

FULTON STREET MARKET

Food Safety & Sampling Guidelines

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1. Michigan Food Law

Prepared Food

- Under Section 4105 of the Michigan Food Law, any vendor that is preparing food outside of the scope listed below will require a license:
 - A person that is offering only whole uncut fresh fruits and vegetables directly to consumers
 - If food is prepared in a food service establishment licensed under this chapter and the food is transported from the food service establishment to a fixed temporary serving location, the serving location is not required to be separately licensed and is considered an extension of the food service establishment if no food

preparation is conducted at the serving location and the food is transported and served by employees of the food service establishment

- If prepackaged food is transported from a food establishment licensed under this chapter, to a sales location at a farmers' market, fair, or festival, the sales location is not required to be separately licensed and is considered an extension of the food establishment, if the food is transported and sold by employees of the food establishment

Eggs

MDARD does not license or regulate shell egg processors who meet all of the following requirements:

- Is directly responsible for producing eggs from fewer than 3,000 hens.
- Only sells eggs directly to consumers or first receivers*.
- Only sells eggs in containers that each bear a label stating "packaged in a facility that has not been
- inspected by the department."
- Does not sell eggs through the internet or by mail order or consignment.

**First receiver means a person who receives eggs from a producer at any place of business and candles, grades, sorts, packs, or packages the eggs for sale.*

Honey & Maple Syrup

Under the Michigan Food Law, honey and maple syrup retail outlets and processing facilities operated by the producer are exempt from licensing if gross sales are \$15,001 or less.

2. Temperatures

- If a product comes to market refrigerated, it must stay refrigerated
- If a product comes to market frozen, it must stay frozen
- Temperature Control for Safety foods (i.e. meat, poultry, fish, milk, eggs, cut melons, cut tomatoes, etc.) must be maintained at proper temperature to prevent the growth of disease causing organisms
- When held hot, potentially hazardous foods must be maintained at **135°F** or above
- Cold food being held must be maintained at **41°F** or below
- Crock-pots and warming trays are not an acceptable way to cook foods; however, they are acceptable for temperature holding purposes

3. Food Handlers

- Vendors who handle food should note that it is imperative that any person experiencing symptoms of nausea, vomiting, diarrhea, fever, sore throat, or jaundice be excluded from handling any food products or utensils
- Any person diagnosed with or living with someone diagnosed with salmonellosis, shigellosis, E. coli infection, hepatitis A, or norovirus also shall be excluded from food handling
- Handwashing is required when produce or any food item is sliced, cut or prepared onsite or off-site

4. Fruit, Vegetables, & Mushrooms

- Whole, uncut fruits and vegetables may be offered for sale without a temporary food service permit from the local health department
- Once cut, many fruits and vegetables are considered potentially hazardous foods. These products, once cut, would have to be held at or below **41°F**
- Anyone selling **cut, washed, or ready-to-eat** produce requires a license at a base facility. This includes leafy greens. If you do not have this license, you must label your leafy greens unwashed.

5. Meat, Poultry, & Fish

- Beef, Pork & Lamb must be butchered in a USDA inspected facility
- Rabbits must be processed in a facility licensed by MDARD
- Poultry must be processed in a facility licensed by USDA, or if exempted by USDA, can be processed in a facility licensed by MDARD
- If the seller did not produce the animal, the seller must have a Food Establishment license
- Meat, meat products, and poultry must be held at a temperature of **41° F** or below
- All meat/poultry products should be labeled accordingly, including:
 - The common name of the product (species, wholesale and retail cut name)
 - Net weight & price per pound
 - Date packaged
 - Name and address of processor
 - Safe handling instructions
 - Further processed items that have more than one ingredient must have an ingredient statement
 - USDA inspection mark for Beef, Pork & Lamb
 - USDA Exempt PL# for Poultry

6. Eggs

Any vendor who wishes to sell eggs at the market must follow the requirements set forth by Market Management and the Vendor Committee. While MDARD does not inspect egg production, we have designated specific guidelines and expectations for our vendors to follow.

- Eggs must be the producers own product (i.e. vendor must own the hens)
- Eggs must be washed and kept at **45°F** or below during storage, transportation and distribution (while at the market)
- Cartons must be clean and properly labeled with:
 - Name and address of producer
 - Sell by date
 - Disclaimer noting that the eggs were not inspected by MDARD, i.e. “These eggs were packaged in a facility that has not been inspected by the Michigan Department of Agriculture and Rural Development”

7. Dairy

- Milk and cheese products shall be processed in a licensed facility
- Only products that have been pasteurized, processed and packaged in a licensed dairy plant may be sold
- All perishable dairy products shall be stored at **41° F** or below
- Cutting portions from blocks of cheese for individual customer sales is allowed, so long as the cheese is maintained at a temperature of **41° F**
- Cheese portions should be covered between cuttings, such as by plastic wrap, or by glass or plastic lids.
- During cutting, clean gloves should be used. Additionally, any compromised product, due to overexposure to heat, contaminants, or otherwise should be thrown out

