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FOOD PREPARED ON SITE: VENDOR RESPONSIBILITIES AT FARMERS MARKETS AND/OR CRAFT FAIRS

1. The food vendor must, as a minimum requirement, obtain a permit to operate a Temporary or Extended Temporary Food Service issued by the Skagit County Health Officer and meet the applicable requirements of state and local food codes.
2. The food vending area for a prepared food vendor must be located on a solid cleanable surface, or other surface as specifically approved by the Health Officer.
3. Protection of food from contamination during storage and display must be provided.
4. Heating shall be limited to cooking and holding equipment specifically approved by the Skagit County Public Health Department.
5. Cold storage equipment must keep cold food at a temperature of 41°F or below at all times. (Ice chests are acceptable.) Separate ice chests are required to separate raw meat from produce or other ready-to-eat foods.
6. Accurate thermometers must be provided in all refrigeration equipment. A metal stem or other appropriate thermometer must be kept and used to monitor hot food temperatures.
7. Each vendor must provide a hand-washing device located within each vending location. The minimum requirements shall include free-flowing tempered hot water (100-120°F), wastewater collection container, liquid soap dispenser, paper towel dispenser and a covered trash container.
8. A container of sanitizing solution for the storage of in-use wiping cloths will be maintained at all times in each vendor location. Two separate containers are required if raw meat is present.
9. Waste water shall be collected properly and discharged only at a location approved in writing by Skagit County Public Health Department.
10. Only single service articles shall be dispensed to the customer.
11. The establishment shall be used only for those operations approved by the Skagit County Public Health Department and for no other purpose.



12. Covered garbage containers shall be conveniently located and kept clean. It shall be the operator's responsibility to see that the area is kept free of litter.

Menu Limitations:

1. Foods shall be limited to items specifically approved by the Skagit County Public Health Department.
2. All foods and accessory items shall be transported in covered containers approved by Skagit County Public Health Department. Proper temperatures shall be maintained during transportation.
3. No heated food may be cooled and reheated for later service.
4. Water and ice must be from a Health Department approved public water system or approved bottled water source. Ice scoops are required for dispensing ice and must be stored in a sanitized container.

Employees:

1. At least one employee working at each food vending location is required to have a current Washington State Food Workers' card available for inspection.
2. Workers are to wash their hands frequently during the course of their activities and use disposable gloves, utensils or other barriers to avoid contamination of prepared ready-to-eat food.
3. Bathroom facilities must be available and convenient to food vendors (within 200 feet).



PROCESSED FOOD VENDOR RESPONSIBILITIES

Processed foods sold at Farmers' Markets or Craft Fairs need approval by the Skagit County Public Health Department prior to sale. Foods containing potentially hazardous foods such as meats or dairy products require additional permitting and inspection by Skagit County Public Health Department, Washington State Department of Agriculture or other applicable Food Safety jurisdiction. Offering samples of approved products may require a Sampling Permit.

Shelf-Stable High Acid Fruit Jams and Jellies

Can be made ONLY according to the attached guidelines (*FDA CFR Title 21, vol. 21; rev. 4/1/2003*) for approved high acid fruits in an approved commercial kitchen. Heat process only. No low-sugar recipes.

Shelf-Stable Sauces or other Products (including other jams and jellies)

Must have current license from WSDA/USDA and be prepared in a facility approved by WSDA/USDA for the processing of shelf-stable foods.

Non-Shelf Stable Jams, Jellies and Sauces (frozen or refrigerated fresh)

Must be prepared in a facility approved by Skagit County Public Health Department or WSDA.

Items Prohibited – if in doubt, contact the Health Department

1. Oils with whole garlic cloves or fresh herbs.
2. Hermetically sealed (home-canned or home-vacuum packaged) potentially hazardous foods. (Includes fruits, vegetables, fish, pickles, etc.)

Labeling

Processed foods must be labeled and contain the following:

Name and address of processor

Product name

Quantity by weight

List of ingredients in descending order by weight (note allergens)

Handling requirements (including pull date if less than 30 days)

Nutritional information if required

All labels must be in English and easily readable.

If products are sold in bulk, labels can be displayed at point of sale.

For specific foods, contact WSDA or the Health Department.

Documentation:

Have a copy of WSDA, USDA or other permit on site during operation.



High Acid Fruits for Jams and Jellies:

Ref: FDA CFR Title 21, vol. 21; rev. 4/1/2003

Apricot	Blackberry
Black raspberry	Blueberry
Boysenberry	Cherry
Crabapple	Dewberry
Elderberry	Grape
Grapefruit	Huckleberry
Loganberry	Orange
Pineapple	Raspberry
Red raspberry	Rhubarb
Strawberry	Tangerine
Tomato	Yellow tomato
Youngberry	Cranberry
Damson plum	Fig
Gooseberry	Greengage plum
Guava	Nectarine
Peach	Pear
Plum	Quince
Red currant	Currant other than black currant

Any combination of any such fruits in which the weight of each is not less than 1/5 of the weight of the combination (except pineapple may not be less than 1/10 by weight)

Jam or jelly must be 45 parts by weight fruit and 55 parts sugar.

For allowed optional ingredients, refer to CFR 21.

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