

Keep food cool

- Keep the following items at or below 41°F:
 - meat and poultry
 - seafood
 - shellfish
 - eggs and dairy products
 - previously cooked food items
 - bakery items with high water contents (for example, cheese cake)
 - some food products containing any of the above ingredients.
- Use ice chests or other containers with clean ice, dry ice, or ice packs to keep product cool. Avoid contaminating food with dirty ice water.
- Be sure to surround food with ice. Do not just lay food on an ice surface.
- Monitor food temperature with a food thermometer.

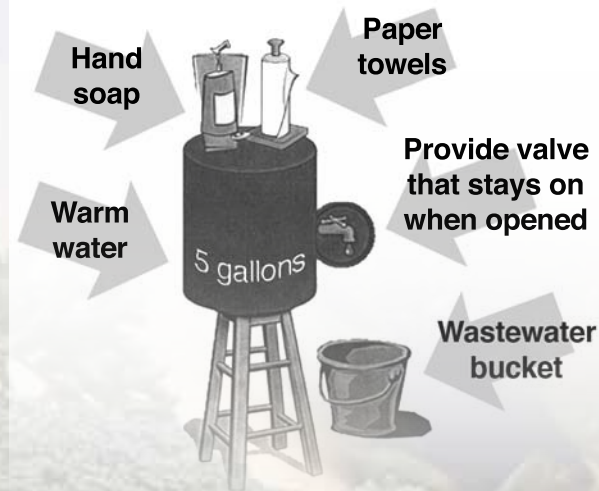
Protect food from contamination

- Keep food and produce at least six inches above the ground.
- Cover or wrap displayed food items.
- Provide a hand wash station if you touch or package food for customers.
- Wash your hands before handling food items. Use clean utensils, single-use gloves, or wax paper when moving food items.

Set up a temporary hand wash station

- Provide a container with a hands-free dispensing valve (no push-button spigots), warm water, soap, paper towels, and a wastewater bucket.

Example of hand wash station



How to wash your hands

- Wet hands with water, apply soap, thoroughly rub hands for at least 20 seconds, rinse, and dry hands.
- Wash your hands:
 - before you handle or prepare food.
 - after you use the restroom, cough or sneeze into hands, blow your nose, eat, drink, smoke, or touch animals.
 - between handling raw and ready-to-eat food.

Note: Gloves or hand sanitizers DO NOT eliminate the need for hand washing with soap and water.

Resources

Oregon Guide to Farm-Direct Marketing

Web: http://oregon.gov/ODA/pub_fd_toc.shtml

Oregon Farmers' Markets Association

Web: <http://www.oregonfarmersmarkets.org>

ODA license database

Web: <http://oregon.gov/ODA/license.shtml>

Oregon County Health Department Directory

Web: <http://www.oregon.gov/DHS/ph/lhd/lhd.shtml>

Oregon Department of Agriculture

Phone: 503-986-4550

E-mail: info@oda.state.or.us

Web: <http://oregon.gov/ODA>

Agricultural Development and Marketing Division

Phone: 503-872-6600

E-mail: agmarket@oda.state.or.us

Web: <http://oregon.gov/ODA/ADMD>

Measurement Standards Division

Phone: 503-986-4670

E-mail: msd-info@oda.state.or.us

Web: <http://oregon.gov/ODA/MSD>

Commodity Inspection Division

Phone: 503-986-4620

E-mail: cid-expert@oda.state.or.us

Web: <http://oregon.gov/ODA/CID>

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ODA Food Safety Division

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Oregon
Department
of Agriculture

Keeping
food safe
at local
farm
direct
markets

*Food safety tips
for Oregon
food producers*

AT THE MARKET

Do you need a license to participate in a farmers' market?*

Product**		ODA Food Safety Division license needed?	Other food safety or ODA license needed?
Fresh fruit and vegetables	Produce grown on your farm	No	No
	Produce not grown on your farm	Retail food establishment license	ODA Commodity Inspection Division produce dealer license
Processed foods	Jams, baked goods, or dried foods	Food processor license, domestic kitchen, or bakery	No
	Milk, cheese, or low-acid canned goods	Food processor license or dairy licenses	FDA special requirements for some processes
Seafood	Fresh fish, shrimp, or prawns	Retail food establishment license	No
	Cooked or smoked fish	Food processor license	FDA HACCP required if selling wholesale
	Shellfish	Shellfish dealer or retail food license	
Meat and poultry	Beef, pork, or lamb	Meat seller, food processor, or slaughterhouse	USDA licensed slaughtering facility must be used
	More than 20,000 birds per year	Meat seller, food processor, or poultry slaughterer	
	Fewer than 20,000 birds per year	Poultry slaughterer	No, if you raise, slaughter, and sell your own product
Eggs	Produced and sold from your farm	No	No
	Not produced on your farm	Egg handler license	No
Honey	20 or more colonies	Food processor license	ODA Commodity Inspection Division apiary registration required for more than five colonies
	Fewer than 20 colonies	No	
Restaurant food or food service		No	County Health Department temporary restaurant license
Out of state food processor or grower		No, ODA recognizes other state licenses	Home state license for processed foods
Cooking demonstrations/other sampling***		No, except if requires other license for food sale	No

* Other licenses not listed here may be required as well. Specific food processes may require different licenses.

Please contact the Food Safety Division with any questions on licensing your product.

** If sales by weight, an ODA Measurements Standards Division scale license is needed.

*** Small samples offered free of charge, for promotional or education reasons.

Safe sampling requirements

- Provide a temporary hand wash station. Wash your hands before preparing or serving food samples.
- Thoroughly rinse all fruits and vegetables before cutting them. Use only potable water.
- Use clean utensils and equipment.
- Store utensils and equipment in clean containers when not actively in use and when transporting them to and from market.
- Between use, store utensils in ice or in food, with handles above food.
- Use an accurate thermometer if sampling cut food or food that needs to be kept cool.
- Thoroughly cook hot samples at approved temperatures.
- Keep hot samples hot, above 130°F.
- After four hours, discard cut produce samples and other food items requiring refrigeration.

Product labeling

- Label all packaged foods with:
 - name of the product
 - net weight (in both standard and metric)
 - ingredients in descending order by weight (including sub-ingredients and allergens)
 - producer or distributor's name and address, city, state, and zip code.
- Label bulk foods by posting ingredient information on bulk bin displays. Have ingredient information available upon customer request.

Safe sampling designs

- Design a sampling setup that will prevent customers from contaminating samples. For example:
 - stick a toothpick in each sample to discourage toothpick reuse.
 - spoon individual samples for the customer, rather than have customers serve themselves.
 - fill small disposable cups with food samples.
- Use single service items such as toothpicks, paper plates, disposable cups, plastic utensils, and napkins. Provide a waste receptacle for disposing items.
- Cover and protect samples when not actively sampling. For example, provide a sneeze guard, lidded container, or a glass dome cover.