8. Baked Goods

- All baked goods and food vendors must make their products in a licensed kitchen.
- All baked goods should be labeled with:
 - The name the business
 - List of ingredients
 - Location where the item was produced
 - List of potential allergens
 - Sell by date
 - Net weight of product

9. Fruit Cider, Mead, & Wine

- All fruit ciders should be labeled with:
 - The name of the business
 - List of ingredients
 - Location where the item was produced
 - List of potential allergens
 - Sell by date
 - Net weight
 - A Warning Stating:
 - **WARNING:** This product has not been pasteurized and therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.

10. Safe Food Sampling

Personal Hygiene Reminders

- Avoid Bare Hand Contact With Ready-To-Eat Food
- Wash Hands Frequently and Properly
- Exclude ill Employees From Work

Temperature Control

Temperature Control for Safety foods must be maintained at proper temperature to prevent the growth of disease causing organisms:

- **Hot Holding:** 135°F or higher.
- **Cold Holding:** 41°F or below.

Food Protection: All food shall be protected from customer handling, coughing, sneezing, or other contamination by wrapping or using other effective barriers. Preparation of samples must be done using smooth, cleanable surfaces that are protected from customer traffic. Slicing may not be done on vehicle tailgates or by using pocket knives. Display food samples on disposable plates or trays. When transporting pre-prepared samples, protect from contamination and maintain temperature control of Temperature Control for Safety (TCS) foods.

Sanitizing: An approved sanitizer must be provided for sanitizing food contact surfaces. Sanitizers must be used at appropriate strengths as specified by the manufacturer. Soak clean,

rinsed items in a sanitizing solution for at least 60 seconds and then air dry. An approved test kit to measure sanitizer concentrations must be available and used.

Fresh Fruit & Vegetable Sampling

Best Practice:

- Prepare samples at an approved facility prior to arriving at the market.
- Anytime there is exposed food handling, a handwashing station is required. The only exemption from this would be pre-portioned samples prepared at a licensed facility that does not require manipulation or handling prior to customer sampling.

Minimum:

- Preparation of fruit and vegetable samples requiring cutting or slicing on site must follow the procedures listed below:
 - Bring several clean knives and cutting boards in protective plastic containers or food storage bags, wrapped in plastic wrap, etc.
 - Use clean equipment to cut product, taking care to store in-use items so they are protected from contamination.
 - Replace soiled knives, cutting boards, etc. with clean items every four hours.
 - Use single service items.
 - Store soiled items in a closed bag or container to avoid attracting insects. Take soiled items with you at the end of the day.
 - Should on-site utensil and equipment washing be necessary, set up and operate as shown in warewashing section.
- All fruits and vegetables must be rinsed thoroughly in clean water.
- **Serving must be done in a manner protecting the sample from any bare hand contact.**
- Cut melons, leafy greens, and tomatoes are potentially hazardous. They must be cut on site and need to be maintained at 41°F or below throughout storage, transportation, cutting, and serving.

Processed Food Sampling

Best Practice:

- Prepare samples at a licensed kitchen prior to arriving at the market.
- **Samples must be covered at all times.**
- Packaged items (i.e., jelly, salsa, etc.) may be opened one package at a time and supplied with a disposable utensil for customers to use.
- Use toothpicks, wax paper, paper sampling cups, or disposable utensils to distribute samples.

- Temperature control must be maintained on items needing refrigeration after opening until the food is consumed or discarded.
- Procure your own trash bin for customers to dispose of sample cups/utensils.

Minimum:

- Bring several clean, sanitized knives and cutting boards in protective plastic containers or food storage bags, wrapped in plastic wrap, etc.
- Use clean equipment to cut product.
- Replace soiled knives, cutting boards, etc. with clean items every four hours.
- Use single service items whenever possible.
- Take soiled items with you at the end of the day.

Meat, Poultry, & Fish Sampling

Best Practice

- Provide meats in pre-formed patties, or pre-cut portions not requiring on-site preparation.
- Cooked items should be served directly from a covered grill or heating unit at 135 degrees Fahrenheit or above. They should be served using sanitary methods, such as single use forks or toothpicks.

Minimum

- When foods are cooked and held, the product must be held at 135°F or above. You should always have a thermometer with you to ensure your product is held to temperature.
- Foods must be protected from environmental contamination and insects at all times.
- Provide condiments in single service packets, unless the condiment is an item being offered as a sample.
- If you do not have a warewashing station, then you **MUST** have back up utensils.