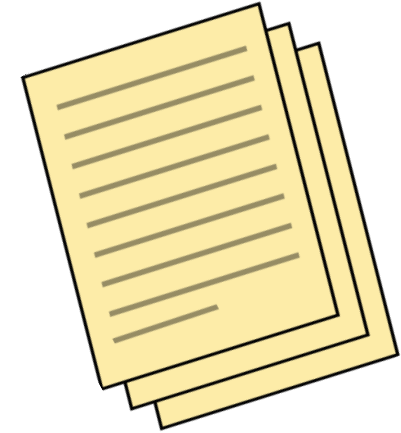


VDH Food Safety & COVID-19 Update for Farmers Market Managers

Virginia Farmers Market Association Conference
February 25, 2021

Food Safety



VDH-VDACS MOU (January 2017)

Purpose:

- Clarify VDH permit and inspection procedures for food vendors operating at a farmers market.
- Promote the highest level of public health and safety protection.
- Ensure efficient use of state resources.

Food Safety

VDH-VDACS MOU

- Does not rescind VDH's authority to permit and inspect any food service facility otherwise subject to VDH regulation.

Under the Code of Virginia:

VDACS is responsible for inspecting all establishments which manufacture, sell, expose, or offer food and drink products for sale.

VDH is responsible for inspecting any place where food is served to the public, whether on or off premises, and any place where food is prepared.

Food Safety - Summary

MOU Procedural Agreement:

Vendors offering primarily packaged food products or samples of such products *who are not* subject to VDH permit procedures include vendors offering:

1. Baked foods, acidified foods, nuts, candies, vinegars, jams, and jellies.(Under VDACS jurisdiction).
2. Meat, poultry, fluid milk and milk products, juice, game animals, and eggs, acidified foods, nuts, seeds, fruits, jams, jellies, and processed vegetables. (Under other agency (USDA) jurisdiction).
3. Products exempt from VDACS and VDH regulations.

Food Safety - Summary

Products exempt from VDACS inspection under CoV §3.2-5130 A.3 through 5.

A. 3. Candies, jams, and jellies not considered to be low-acid or acidified low-acid products, dried fruits, dry herbs, dry seasonings, dry mixtures, coated and uncoated nuts, vinegars and flavored vinegars, popcorn, popcorn balls, cotton candy, dried pasta, dry baking mixes, roasted coffee, dried tea, cereals, trail mixes, granola, and baked goods that do not require time or temperature control after preparation and that are produced in a private home.

A. 4. Pickles and other acidified vegetables that have an equilibrium pH value of 4.6 or lower that are produced in a private home under specific circumstances.

A. 5. Honey produced in a private home under certain circumstances.

Food Safety - Summary

Products exempt from VDH inspection under CoV §35.1-14

Vendors offering their own farm-produced products directly to consumers for their personal use including: farmers providing sliced fruits and vegetables, cooked fruits and vegetables, cooked and prepared meat, poultry, eggs, fish, and game animals.



Food Safety

Under this MOU:

Vendors who offer food to the public and who conduct operations beyond what is specified in the Procedural Agreement of this MOU are subject to VDH regulation and must obtain a VDH food establishment permit to operate at the farmers market.

Mobile food unit

Temporary food establishment

Food Safety

Mobile food unit:

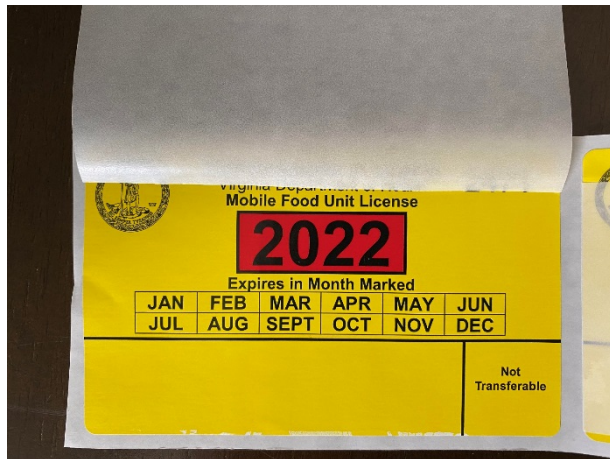
- Food establishment on wheels or readily movable at all times.
- Permit issued by the LHD where the commissary is located or in the locality in which the operator resides, if a commissary is not required.
- Annual permit that is valid statewide.



