after visiting the toilet room or urinal shall wash their hands before handling any meat, meat products, poultry or implements used in their preparation. A sign so instructing shall be posted in the toilet or lavatory areas.

10:033 Aprons, frocks and other outer clothing worn by persons who handle any meat, meat products or poultry shall be of material that is readily cleaned and only clean garments shall be worn. At all times during work employees shall wear hair restraints such as hats, caps, nets or a type of restraint approved by the State Health Officer.

10:034 The vehicle in which any meat, meat products or poultry is transported shall be kept in a clean and sanitary condition. Accumulations of blood, drippings, trimmings or decomposed carcasses are prohibited. Wagons, carts, trucks or other conveyances used in transferring loose meat, meat products or poultry from the slaughter house to other places of storage or final distribution shall be closed or so covered that the contents shall be kept clean.



10:035 In addition, all vehicles used to transport meat, meat products or poultry shall be equipped with refrigeration units capable of maintaining 41 °F or below for refrigerated products and 0 °F or below for frozen products to insure their cleanliness.  
(Promulgated 1/20/96)

10:036 When there is an imminent danger to public health, a duly authorized representative of the State Health Officer shall attach a tag to any equipment or utensil which is insanitary. The use of tagged equipment or utensils will be in violation of these regulations. No equipment or utensils so tagged shall again be used until made sanitary. Such tag so placed shall not be removed by anyone other than the State Health Officer.

10:037 All operations and storage rooms and departments used for inedible products shall be maintained in clean condition acceptable to the State Health Officer. The outer premises of their establishment including the dock area where cars, trucks or wagons are loaded, and the driveway's, approaches, yards, pens and alleys shall be properly drained and kept clean, orderly and free of accumulations of refuse, spilled products and materials which may decompose and provide harborage for rodents, insects and vermin. All catch basins on the premises shall be of such construction and location that they shall be kept clean and free from odors.

10:038 **EMPLOYEE HEALTH:** The requirements of Chapter I, Section 1:008(1-3) and Chapter 2, Sections 2:021-2:024 of this Code shall be met. (Promulgated 1/20/96)

10:039 Dogs or cats shall not be admitted into any establishment where meat or poultry is handled in any way to be prepared for human consumption.

10:040 Offal shall be properly disposed of in a manner so as not to create nuisances or unsanitary conditions in or around the slaughter and processing plant that would provide a source of contamination. Offal shall be hauled away and properly disposed of daily pursuant to the requirements set forth in Chapters XI and XXVII of the State Sanitary Code.  
(Promulgated 1/20/96)

10:041 Hides or pelts shall be treated and stored in a fly-tight room or fly-tight receptacle so as not to create a nuisance or health problem.

10:042 All plant wastes shall be disposed of in a manner approved by the State Health Officer as provided for by Chapters XIII and XIV of this Code.

#### **Nutria Program**

10:043 In order to protect the health and welfare of consumers and to properly manage the nutria inspection program, an initial pilot program will be established and will include the supervision of a limited number of nutria processing facilities. For the initial pilot program, permits to operate will be issued to a maximum of five qualified applicants. Application for permits to process nutria shall be made on a form provided by the Department of Health and Hospitals. However, no application to process nutria will be accepted after the maximum number of permits have been issued or after the closing of the nutria trapping season. The nutria processing pilot program will commence and cease on dates coinciding with the beginning and ending of the nutria trapping season as promulgated by the Wildlife and Fisheries Commission. Permits issued by LDHH will expire at midnight of the last official day of the nutria trapping season. Only nutria taken



by licensed trappers will be considered eligible for processing and inspection under the cooperative inspection program. The number of nutria processing plants that will be approved and permitted for nutria processing in future years will be determined each year after the close of the nutria trapping season and after an evaluation of each year's production has been made. (Promulgated 1/20/96)

**10:044** Persons wanting to process nutria for human consumption must meet certain minimum qualifications in order to be considered for inclusion in the nutria processing pilot program. (Promulgated 1/20/96)

**10:044-1**

Permitted facilities shall:

1. have access to an abundant supply of nutria animals for slaughtering and processing in order to keep each processing facility operating at an acceptable capacity in order to best utilize the personnel and resources of all departments;
2. utilize processing facilities that are designed and constructed to meet the minimum standards of Chapter X of the State Sanitary Code;
3. establish and adhere to a HACCP quality control plan approved by LDAF that will render safe nutria meat which is free of harmful microorganisms and of sound, wholesome quality;
4. receive and process only those nutria animals that have been taken by trappers who hold a valid license issued by the LDWF;
5. pre-inspect nutria carcasses upon receipt from licensed trappers to verify suitability for submission for inspection. Carcasses that are deemed unsuitable for processing for human consumption shall be clearly marked or otherwise identified so as not to be subject to inspection or otherwise commingled with nutria deemed suitable for human consumption. Nutria carcasses declared not fit for human consumption shall be rejected from inspection and shall be destroyed and disposed of in a manner approved by LDHH and LDAF and shall not be allowed to create a nuisance and/or a source of contamination. (Promulgated 1/20/96)

