



**SUPPLEMENTAL GUIDELINES FOR SELLING MEAT, POULTRY AND
SEAFOOD IN THE FARMERS AREAS**

1. All meat, poultry and seafood must be produced by the seller.
2. All meat, poultry and seafood products must arrive at the Market pre-packaged, priced by unit weight and total price for package, clearly labeled and sealed (vacuum packaging recommended) in non-resealable packages.
3. All meat, poultry and seafood must meet all State and Federal Inspection Guidelines.
4. Sellers of meat and poultry must obtain and maintain in good standing a current North Carolina Department of Agriculture and Consumer Services (NCDA&CS), Poultry and Meat Handlers Registration as required by the North Carolina Compulsory Meat Inspection Law, General Statute 106-549.28. A copy of the current license must be maintained in the Market's Administrative office and in the sellers transport vehicle. Sellers may contact the NCDA&CS Meat and Poultry Inspection Service at (919-733-4136 to request the registration.
5. All meat, poultry and seafood must be transported, stored and displayed under active refrigeration in self-contained temperature controlled freezers or refrigeration units. **No ice chests or ice!** Refrigeration units must be clean, neat and mechanically sound in "like new" or "excellent" condition.
6. There can be no odor associated with your product, space or vehicle.
7. Meat, poultry or seafood products may not be disposed of in Market trash containers, including the trash compactor or any other container on the Market facility. All excess product must be removed from the Market.

Food Safety Recommendation for Selling Fish and Seafood Products in State Owned and Operated Farmer's Markets

The purpose of these recommendations is to identify food safety issues associated with the retail sale of Fish and Seafood products in state owned and operated Farmer's Markets. These recommendations are based on the following assumptions:

These recommendations are for the sale of Fish and Seafood products that would be vended in the identified retail area of the Farmers Markets and would not apply to products vended by Commercial or Wholesale firms. Commercial or Wholesale firms may be subject to Seafood HACCP regulations and would be regulated in a different manner. These recommendations do not apply to Seafood products regulated by NC DENR such as clams, mussels or oysters.

Recommended Special Fish and Seafood Products Food Safety Requirements

- Refrigerated foods shall be maintained at 45 degrees F. or below. Frozen foods must be maintained in a frozen state. If the Fish or Seafood products are stored in coolers, the product must be freshly iced and the container must be drained at all times to prevent the accumulation of water within the container. Cooler lids should be closed at all time when possible in order to control flies and other contaminants from adulterating the products.
- The drain water from the coolers or storage containers must be collected and disposed of in a manner to prevent the accumulation of flies or to facilitate an environment where food may be contaminated. It is suggested that the waste water either be removed from the Market grounds or disposed of under the direction of the Market management.
- Single use gloves must be utilized while handling Fish or Seafood products.
- Products shall not be processed on site at any Market. Products should either be sold as harvested or processed and pre-packaged off site at a NCDA&CS Food and Drug Production Division inspected facility. In no case should filleting, gutting, de-heading or other forms of processing be allowed at a Market.
- It is recommended that food grade plastic bags be used to weigh and dispense any Fish or Seafood products. This should prevent cross-contamination from water dripping off of the product onto other product.

General Food Safety Requirements

Below are General Food Safety Requirements that each state owned and operated Farmers Market should be adhering to in their current daily operations:

Cleanliness

All persons working in direct contact with food, food-contact surfaces, and food-packaging materials shall conform to hygienic practices to the extent necessary to protect against contamination of food. The methods for maintaining cleanliness include, but are not limited to:

Wearing outer garments suitable to the operation in a manner that protects against the contamination of food, food-contact surfaces, or food-packaging materials

Maintaining adequate personal cleanliness

Washing hands thoroughly (and sanitizing if necessary to protect against contamination with undesirable microorganisms) in an adequate hand-washing facility before starting work, after each absence from the work station, and at any other time when the hands may have become soiled or contaminated

Removing all unsecured jewelry and other objects that might fall into food, equipment, or containers, and removing hand jewelry that cannot be adequately sanitized during periods in which food is manipulated by hand. If such hand jewelry cannot be removed, it may be covered by material which can be maintained in an intact, clean, and sanitary condition and which effectively protects against the contamination by these objects of the food, food-contact surfaces, or food-packaging materials.

If gloves are used in food handling, they should be in an intact, clean, and sanitary condition. The gloves should be of an impermeable material.

