



# Champaign-Urbana Public Health District

Environmental Health Division

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## FOOD SANITATION GUIDELINES FOR FARM MARKETS, FLEA MARKETS, ROADSIDE MARKETS AND OTHER NON-TEMPORARY EVENTS

The following items are guidelines for compliance with the Champaign-Urbana Public Health District's food service rules and regulations pertaining to the operation of a market stand with food.

### I. TERMS

- A. **Food** means any raw, cooked, or processed edible substance, beverage, or ingredients including ice, used or intended for use, in whole or in part, for human consumption.
- B. **Potentially hazardous food** means any food that consists, in whole or in part, of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, or other ingredients, including synthetic ingredients, in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms. The term does not include foods which have a pH level of 4.6 or below, or a water activity (aw) value of 0.85 or less.
- C. **Packaged food** means food that has been processed, prepared, and packaged in a licensed commercial food processing establishment.
- D. **Retail baked food** means non-potentially hazardous food that has been processed, prepared, and packaged in a Champaign-Urbana Public Health District approved establishment or with Health District approval.
- E. **Mobile food unit** means any food service establishment capable of being readily moved from location to location; one without a fixed location.
- F. **Food retail market stand** means a stand where food and food products are offered to the consumer and intended for off-premises consumption.
- G. **Food service market stand** means a stand where potentially hazardous food that has been cooked, processed, or combined with other foods, and is offered to the consumer for individual ready-to-eat consumption.

## II. GENERAL REQUIREMENTS

Each market stand shall comply with the following general requirements. Additional requirements may be imposed by the Health District to protect the public from health hazards related to the conduct of a market stand. The Health District may prohibit some foods.

### A. FOOD

All foods shall be clean, wholesome, free of adulteration, and misbranding. Foods that require cooking, processing, combining, or packaging shall be done in a licensed commercial food processing establishment or with Health District approval. *Home canned foods will not be permitted. Home prepared potentially hazardous food will not be permitted.*

### B. FOOD PROTECTION

Food on display must be adequately protected from public handling of other contamination. Food shall be individually wrapped or offered in closed cartons and shall be properly labeled.

### C. VEHICLES

Foods, during transportation and delivery, must be protected from flies, dirt, handling, or other contamination, and delivery vehicles or other equipment used for such transportation must be kept clean and be constructed so as to protect the food from dust and other contamination.

### D. PREMISES

Each operator is responsible for maintaining his stall area in a neat, clean, and sanitary condition. The market stand will provide adequate waste containers. At the close of business, each operator must clean his stall. The Market manager has the ultimate responsibility to see that the market area is left clean. *No pets are allowed in the sales area.*

### E. EGGS

Raw eggs are not to be sold.

## III. SPECIAL REQUIREMENTS

### A. FOOD RETAIL MARKET STANDS

1. No potentially hazardous foods will be permitted.
2. Food that may be offered include fresh, whole vegetables and fruit; whole or shelled nut food; honey and honey products; dry grains and legumes;

commercially processed foods; and non-potentially hazardous retail baked foods.

3. Labels

- a. Package food labels: Food packaged by a licensed commercial food processing establishment shall be properly labeled according to the Food, Drug, Health, and Cosmetic Act, Chapter 56 1/2, paragraph 5, Misbranded Foods in the Illinois Revised State Statutes. Labels shall contain at least the common name, ingredients in descending amounts, and the operator's name and address, and the weight or volume. The label shall be firmly attached to each package *prior* to displaying, selling, or giving the package. A copy of a bill of sale or other similar document shall be available to the Champaign-Urbana Public Health District upon request.
- b. Retail baked food labels: Retail baked foods prepared and packaged shall also be properly labeled. The label shall contain the name of the food, the ingredients in descending amounts, the name and address of the market stand operator, and the weight or volume. The label shall be firmly attached to each package *prior* to displaying, selling or giving the package.
- c. Home baked goods are to meet the above sections III-A(1-2) and III-A(3)(a-b). Operators must submit copies of labels for all foods intended to be sold prior to each event. Any one entity wishing to sell home baked goods will be allowed a maximum of three (3) events in a calendar year.

B. FOOD SERVICE MARKET STANDS

1. Ready-to-eat food.
2. Food shall be dispensed from covered storage containers with proper utensils.
3. The temperature of potentially hazardous foods shall be *41°F. or below or 140°F. or above* during storage preparation, display, service, and transportation. Suitable thermometers shall be available for use.
4. No eating, drinking, or smoking shall be permitted in the food area.
5. Minimum handwashing facilities shall be provided and consist of at least a sanitary container of *clean* water with a side spigot, soap, individual paper towels, and a receptacle to collect waste water.

#### **IV. HEALTH PERMITS**

- A. Food retail market stand: *NO* HEALTH PERMIT REQUIRED FOR OPERATION.
- B. Food service market stand: HEALTH PERMIT *REQUIRED* FOR OPERATION.

To obtain a health permit:

- 1) It is the responsibility of the operator to obtain a health permit;
- 2) Inspections will be made by *prior appointment* only;
- 3) A health permit may be issued after an inspection of the operation of the establishment;
- 4) It is unlawful for any person to operate a food-service operation without a valid health permit.

#### **V. ENFORCEMENT**

- A. Day to day compliance of the Rules and Regulations shall be expected from each operator. Market stand operators with no health permit (if required), unsatisfactory sanitation scores, violators of the Rules and Regulations, and any other operations posing a potential health hazard shall be required to cease operation and vacate the stand by the Champaign-Urbana Public Health District or the Market Manager.
- B. Repeated violations of the above requirements may result in the elimination of all foods but raw, fresh produce.

#### **VI. EFFECTIVE FEBRUARY 15, 1984**

#### **VII. UPDATED JUNE 3, 1997**