

# GUIDELINES FOR FOOD SAFETY

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## 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

## 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

## PRODUCE

- 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**
- If your greens were not washed, you should notify your customers
- Anyone selling cut/washed/ready to eat produce requires a license at a base facility. This includes leafy greens

## MEAT/POULTRY

- 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

## EGGS

- 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
- 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”

## BAKED GOODS/FOOD VENDORS

- 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

## FRUIT CIDER

- All baked goods should be labeled with:
  - The name the business
  - List of ingredients
  - Location where the item was produced
  - Sell by date
  - Net weight of product
- 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.

## 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 at farmers markets
- 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

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