



NAVY AND MARINE CORPS PUBLIC HEALTH CENTER

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Navy and Marine Corps
Public Health Center
Farmers Market Public Health Guidance
August 2014



Farmers Market Public Health Guidance

The Office of the Assistant Secretary of Defense (OASD) has authorized installations commanders to authorize farmers markets to operate on their installations as outlined in OASD memorandum dated 30 July 2013. (Department of Defense Memorandum, subject: review of DoD Policies Concerning Farmers Markets on Military Installations, 30 July 2013.)

An installation commanding officer may authorize farmers markets on their installation. A farmers market is a physical retail market featuring foods sold directly by farmers to consumers. Farmers markets typically consist of temporary booths, tables or stands, outdoors or indoors, where farmers sell fruits, vegetables, meats, and sometimes prepared foods and beverages for a limited period of time.

The guidance provided in this document applies to Navy and Marine Corps installations. Requests for approval to operate a Farmers Market and operational restrictions may differ at joint bases.

Farmers Markets must follow all requirements as set forth in NAVMED P-5010, chapter 1 (Tri-Service Food Code). Additional food protection and public health requirements for farmers markets are listed in this document. During operation, food safety and sanitation of farmers markets are the responsibility of the local installation preventive medicine. Collaborate with the installation veterinarian for questions of approved sources. The following link is the Army Public Health Command Worldwide directory of sanitarily Approved Food

Establishments: <http://phc.amedd.army.mil/topics/foodwater/ca/Pages/DoDApprovedFoodSources.aspx>

1. Farmers Markets are treated as Temporary Food operations.

- a. Farmers Market must follow all requirements as set forth in the NAVMED P 5010-1.
- b. Farmers Market must have a government, installation sponsor.
- c. The event sponsor in coordination with the each vendor must complete DD 2975 “Temporary Food Event Coordinator’s Application” for each event.
- d. The installation Preventive Medicine (PVNTMED) is the Regulatory Authority for approval of applications to operate a farmers market.

2. Prohibited Foods. The following foods are absolutely prohibited:

- a. Potentially Hazardous Foods (Time/Temperature Control for Safety) Foods (PHF (TCS) from unapproved sources.
- b. Unpasteurized dairy products including: raw milk, soft and hard cheeses, yogurt and sour cream. Prohibition includes raw milk or milk products from cows, goats, buffalo,

- and horses. This prohibition does not include raw milk cheeses which are processed using alternative heat treatment processes IAW the FDA Food Code/TSFC 3-302.14. This alternative process must be validated IAW the required Food Protection Audit and listing in reference 1.g. Under no circumstances will homemade dairy products such as ice cream, eggnog, and similar products be approved for sale at farmers markets.
- c. Unpasteurized packaged juices. The only exception for unpasteurized juice is when it is fresh squeezed on site for immediate consumption IAW the TSFC 3-4-4.11 (B), which states that when the fresh squeezed juice is prepared fresh based on an individual customer's order.
 - d. Mushrooms, unless the operator is or the mushrooms were obtained from a licensed supplier. Wild mushrooms are strictly prohibited.
 - e. Home canned vegetables, meats and stews.
 - f. Live animals such as chickens, ducks, goats, shell fish, fresh and salt water fin fish, turtles and other reptiles and other domesticated animals.
 - g. Game animals as defined by the FDA shall not be sold.
 - h. Reduced oxygen packaged seafood.
 - i. Unpasteurized honey.
 - j. Homemade cream-filled pastries and cakes, pies, etc., that are filled with meat and/or dairy products are prohibited.
3. **Deliveries.** All deliveries of potentially hazardous food must have the appropriate level of refrigeration (chilled items 41°F or below – only **exception** is for shell eggs which can be delivered at 45°F or below; frozen items 0°F or below) related to their product. Delivery vehicles must not contaminate food items, and must be insect, rodent, and live animal free.
 4. **Meats.** All meats sold at a farmers' market must be inspected by a federal or state inspector. No chilled fresh meat or poultry products will be marketed. Only frozen meat and frozen poultry products that have been processed in a USDA Food Safety Inspection Service (FSIS) licensed and inspected, or an approved State facility, will be accepted at delivery and sold at the market. Any preparation instructions or suggestions must be compliant with all FSIS food safety requirements.
 5. **Produce.** All produce must be of fresh market quality, free from active insect infestation and damage, and have no residue such as dirt or mud that cannot be removed by normal washing. Sales of produce are limited to uncut, raw agricultural products.

