

THE ERRINGTON FARMERS MARKET SOCIETY

PREPARED FOOD VENDORS

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

- All vendors that sell prepared foods must have a VIHA approved FoodSafe Level 1 or 2 Certification. This certification is good for 5 years. *(Currently the EFM does not approve either the MarketSafe or ProcessSafe certification. These are not the same as FoodSafe)*
- A copy of any required VIHA certificates or authorizations must be submitted with your Errington Farmers Market (EFM) application. If it is not immediately available (you have yet to receive your certificate) make note of this on your application and notify the Market Manager.
- The Certification program and test can be done in person or online.
- Contact VIHA to ask if your proposed product falls under their guidelines. Foods are categorized as 'low' risk or 'high' risk and some items may require refrigeration. Eggs, Meats and Dairy are restricted to special conditions of sale.
- If VIHA indicates that your product does not require any level of certification or licensing, a written authorization from VIHA is required.
- Packaging, labelling, sanitizing, giving samples and serving rules must be followed.
- If a child vendor is selling a prepared food product, either they or their supervising adult are required to follow VIHA rules and certification.
- If a certification is missing or late, it is at the discretion of the Market Manager to submit a request to the Board for consideration.
-
- ****Website contact for FoodSafe**
 - <https://www.foodsafe.ca/courses/level-1.html#online>
- ****Website for Guidelines for Temporary Food Markets**
 - <https://www.islandhealth.ca/sites/default/files/2018-05/temporary-food-market-guidelines.pdf>

An initiative of the Province of British Columbia, FOODSAFE is managed by the BC FOODSAFE Secretariat in cooperation with the BC Centre for Disease Control, the BC Regional Health Authorities, and food service industry associations.