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Director

# City of Medford

## BOARD OF HEALTH

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## Farmer's Market Food Safety Requirements (in addition to the Farmer's Market Manager's requirements)

- Complete the City of Medford *Application for a Permit to Operate at Farmers Market*. Submit completed applications to the Market Manager.
- Farm products include:
  - Fresh produce (fresh *uncut* fruits, vegetables and herbs), stored at least 6 inches above the ground)
  - Unprocessed honey (Raw honey as defined by the National Honey Board: Honey as it exists in the beehive or as obtained by extraction, settling or straining without added heat)
  - Maple Syrup
  - Farm Fresh Eggs (must be stored and maintained at 45°F (7.2°C))
- Obtain food from approved sources: e.g., a licensed food processing facility, a licensed food establishment, or a licensed residential kitchen. Provide a copy of one of these three permits from the city where the food was prepared with your application.
- Food demonstrations: vendors or market managers may wish to offer food/cooking demonstrations. Cooking demonstrations with small samples of cooked food may be prepared and offered at the farmer's market for promotional and/or educational value with **PRIOR** notice, review, and approval from the Board of Health. Safe food handling practices, including adequate food cooking temperatures, must be followed. Sample portions are to be 'bite-size' as the intent of the sample is that the food is not for food service. Contact the Medford Board of Health for more information 781-393-2560.
- Hot potentially hazardous food will be kept hot (140°F or higher)
- Cold potentially hazardous food will be kept cold (41°F or lower)
- Finfish and crustaceans may be sold at a farmer's market only from a vendor who holds a Mass Department of Marine Fisheries (DMF) retail seafood dealer permit in addition to the City of Medford Farmer's Market permit. Medford Board of Health must verify all permits **PRIOR** to sales.
- Shellfish harvesters, including aqua culturists, must obtain approval from DMF and Mass Food Protection Program (FPP). Medford Board of Health must verify all permits **PRIOR** to sales.

- **Product labeling:** All packaged foods must be properly labeled. See the accompanying brochure.
- **Items offered in bulk must be protected while on display until dispensed to the customer.** Bulk items will be dispensed with a utensil, a single-use glove, or single-use paper sheet. An ingredients list will be made available on-site.
- **Food Samples:** Processed food samples will be cut, wrapped, and secured in the licensed facility in which they are made, and must be protected from environmental and consumer contamination during transport and display. Any food-handling process involving exposed ready-to-eat foods must be closely evaluated by the Medford Board of Health for proper controls and restricted if there is any potential of contamination or growth of pathogenic organisms. *Food sampling will require approval from the Medford Board of Health and will require additional hand-washing requirements for that vendor.*
- **Meat and Poultry:** Meat must be slaughtered in a federally inspected facility. These facilities are also licensed by FPP. USDA-inspected meat products must bear the mark of inspection on each retail package. Poultry products may be processed in a USDA facility or state-only licensed facility if the processor is working under the exemptions allowed in the USDA Poultry Act. Massachusetts cannot accept any poultry from other states if they are using the USDA exemptions. Medford Board of Health must verify all permits PRIOR to sales.
- **Wine:** The licensed farm-winery must submit the agricultural event certification to the Mass DAR. After the application is approved by DAR and the agricultural event is certified, the farm-winery will submit an application to Medford's liquor/license control board to obtain a license to allow the sale of wine. The local licensing authority may then issue a special license for the sale of wine at the event.

## Questions?

Contact Kim Fowler, REHS/RS, at Medford Board of Health.  
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Source: Massachusetts Department of Public Health, Food Protection Program, Policies, Procedures and Guidelines: Farmer's Markets - No:RF-08

