

## **PREPARED FOOD VENDORS**

Vendors that sell prepared foods, which include pickles, jams, honey, baking, etc., are required to follow the Island Health Authority (VIHA) rules and guidelines for Temporary Food (Farmers) Markets as follows:

- All vendors that seek prepared foods must have VIHA approved FoodSafe level 1 or 2 Certification. This certification is valid for 5 years. The EFM does not accept either Marketsafe or ProcessSafe certification.
- A copy of any required VIHA certificates or authorization must be submitted with your Errington Farmers Market application. If it is not immediately available ( you have yet to receive your certificate) make a note on your application and notify the Market Manager.
- Check with BC Center for Disease Control's Temporary Food Markets Guidelines for the Sale of Foods at Temporary Food Markets. [Guidelines - Sale of Foods at Temporary Food Markets current.pdf](#) to see if your proposed product falls under 'low risk' or 'high risk' foods. Some items may need refrigeration. Eggs, Meat, Dairy and some Dairy Containing Baked Goods are restricted to special refrigerated conditions of sale.
- If BC Center for Disease Control's Temporary Food Markets Guidelines for the Sale of Foods at Temporary Food Markets indicate that your product does not require any level of certification or licensing, a written authorization from VIHA is required.
- Display cases, counters, shelves, tables, and any other equipment used in connection with the sale of lower risk food should be made from easily cleanable material, maintained in good condition and, cleaned and sanitized as often as necessary.
- Food handlers observe good personal hygiene, including wearing clean attire and washing hands before handling food or after handling money. Wearing of disposable gloves when handling food or money is recommended, gloves should be changed between activities.
- Low Risk Food Vendors must ensure sign is displayed that is clearly visible to the consumer at the point of sale stating that "THIS FOOD HAS BEEN PREPARED IN A KITCHEN THAT IS NOT INSPECTED BY A REGULATORY AUTHORITY."
- Food products should be protected from sources of contamination at all times, including contact by pets, during storage and display at the market. Foods should not be stored in direct contact with the ground.
- High Risk Foods intended to be packaged aseptically in an air excluded container (canned), in addition to being prepared in an approved, commercial food premises, the process must be reviewed and accepted by a qualified Processing Authority.
- All prepackaged, prepared foods must be labelled with the following information:
  1. Product Name/Information
  2. Net Quantity
  3. Ingredients
  4. Producers Name

5. Producers Contact info