

**Town of Ipswich**  
**Department of Public Health**  
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### **What to Expect during a Farmer's Market Inspection**

Farmers Markets are enjoyable community events for all involved, however when food handling mistakes occur participants may become ill. The most common risk factors, causing food borne illness include unapproved/unlicensed food sources, poor personal hygiene practices, time/temperature abuse, and equipment that is not sanitized.

It is the responsibility of the Ipswich Public Health Department to ensure the safety of the public by enforcing applicable state regulations; 105 CMR 590.000 Minimum Sanitation Standards for Food Establishments and the 1999 Food Code. Both regulations can be viewed at [www.mass.gov/dph/fpp](http://www.mass.gov/dph/fpp) or obtained from the State Book Store at [www.state.ma.us/sec](http://www.state.ma.us/sec).

During an inspection at a Farmer's Market, each food operator should expect the Health inspector to check the following to ensure compliance:

**Permit:**

- Food Permit is posted in view of the public
- Food Protection Manager certification is posted in view of the public
- For vendors selling shellfish and fin fish: DMF Permit is posted in view of the public (verify permit is specific to the market)
- For vendors selling wine: Special event liquor license is posted in view of the public
- For markets offering seating of 25 seats or more: a Choke Save certification for an on-site employee is provided

**Allergen Information**

- Allergen certification is present
- Allergen poster is present
- Allergen statement is posted in view of the public

**Personnel Hygiene and Hand Washing**

- Employees experiencing diarrhea or vomiting, or have been diagnosed with a disease transmissible in food are not working with food or clean equipment
- Infected cuts on hands are covered and protected with water proof materials
- Clean outer garments worn
- Tobacco usage and eating are not permitted in food prep/service areas
- Personal items are stored in a designated area away from food operations

- Agriculture and pre-packaged foods: No hand washing is required in individual vendor area.
- Vendors with exposed foods: hand washing facility is provided within 25 feet of vendor. (excludes restroom hand sink)
- Gloves, utensils or other approved method available to prevent bare hand contact with ready to eat foods.

#### Food Source:

- Food is from an approved source, manufactured in a licensed facility
- Verify items being offered are consistent with items approved with application
- Verify meat and poultry says USDA inspected on package
- No raw milk for sale (aged cheese can be made from raw milk)

#### Temperature Controls

- Cold PHFs are 41F or below during transport, storage, and display (includes cut produce).
- Hot PHFs are 140F or above during transport, storage, and display.
- Farm fresh eggs stored and maintained 45F or below.

#### Display

- All food, equipment, utensils are stored off the ground.
- Ice is self-draining.
- Protection present for exposed foods (PHFs, Non-PHF's and samples)
- No bare hand contact with ready to eat foods.
- No customer self-service of raw PHFs.
- Samples are cut and prepared in licensed facility.

#### Equipment

- Thermometer is present with a metal stem and accurate +/- 2F for monitoring food temperatures during transport and the event.
- Thermometer is present in refrigeration.
- Equipment effectively maintaining hot/cold PHF temperatures.
- Spare/disposable utensils provided or temporary warewashing facility present with wash/rinse/sanitize capability (capacity for complete emersion of utensils).
- Sanitizing solution for food contact surfaces in use. Wiping clothes in sanitizing solution. Test strips available.

#### Demonstrations

- Samples offered are bite size and not intended for food service
- Preparation of samples in a licensed facility
- Required cooking temperatures have been achieved.

#### Labeling

- Labeling on packaged goods is in accordance with Labeling requirements.
- Consumer advisory posted for raw and undercooked foods
- Consumer warning label for bottled unpasteurized juice

- Open dating required for semi perishable and perishable foods present
- Bulk goods and self-dispensing units have:
  - Manufacturer or processors label in view of customer
  - Ingredient information available upon request
  - Allergen information available upon request

If violations are discovered, in accordance with 105 CMR 590.000 inspectors are required to take the following actions:

- **Hand washing is not available, food product may not be offered/sold.**  
Sale/Offering of food can resume once the violation has been corrected
- **If a consumer advisory is missing from label that food product may not be offered/sold (3.602.12A)** (example: warning label missing/incorrect on unpasteurized juice)
- **Food determined unsafe will be discarded.**
  - Food that is not from an approved source (Source: 3.701.11B; Hermetically sealed: 3.201.12; Variance: 3.502.11)
  - Temperature abused food (Holding: 3.501.16; Receiving: 3.202.11)
  - Food that comes in contact with unsanitized utensils and equipment (3.304.11)
  - Food that is contaminated by food employees, consumers, or other persons through contact with their hands, bodily discharges, such as nasal or oral discharges, or other means shall be discarded. (3.701.11D)

### **Offering food samples and/or cooking demonstrations requires a Food Permit**

#### **The following agriculture items do not require a Food Permit:**

- Fresh uncut fruits and vegetables
- Unprocessed (raw) honey (i.e., no heat treatment)
- Maple Syrup
- Farm Fresh Eggs – must be stored and maintained at 45F
- Wine / need special liquor license issued by the local liquor licensing authority

### **Sanitary Facilities must be provided – confirm with Market Manager**

#### **Bathrooms**

- Maintained in clean condition
- Handwashing available
- Warm water 100F
- Metered faucets 15 sec. minimum
- Soap available
- Paper towels available
- Women's room / covered trash receptacle