

CALAPOOIA

food alliance

Our mission is to increase local food security by facilitating and promoting the consumption of locally produced food, and by educating the community about local and sustainable food production and consumption.



Sanitation and Food Safety

Prepared foods are defined as food prepared (hot or cold) and consumed in the market. Prepared food vendors must handle food properly to minimize the risk of food borne diseases. Food handler certificates and hand wash stations are examples of specific requirements established by public health departments. All vendors should expect periodic unscheduled visits from food safety health inspectors throughout the season.

Prepared food vendors must have a temporary restaurant license that is issued by the local public health authority.

Processed and baked products shall come from appropriately licensed sources. Licenses might include

food, meat or bakery products license from the Oregon Department of Agriculture
food service license from the Oregon Health Division or county health department
food establishment license from another state.

All meat products must be pre-packaged and must come from USDA licensed facilities.

No licenses are required for fresh fruits and vegetables.

Potentially hazardous foods are those that require temperature control because they are capable of supporting rapid and progressive growth of infectious or toxic microorganisms. This does not include food that has a pH level of 4.6 or below (when measured at 24 °C or 75 °F) or a water activity (Aw) value of 0.85 or less. Potentially hazardous foods include

eggs	dairy products	garlic-in-oil mixtures (depending on the process)
meat	raw seed sprouts	some baked products such as cheesecake
poultry	cut melons	foods derived from the above.
seafood	unpasteurized juices	

All potentially hazardous food must be stored, displayed, packaged, and refrigerated at, or below, 41 °F. Potentially hazardous food may not be handled (cut, dispensed, etc.) except when sampling. Frozen foods must stay frozen.

Food packages should be appropriate and in good condition to protect the contents so that food is not adulterated or contaminated. Vacuum packaging is appropriate for smoked fish but not for fresh fish. Fresh fish should be packed in a food grade plastic sleeve. Whole crab cooked in shells (in a licensed facility) must be kept on ice and vendors should provide a barrier to prevent customers from touching the product. Whole fish may also be sold unpackaged and kept on ice.

Other food, except fresh produce, must be sold packaged. Fresh fruits and vegetables and nuts in their shells may be displayed in open air. All food items must be stored off the ground.

for information contact
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mail completed application to
Brownsville Farmers Market
PO Box 367
Brownsville, OR 97327

Sampling

Sampling is allowed provided the following conditions are met:

Handwashing

Each vendor that prepares and/or serves samples must have portable handwash facilities at the sampling site. Minimum requirements include

- enclosed water containers, with a spigot that can stay open to allow a constant flow of water for two-handed washing, and that can hold an adequate amount of water for the duration of the market day.
- catch bucket for the wastewater
- soap
- single-use paper towels.

Hands must be washed whenever the sampler uses the restroom, sneezes, coughs, touches animals, or returns to the work station after leaving it for any reason. Hands must be washed at the sampling station in addition to using the hand-wash facilities at rest rooms. This double washing requirement is consistent with hand-wash requirements in all other food establishments. Hand sanitizers and moist towelettes may be used but are not permitted as a substitute for hand-washing requirements. Single use gloves are allowed but do not eliminate the need for hand washing.

Start with clean food

Thoroughly rinse fruits and vegetables in potable water before cutting them.

Equipment and utensils

Equipment and utensils must be easily cleanable, in good condition, and free of cracks and crevices. Smooth hardwood is acceptable for cutting boards. Utensils can be stored between uses in ice or in the product. Utensil handles must be kept above the top of the food. Do not store utensils in sanitizing solution. Single-service tableware should be used by customers for sampling product. Pocket knives are not acceptable.

Wiping cloths

Cloths used for wiping food contact surfaces must be stored in a solution of approved sanitizer at an acceptable concentration. Household bleach may be used at a concentration of one tablespoon per gallon (100 parts per million.) Sanitizer concentration should be checked throughout the day with a paper test strip.

Sample protection

Unwrapped samples must be covered to protect them from insects, dust, etc. Potentially hazardous food samples must be discarded after two hours out of refrigeration.

Cross contamination

Vendors should segregate foods handled at market to ensure there is no cross-contamination, particularly raw meat, poultry, seafood, and ready-to-eat foods. Those who dispense samples of multiple products such as meats, poultry seafood, along with fruits or vegetables should use separate cutting boards, knives, wiping cloths, sanitizer buckets, etc. Clean and sanitize all equipment associated with raw meats, etc immediately after preparing these foods to avoid inadvertent contact. Cross contamination also can involve two different kinds of raw meat, poultry or seafood. Separate equipment is not necessary to sample two kinds of meat, but vendors should clean and sanitize all equipment between uses.

Animals

Vendor's animals must be kept a minimum of 20 feet from any food handling, display or storage. Customer animals are allowed, but it is recommended that the market require that animals be kept on a leash.

Toilet facilities

The market must have toilet facilities conveniently located to the market. These facilities must have a portable handwash facility as described in the sampling requirements and clean, cleanable portable lavatories. Permanent facilities, which exceed these requirements, are acceptable.

Grey water

Wastewater generated by hand washing and equipment washing must be disposed of in an approved manner.