Food Safety

Mobile food unit:

- Inspections are conducted based on risk category.
- Permit is a sticker that is adhered to the mobile unit.



Food Safety

Temporary food establishment:

- A food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration.



Food Safety

Temporary food establishment:

- All food preparation must occur at the TFE.



Food Safety

Temporary food establishment:

An application for a TFE permit must be submitted at least **10 days** prior to the event.

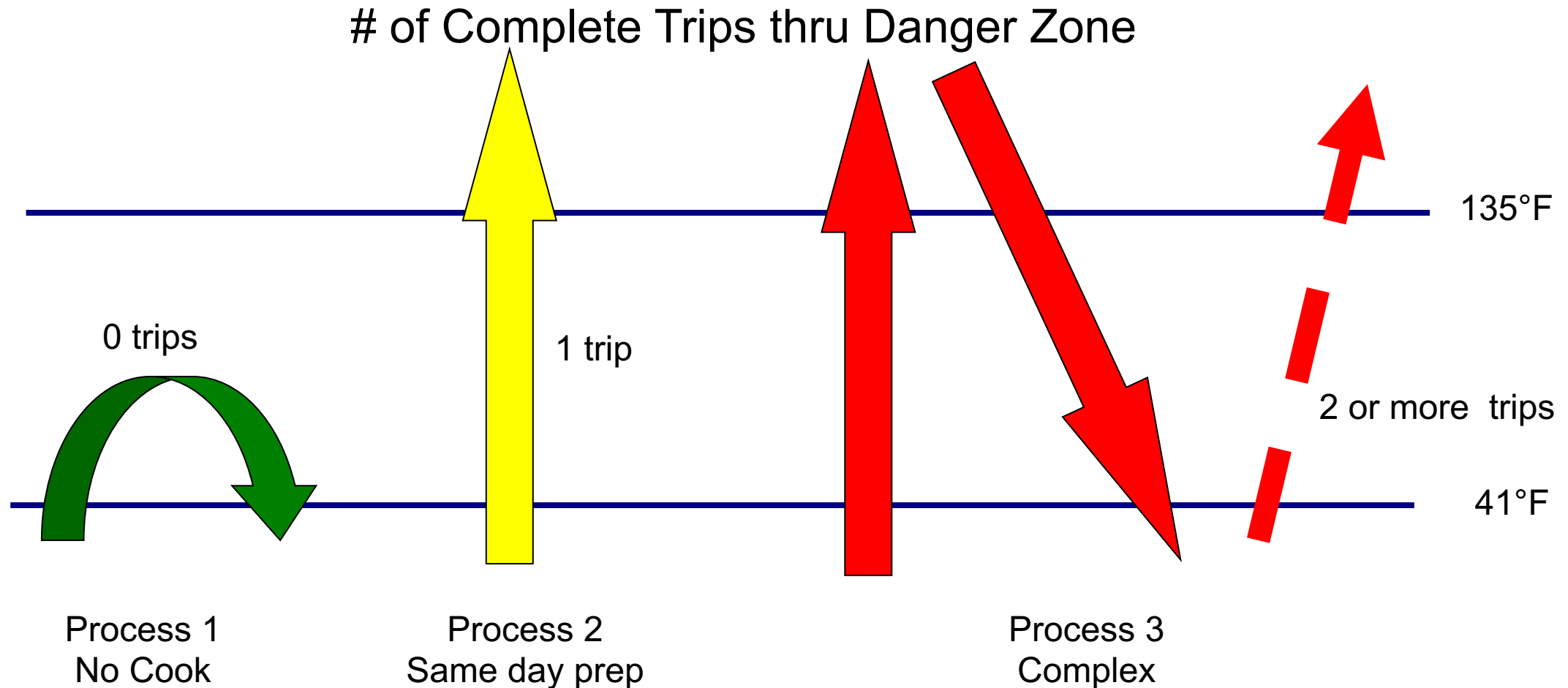
- Permit may be issued for multiple occurrences of an event for up to one year.
- Permit must be posted where visible to the public.
- A food establishment with a valid VDH permit can operate as a TFE without an additional VDH permit and must post a copy of the permit.