6. **Seafood.** Fish cannot be processed on site (filleted, gutted) and it must be delivered, stored and handled under basic food safety guidelines. For shrimp sales, basic food safety practices and purchase from licensed harvesters and sellers are required. Seafood vehicles transporting seafood shall be completely enclosed, and easily cleanable. Seafood vehicles must also maintain all products in coolers that are easily cleanable.
7. **Shell eggs.** Shell eggs must be delivered under refrigeration at an ambient temperature of not more than 45°F, and be maintained at such temperatures throughout storage and sale. Only shell eggs with clean, intact shells will be accepted. Cartons will be properly labeled to include source.
8. **Shellfish.** Licensed wholesale shellfish dealers may sell shellfish at farmer's markets. All deliveries of shucked shellfish and shell stock must meet the requirements of the FDA Food Code.
9. **Types of Markets.** Because the term Farmers Market can include a wide spectrum of operations, the US Army Public Health Command and the Navy and Marine Corps Public Health Center developed the following descriptions for three levels of markets based on the types of food sold, required facilities/equipment to support the operation, and required preventive medicine, military public health and veterinary support.

Level 1 Farmers Market

Description	A Level I Farmers Market is considered a basic market.
Local Permit	Farmers/operators who sell foods in the Farmers Market must possess a valid state, city, or local health department permit to operate when required.
Foods & Food Preparation	Products sold are limited to fresh fruits and vegetables (FF&V) grown by the individual farmer or local cooperative. Food preparation is limited to removing outer leaves on lettuce and kale. The farmer can also sell canned or packaged drinks, sodas, packaged fruit drinks and commercially bottled water, and hot beverages such as coffee. UHT or non-dairy creamers, sugar, etc. in individual packets are acceptable.
Facilities & Equipment	<ul style="list-style-type: none"> • Operators must have access to handwashing sinks meeting the requirements in the NAVMED P 5010-1. • Toilets must be available as required in the NAVMED P 5010-1. • Area must be cleaned before and after the market closes. • Ice chests with bagged ice are acceptable for keeping drinks cold, however, ice must be self-draining and drink containers and other food must not be stored under water.
Water	<ul style="list-style-type: none"> • Approved drinking water, either bottled or plumbed, must be provided for making coffee and cleanup operations. • Hoses used to supply water must be NSF-listed for drinking water. Use of garden hoses is prohibited.
Waste Management	Trash must be in impermeable plastic bags and rodent resistant metal cans and removed after market closes.
Public Health / Preventive Medicine Support	<ul style="list-style-type: none"> • Reviews and approves DD 2975, <i>Temporary Food Event Coordinator's Application</i>; • Performs pre-opening inspection; • Conducts periodic walk through inspections while market is operating to check for handwashing, insect and rodent control, waste collection and disposal, and water source.
Veterinary Support:	Not required for Level 1 Farmers Market. Unprocessed and uncut FF&V and canned and packaged drinks and coffee are exempt.

Level 2 Farmers Market	
Description	A Level 2 market offers an increased food selection that may include eggs and home-prepared products. Operation must meet <u>all</u> of the conditions specified for Level 1 markets.
Foods & Food Preparation	Products allowed for sale include all products listed for Level 1 Farmers Markets, plus fresh eggs and the following homemade products: jams and jellies, pickles, candies, cookies, cakes, and breads. Cream-filled pastries and Cakes, pies, etc., that are filled with meat and/or dairy products are prohibited.
Food Controls	<p>Eggs – Vendor permit must allow selling eggs, or the seller must register with the State Agriculture Department IAW state law.</p> <ul style="list-style-type: none"> • Refrigeration must be available and used. Home style refrigerator is acceptable. Eggs must be held at 41°F or below. Refrigerator thermometer must be used. • Eggs must be clean. • Egg cartons must identify the farmer selling the eggs and contact information. Legible hand written or stamped information on the individual cartons is acceptable. <p>Home-prepared and packaged foods – Items such as breads, cakes, and cookies must be individually wrapped with food grade plastic. All products must be labeled with the product name. Labels must specify if the product contains any of the following primary food allergens:</p> <ul style="list-style-type: none"> • Milk, Eggs, Wheat, Soy beans, Tree nuts, Peanuts, Fish, or Crustacean shellfish
Training	<p>Vendors must have minimal food safety training. A current food safety employee training offered by a training institution, state or local agency is acceptable. Training must include, but not limited to, the basic principles of food safety the <u>CDC five foodborne illness risk factors:</u></p> <ul style="list-style-type: none"> • Food from unsafe sources; • Inadequate cooking; • Improper holding/time-temperature; • Contaminated equipment/cross contamination protection. Discussion shall include general sanitation and food allergens; and • Poor personal hygiene
Facilities & Equipment	<ul style="list-style-type: none"> • Tables must either meet food service standards or be covered with a non-permeable, and cleanable table cloth. • Operator must have cleaning and sanitizing solutions to clean tables before and after use and in event of spills as described in the NAVMED P 5010-1.
Pest Control	Food must be protected from flies and other insects.
Public Health / Preventive Medicine Support	<ul style="list-style-type: none"> • Reviews and approves DD 2975, <i>Temporary Food Event Coordinator's Application</i>; • Performs pre-opening inspection; • Conducts periodic walk through inspections while market is operating to check for handwashing, insect and rodent control, waste collection and disposal, and water source. At a minimum, PVNTMED inspects the market at least one time while it is operating.
Veterinary Support:	Veterinary personnel are available to check condition of eggs and other products. Products sold, if limited to uncut FF&V, canned and packaged drinks and homemade (non-cream) pastries and baked items are exempt from directory listing.