**10:045** Each package, container, carton, or case of nutria, nutria meat, or nutria meat products shall be labeled in accordance with Section 49:3.0001 of the meat and meat products regulations. Labels and labeling shall be reviewed and approved by the LDAF. All nutria taken, processed, packaged and distributed under this cooperative program shall be labeled and identified as "certified cajun nutria." (Promulgated 1/20/96)

**10:046** No nutria meat shall be sold in any butcher shop, meat market, grocery store, restaurant or to any wholesale grocer, dealer or distributors unless such nutria meat is clearly identified as having been processed and inspected in an approved processing facility. Nutria meat not clearly identified as having been processed and inspected in an approved processing facility shall be subject to seizure and destruction as provided for by LSA - R.S. 40:632 and 635. (Promulgated 1/20/96)

**10:047** The provisions herein constituting Chapter X of the State Sanitary Code shall apply to the nutria program, as appropriate. (Promulgated 1/20/96)



## CHAPTER X INDEX

### GAME BIRD AND SMALL ANIMAL SLAUGHTER AND PROCESSING

- Animal, small**
  - definition of, 10:001
- Aprons,**
  - material readily cleanable, 10:033
- Buildings - Page 3**
  - general construction of, 10:022
  - maintenance in sanitary condition, 10:016, 10:019, 10:021, 10:023
- Carcasses**
  - identification of, 10:006
  - seizure and destruction, 10:006
  - handling of, 10:032-1
  - decomposed, 10:034
  - nutria, 10:044-1
- Ceilings,** 10:021
- Clothing,** 10:033
- Definitions,** 10:001
- Dogs and cats**
  - admission prohibited, 10:039
- Doors,** 10:021
- Drainage,** 10:019
- Employees**
  - Health of, 10:038
  - Practices, 10:032-1, 10:032-2, 10:033
- Equipment**
  - material and construction of, 10:028
  - cleaning of, 10:028-2
- Flies**
  - protection against, 10:023
- Floors**
  - construction and materials, 10:021
  - drains, 10:019
- Game bird**
  - definition of, 10:001
- Hair restraints,** 10:033
- Hand washing**
  - cleaning and washing, 10:020, 10:026, 10:032
- Hides**
  - treatment and storage of, 10:041
- Holding areas, animals and fowls,** 10:022
- Inedible products**
  - cleanliness, 10:028-1, 10:037
- Inspection,**
  - access to establishment by duly authorized persons, 10:012
  - slaughter houses, meat packing plants and sausage kitchens vested in State Department of Agriculture & Forestry, 10:003

**Lavatories**

provided with hot and cold water, soap and towels, 10:026

**Lighting**

natural and artificial, 10:018-1

intensity, 10:018-1

**Meat packing plant**

definition of, 10:001

**Nutria program Page 7**

qualifications for, 10:044

labeling of nutria products, 10:045

sale of in butcher shops, meat markets, grocery stores and restaurants, 10:046

**Offal**

proper disposal of, 10:040

**Permits - Page 1**

authorization to make inspection, 10:012

granted only if building is in sanitary condition, 10:010

not granted if building is not completely separated from living quarters, 10:009

nutria processing plants, 10:044-1

permit numbers same for two or more establishments under same ownership or control, 10:008

renewed annually, 10:005

required from State Health Department for game bird and small animal slaughter houses and packing plants, 10:002

required from parish health unit (when exempt from meat inspection services of State Department of Agriculture and selling principally at retail but doing some wholesaling), 10:007

