

Temporary Food Market Guidelines

New for 2011

As the Temporary Food Market (TFM) industry in BC continues to grow and evolve, so too does the standards required to ensure that food sold at TFM's continues to be safe. To this end, the BCCDC collaborates with the industry stakeholders to ensure that the TFM Guidelines are kept relevant, useable, and up to date. The industry stakeholders include the BC Association of Farmers Markets, the BC Ministries of Agriculture and Health Services, and the five Regional Health Authorities- Vancouver Coastal, Fraser, Northern, Interior, and Vancouver Island.

We are pleased to announce the release of the 2011 Temporary Food Market Guidelines. There are a number of significant changes in the 2011 TFM Guidelines. A summary of the more important changes are as follows:

- Vendors of **low risk home prepared foods** are no longer required to contact nor submit an application with their foods to be reviewed by their local Health Authority prior to sales at a TFM. However, saying that, it is the vendor's responsibility and also the responsibility of the Market Manager (in those TFM's where there is a MM) to ensure that foods being sold as low risk are indeed low risk foods. Depending on the food, laboratory testing may be required to confirm whether or not a food is indeed low risk. A list of commercial food testing laboratories is included in the TFM Guideline for use by vendors.
- As in previous years, vendors of any **higher risk foods** must first submit an application and obtain approval from their local Health Authority prior to selling their products.
- With the recent introduction of **Class D and E meat processing establishments** in the province, various requirements for these operations wishing to sell their products at TFM's are included. Some of these requirements include:
 - Labeling instructions including:
 - Information that product is not government inspected
 - Location of establishment and cut and wrap (if used)
 - Description of the product including net weight
 - Requirement for records of sales.
- For foods using **whole or cut tomatoes** as an ingredient to be classified as lower risk, they must be acidified to a pH of less than 4.2 . Recent findings by the USFDA have found that whole or cut tomatoes are a higher risk for causing salmonellosis unless acidified. Where the pH of these foods is not acidified to a pH of less than 4.2, then these foods would be considered as higher risk foods and will not be permitted to be home prepared.

If you have any questions about the 2011 TFM Guidelines, please refer to the Guidelines or contact your local Environmental Health Officer.