Level 3 Farmers Market

Description	<p>A Level 3 market offers similar products as a Level 2 market and includes on-site food preparation and service of potentially hazardous foods as defined in the NAVMED P 5010-1. Operation must meet all of the conditions specified for Level 1 and 2 markets and must adhere to the food safety requirements delineated in the NAVMED P 5010-1 regarding “Temporary Food Operations.”</p>
Foods & Food Preparation	<p>The types of food preparation, food service activities, and foods sold must be identified and are limited to those approved by PVNTMED and installation Veterinary Services.</p> <p><u>Authorized food:</u> All products listed for Level 1 and 2 Farmers Markets, plus—</p> <ul style="list-style-type: none"> • Approved beef, pork, and/or poultry that are prepared in a state or federal inspected kitchen and cooked on site; • Barbecue pulled beef, pork or chicken; and roast beef or roast pork made-to-order sandwiches; • Commercially raised game animals slaughtered in a USDA or state inspected facility; and • Commercially prepared salads.
Approved Food Sources	<p>Commercially procured food items that are subsequently sold in the Farmers Market and commercial ingredients used to prepare foods by vendors operating in the Farmers Market (except level 1 and 2 exempt items) must be from an approved source.</p>
Qualified Food Supervisor	<p>For each food operation/concession, there must be at least one person available during all hours of the operation who meets the person-in-charge (PIC) requirements delineated in the NAVMED P 5010-1.</p>
Facilities & Equipment	<ul style="list-style-type: none"> • Only disposable/single use eating utensils, plates and cups are authorized. • Equipment must meet NAVMED P 5010-1 requirements such as NSF or UL certified for sanitation and electrical safety, respectively. • A handwashing station with running water, soap, paper towels and a waste water catch basin must be available in the vendor’s food preparation area. • A three-compartment sink configuration (or three separate basins) large enough to wash, rinse and sanitize in-use equipment/utensils must be available and used. Chemical equipment sanitizer must be at the correct strength and sanitizer test strips must be provided by the vendor person in charge to verify sanitizer concentration.
Public Health / Preventive Medicine Support	<ul style="list-style-type: none"> • Reviews and approves DD 2975, <i>Temporary Food Event Coordinator’s Application</i>; • Performs a documented pre-opening inspection and conducts at least one Routine inspection per day during operation. • Conducts periodic walk through inspections, as needed, while market is operating to spot check handwashing, insect and rodent control, waste collection and disposal, and water source.
Veterinary support:	<p>Veterinary Services personnel will provide a listing of approved sources for the event coordinator to provide to the farmers market operators. List must include sources open to the farmers market operators or a local “approved source list”, e.g. BJ’s, COSTCO, or a regional vegetable supplier.</p> <p>Veterinary Services personnel will review products listed by each vendor as provided by the sponsor on DD 2975 “Temporary Food Event Coordinator’s Application” and determine if food and suppliers listed are acceptable.</p> <p>Veterinary Services Personnel will inspect food brought to the farmers market for sanitation, wholesomeness, and proper temperature, unless food items are exempt from directory listing.</p>

ASSISTANCE

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Additional food safety information available at the QR Code below:



or click below

<http://www.med.navy.mil/sites/nmcphc/program-and-policy-support/food-sanitation-and-safety/Pages/default.aspx>