

Minimum Health Standards for a Seasonal Farmer's Market Sampling License in Talbot County

- A. Submit application for a Seasonal Farmer's Market Sampling License and the Farmer's Market Food Service Operation Evaluation form at least 30 days prior to the start of the farmer's market season. Applications are available at the Talbot County Health Department; Office of Environmental Health, 215 Bay Street, Suite 4, Easton, Maryland or by visiting our website at www.talbothealth.org.
- B. Site Location- Food must be protected from contamination during storage, preparation, transport, and display. Overhead protection is required over any food preparation areas.
- C. A temporary hand washing station must be set-up. A spigot-type cooler filled with warm water and provided with soap, paper towels and a catch bucket for waste can be utilized for this purpose.
- D. A temporary 3-compartment sink must be set up on-site for washing, rinsing and sanitizing of equipment and utensils.
- E. A sanitizer must be present on-site. Household bleach can be used for this purpose.
- F. Sanitizer test strips must be present to ensure proper sanitizing levels are maintained.
- G. Food Sources (including ice): All foods must be from approved sources, wholesome, free from spoilage or other contamination.
- H. Foods must be thoroughly cooked: (internal temperatures)
- Poultry- 165°F for 15 seconds*
 - Pork and pork products- 155 °F for 15 seconds*
 - Ground beef- 155°F for 15 seconds*
 - Whole roasts, steaks, etc.- 155°F*

* Animal products can be undercooked if consumers are provided with a consumer advisory stating "consuming raw or undercooked animal products may be harmful to your health, especially if you have certain medical conditions".

I. An accurate thermometer graduated in 2 degree intervals must be provided for taking food temperatures.

J. Potentially hazardous hot foods must be kept hot at 135 °F or higher.

K. Potentially hazardous cold foods must be kept cold at 41° or below. (For outdoor events, ice may be used in place of mechanical refrigeration if properly drained)

L. All raw food and raw preparation areas must be separated from cooked food and cooked food preparation areas.

M. Clean utensils and/or disposable gloves must be used in the handling of ready to eat food. Bare hand contact with ready to eat foods is prohibited. Separate utensils must be used for cutting and handling of raw and cooked meats and poultry.

N. Wiping cloths must be stored in sanitizer in between uses. (chlorine: 50-100ppm, quat: 100-200ppm).

O. Hands of food handlers must be washed before handling food, between tasks and each time they return from the toilet, from smoking or from eating.

P. All water used for hand washing, etc. must be from an approved source.

Q. Wastewater must be disposed of in a sanitary manner.

R. All food prep must be conducted on-site at the farmer's market.

Please Note: Failure to comply with these health standards may result in the suspension of your Seasonal Farmer's Market Producer Sampling License under the provisions of Code of Maryland Regulations (COMAR) 10.15.03 regarding food service facilities.

I have read the above information and agree to abide by all areas listed on this document.

Printed Name

Title

Signature

Date