Wearing, where appropriate, in an effective manner, hair nets, headbands, caps, beard covers, or other effective hair restraints

Storing clothing or other personal belongings in areas other than where food is exposed

Confining eating food, chewing gum, drinking beverages, or using tobacco to areas other than where food may be exposed

Taking any other necessary precautions to protect against contamination of food, food-contact surfaces, or food-packaging materials with microorganisms or foreign substances including, but not limited to, perspiration, hair, cosmetics, tobacco, chemicals, and medicines applied to the skin.

Portable equipment with food contact surfaces such as coolers and utensils shall be clean and maintained in a sanitary condition. When not in use, the portable equipment and utensils should be stored in a location and in a manner that protects food-contact surfaces from contamination.

General Maintenance

Buildings, fixtures, and other physical facilities of the Market shall be maintained in a sanitary condition and shall be kept in repair sufficient to prevent food from becoming adulterated.

Pest Control

No pests including pets, rodent, flies shall be allowed in the food vending areas. Guard or guide dogs may be allowed in some areas of the Market if the presence of the dogs is unlikely to result in contamination of food, food-contact surfaces, or food-packaging materials. In areas where food is exposed, measures such as screening or fans should be used to prevent flies from contaminating food products, food contact surfaces and food packaging materials.

Sanitary Facilities and Controls

Each Market shall be equipped with adequate sanitary facilities and accommodations including, but not limited to:

Water Supply

The water supply shall be sufficient for the operations intended and shall be derived from an adequate source. Any water that contacts food or food-contact surfaces shall be safe and of adequate sanitary quality. Running water at a suitable temperature, and under pressure as needed, shall be provided in all areas where required for the cleaning of equipment, utensils, and food-packaging materials, or for employee sanitary facilities. Plumbing shall be of adequate size and design and adequately installed and maintained to:

- Carry sufficient quantities of water to required locations throughout the Market

- Properly convey sewage and liquid disposable waste from the Market

- Avoid constituting a source of contamination to food, water supplies, equipment, or utensils or creating an unsanitary condition.

- Provide adequate floor drainage in all areas where floors are subject to flooding-type cleaning or where normal operations release or discharge water or other liquid waste on the floor.

- Provide that there is not backflow from, or cross-connection between, piping systems that discharge waste water or sewage and piping systems that carry water

- Sewage disposal shall be made into an adequate sewerage system or disposed of through other adequate means.

Toilet Facilities

Each Market shall provide its employees and customers with adequate, readily accessible toilet facilities. Compliance with this requirement may be accomplished by:

- Maintaining the facilities in a sanitary condition

- Keeping the facilities in good repair at all times

- Providing self-closing doors

- Providing doors that do not open into areas where food is exposed to airborne contamination, except where alternate means have been taken to protect against such contamination (such as double doors or positive air-flow systems).

Hand-washing facilities shall be adequate and convenient and be furnished with running water at a suitable temperature. Compliance with this requirement may be accomplished by providing:

Hand-washing and, where appropriate, hand-sanitizing facilities at each location in the Market where good sanitary practices require employees to wash and/or sanitize their hands

Effective hand-cleaning and sanitizing preparations

Sanitary towel service or suitable drying devices

Devices or fixtures, such as water control valves, so designed and constructed to protect against recontamination of clean, sanitized hands

Readily understandable signs directing employees handling un-protected food, unprotected food-packaging materials, of food-contact surfaces to wash and, where appropriate, sanitize their hands before they start work, after each absence from post of duty, and when their hands may have become soiled or contaminated. These signs may be posted in the processing room(s) and in all other areas where employees may handle such food, materials, or surfaces.

Refuse receptacles that are constructed and maintained in a manner that protects against contamination of food. Rubbish and any offal shall be so conveyed, stored, and disposed of as to minimize the development of odor, minimize the potential for the waste becoming an attractant and harborage or breeding place for pests, and protect against contamination of food, food-contact surfaces, water supplies, and ground surfaces.

Recommended Special Fish and Seafood Products Food Safety Requirements

If the fish or seafood products are stored in coolers, the product must be freshly iced and the container must be drained at all times to prevent the accumulation of water within the container.

The drain water from the coolers or storage containers must be collected and disposed of in a manner to prevent the accumulation of flies or to facilitate an environment where food may be contaminated. It is suggested that the waste water either be removed from the Market grounds or disposed of under the supervision of the Market management.

A hand wash sink must be located in the area where the fish or seafood products are vended to facilitate frequency hand washing between product handling and money handling. Products should not be processed on site at any Market. Products should either be sold as harvested or processed and pre-packaged off site at a NCDA&CS Food and Drug Production Division inspected facility. In no case should filleting, gutting, de-heading or other forms of processing be allowed at a Market.