Farmers' Market Food Safety Checklist

Before selling any food product at the East Hants Farmers' Market, all food vendors must complete an he following checklist.	nd sign
☐ I have read the Department of Agriculture "Food Safety Guidelines for Public Markets"	
□ Having read the "Food Safety at Public Markets", I understand which of my products are Sch 'A' products and which ones are Schedule 'B' products and that I cannot sell products und Schedule 'C' at the East Hants Farmers' Market.	
For more info go to: http://novascotia.ca/agri/documents/food-safety/publicmarketguide.pdf (the above mentioned Guidelines Document is available here) and/or contact the Public Health Officer in your area.	
f selling any Schedule 'A' products	
☐ I have spoken with a Department of Environment Food Safety Specialist to determine what practices I must adhere to in order to satisfy Food Safety Guidelines for Public Markets and required Food Safety Regulations	other
☐ I am adhering to these practices	
☐ I have received a Food Establishment Permit or a Permit to Operate a Temporary Food Establishment.	
☐ I have taken a Full Day Food Handling Certification Course	
☐ I have taken a Full Day Food Handling Certification Course within the last five years:	
DATE: LOCATION:	
PERMITS MUST BE DISPLAYED ON YOUR TABLE OR STALL AND BE VISIBLE FANY NEW PRODUCT MUST BE APPROVED BY THE MANAGER (OR BOARD) AND POSSIBLY THE FOOD SAFETY SPECIALIST	
f selling Schedule 'B' Products:	
□ I am only selling Schedule B products (Schedule B products must adhere to safety standard being covered at all times. Federal standards for labelling products can be found at <u>Guide to Labelling and Advertising CFIA</u> .)	
By signing this form I accept that marketing products in contravention of the terms indicated will constitute grounds for termination of privileges to sell at the East Hanrs Farmers' Market.	
Name Business Name	

Date

This form has been adapted from the Truro Farmers' Market Safety Checklist.

Signature