written application for, 10:004

**Plans and Specifications**

submission of, 10:017

**Plumbing**

systems, 10:019

compliance with Sanitary Code, 10:019

**Poultry Processing plant,**

definition of, 10:001

**Sanitary Facilities, 10:024**

hand washing lavatories, 10:026

floor drains, 10:019

sinks, installation and usage of, 10:027

toilets facilities, 10:025

**Sinks, see Sanitary Facilities**

**Toilet Facilities, See Sanitary Facilities**

**Utensils**

construction and materials, 10:028-1

cleanliness of, 10:028-2

**Vehicles, delivery**

design, 10:034

cleanliness, 10:034

refrigeration, 10:035

**Ventilation, 10:018-2**

**Wastes,**

proper disposal of, 10:042



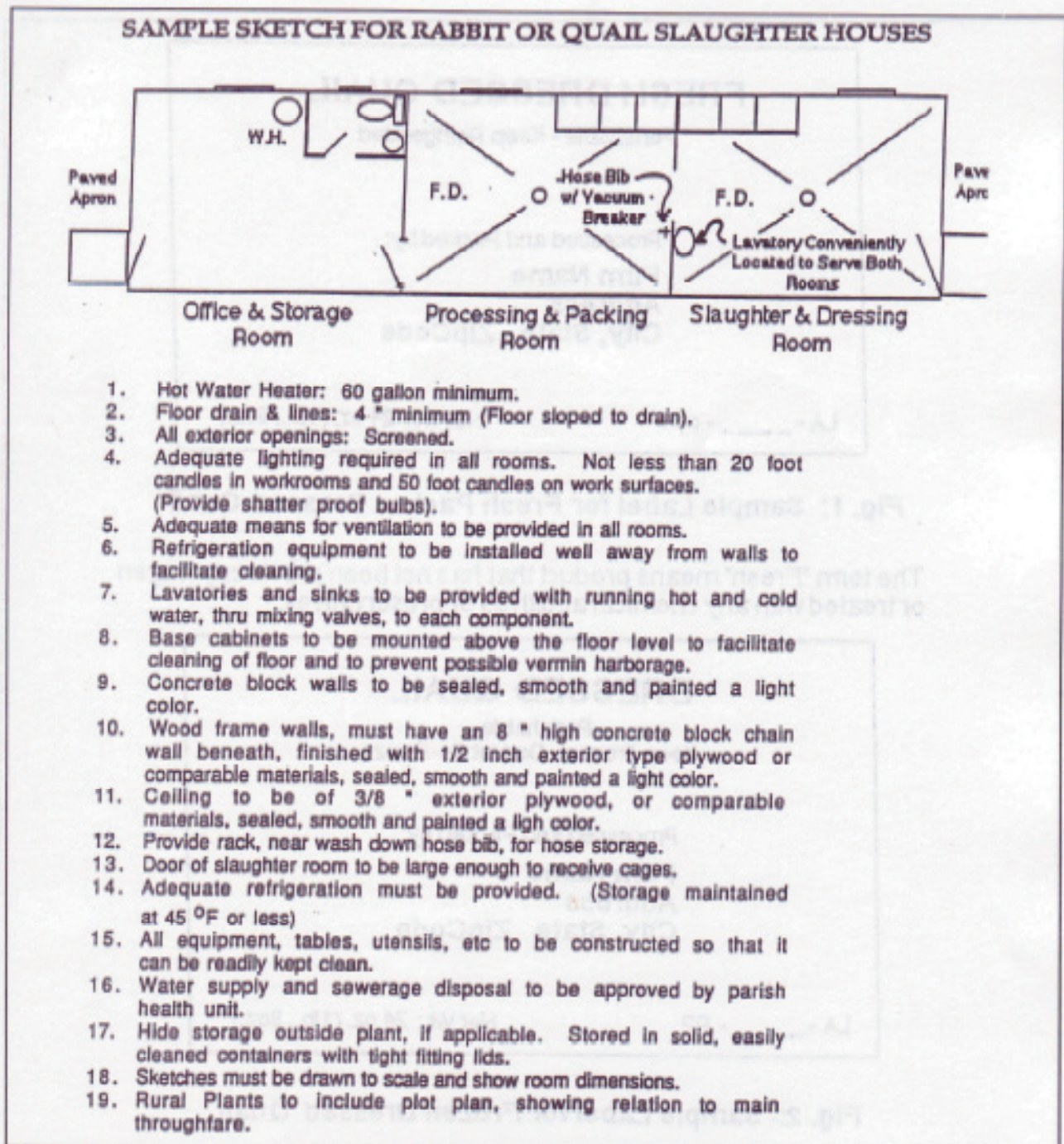
From the field to the table:

Addendum 10, application for permit to operate in the State of Louisiana

DEPARTMENT OF HEALTH AND HOSPITALS OFFICE OF PUBLIC HEALTH LABORATORY SERVICES P.O. BOX 94128 NEW ORLEANS, LOUISIANA 70189										CHECK PROGRAM			
1. OFFICE USE ONLY													
PERMIT NUMBER										Type of Permit			
Initial										Feed & Drug			
Examination Number										Slaughter			
E Code										Daily Producer			
Other E Codes										Semi-Permit			
NAME OF BUSINESS										Annual			
BUSINESS/ CORPORATION NAME										Seasonal			
PARTIAL ADDRESS										MAILING ADDRESS			
CITY										CITY			
STATE										STATE			
ZIP										ZIP			
PHONE ( )										PHONE ( )			
FEE										Total Fee \$			
Total No. Permits										TAX EXEMPT ( )			
THIS BUSINESS/ FEE EXEMPT										(Check or license Order Payable to DEPT. NO. CASH)			
1. BUSINESS ORGANIZATION (CHECK ONE) PROVIDE INFORMATION AS APPLICABLE (TO BE COMPLETED BY APPLICANT) (PRINT OR TYPE)										(MAY BE FURNISHED BY FEE EXEMPT)			
PROPRIETORSHIP <input type="checkbox"/>										PARTNERSHIP <input type="checkbox"/>			
OWNER'S FULL NAME										LIST OF PARTNERS <input type="checkbox"/>			
ADDRESS										% OWNERSHIP			
CITY										ADDRESS OF PARTNERSHIP			
STATE										CITY			
ZIP										STATE			
ADDRESS OF CORPORATION										CITY			
CITY										STATE			
STATE										ZIP			
SIGNATURE OF OWNER/ CORPORATION/ OFFICER/ AGENT										TITLE			
PRINT NAME										DATE OF APPLICATION			
COPY 1 UNIT OR PARTIAL FILE										COPY 2 TO PERMIT UNIT/ INSPECTION			
COPY 3 TEMPORARY PERMIT										EXPIRATION			
LHS-2104 (7/1941)										REG. NO.			

From the field to the table:

Addendum 11, sample sktech for rabbit or quail slaughter houses





From the field to the table:

Addendum 12, sample quail labels

<b>FRESH DRESSED QUAIL</b>	
Perishable - Keep Refrigerated	
Processed and Packed by:	
Firm Name	
Address	
City, State	ZipCode
LA - ____ - PP	Net Wt: 24 oz. (1lb., 8oz.)

Fig. 1: Sample Label for Fresh Packed Dressed Quail

The term "Fresh" means product that has not been previously frozen or treated with any chemical additives or preservatives.

<b>DRESSED QUAIL</b>	
Perishable	
Keep Frozen - Do Not Re-Freeze	
Processed and Packed by:	
Firm Name	
Address	
City, State	ZipCode
LA - ____ - PP	Net Wt: 24 oz. (1lb., 8oz.)

Fig. 2: Sample Label for Frozen Dressed Quail



## From the field to the table:

### Addendum 13, our experience with cooking demonstrations and samples

For many markets, cooking demonstrations performed by restaurant chefs are a cause for both celebration and concern. Chefs are wonderful spokespersons for local produce and healthy food handling. They draw big crowds; however, they also draw the attention of local health department officials. For this reason, some markets have been forced to eliminate chefs' performances as featured events.

The enclosed food handling guidelines are designed to eliminate the need for the required components of a commercial food establishment — triple sinks and so forth — by removing the need to wash any containers or utensils on site. The logic is this: market vendors are not required to have triple sinks and wipe-down surfaces at the market because they do not cut portions on site. This contradicts the practice of chefs and vendors who give samples on site. If local health departments recognize these contradictions, we suggest the following:

**Chefs' cooking demonstrations:** Health departments usually have a good relationship with restaurant chefs, including confidence in their food handling practices. Chefs should arrive with most of their food prepared in their approved kitchen, finish up preparations on site, and then serve samples to shoppers in plastic serving dishes with plastic utensils. Any dirty pots and pans will be packed up and returned to their restaurant kitchens for cleaning. **Utilize the chefs' / health department's relationship as an advantage.** If the health department is not convinced that the chef is prepared to cook and hand out samples safely, the health department should conduct a specific training to chefs for market appearances.

**Vendors' samples at the market:** In providing samples, vendors should use disposable utensils and dishes. We suggest training vendors to use plastic utensils that can be thrown away after use, wear plastic gloves, prepare

samples as much as possible prior to leaving the production facility (e.g., cutting up bread samples and placing in plastic sample cups prior to coming to market).

Cooking demonstrations and samples can pose health concerns. Health department officials may become upset with the practice of on site samples (by chefs or vendors) and may use it as a means of challenging the very existence of a market. Farmers' markets do not fit into the existing paradigm of supermarkets where everything is "sealed for your protection." The best method to put health officials at ease is to develop pro-active, comprehensive food handling guidelines.

## **From the field to the table:**

### **Addendum 14, sanitary code of the state of Louisiana: retail food establishments: markets**

In the 1998 edition of *From the Field to the Table*, we reprinted the sanitary code for retail food establishments (markets) as a means of preparing the reader with what (as of then) the State of Louisiana perceived to be the standards for farmers markets (or what they refer to as curbside markets). Central to the purpose of this manual, we had hoped to equip you with the means to navigate between what we recommend and what the state (any state) comes to the table with as codes.

So much has happened in the world of food safety since 1998. So, rather than direct our readers to antiquated codes, instead please log onto the Louisiana Department of Health and Hospitals' Center of Environmental Health /Sanitation web page:

<http://www.dhh.louisiana.gov/offices/?ID=206>