Food Safety

Temporary food establishment:

- Inspections are conducted based on risk category.
- **Risk Category 1:** Non-TCS or commercially packaged TCS foods served in manufacture's original package. *Examples:* Ice cream bar, kettle corn
- **Risk Category 2:** Preparation of RTE food (no cook step), reheat commercially processed food for same-day-service. *Examples:* Tuna salad, BBQ sandwich, pre-cooked sausage with cooked peppers, pre-wrapped sandwiches or pizza.
- **Risk Category 3:** Complex food operation including cook, cool, reheat, hot hold or preparation of bulk quantities.

Risk Categorization of Food Establishments



Temporary Food Policy

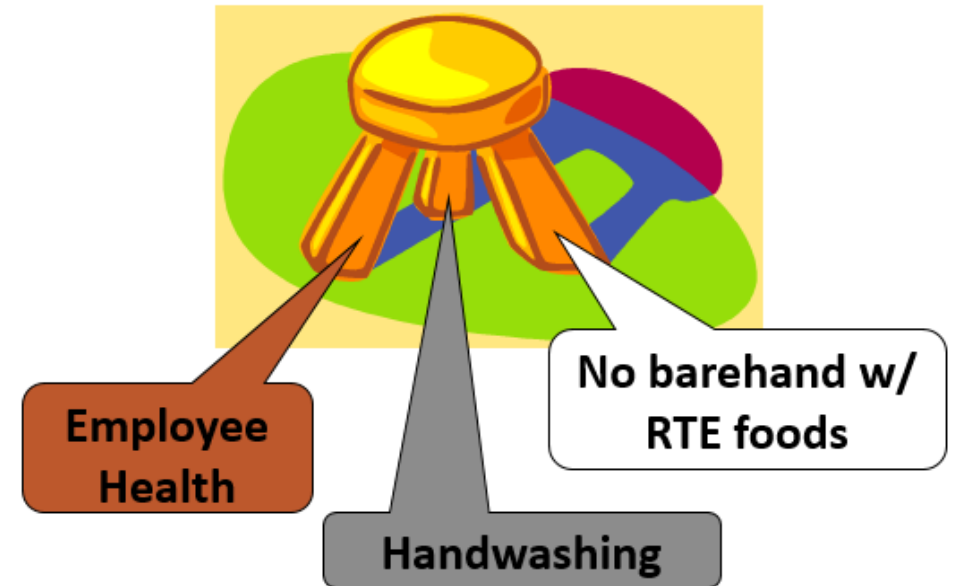
Food Service Classification	Classification Guidelines	Minimal Risked Based Inspections
Type 1	<ul style="list-style-type: none"> Consist of food preparation of unpackaged non-TCS foods Consist of commercially packaged TCS foods that are received, stored and held and served in the manufacture's original package (Receive-Store-Hold-Serve) <p><i>Examples:</i> Pre-packaged ice cream, shaved ice, kettle corn, cotton candy</p>	Additional inspection beyond the preoperational inspection is not required; inspect during the permit period as necessary.
Type 2	<ul style="list-style-type: none"> Consist of food preparation with no cook step (Receive-Store-Prepare-Hold-Serve). Consist of commercially packaged TCS foods for which Time as a Public Health Control is used onsite. Consist of reheating of a commercially processed food item (Receive-Store-Reheat-Hold-Serve) for immediate same-day service. <p><i>Examples:</i> Tuna salad, coleslaw, hotdogs, BBQ sandwiches, pre-cooked hamburgers, pre-cooked Italian sausage with cooked green peppers and onions, pre-wrapped sandwiches or pizza.</p>	One additional inspection during the calendar year beyond the pre-operational inspection
Type 3	<ul style="list-style-type: none"> Consist of preparation for same day service with no greater than one trip through temperature danger zone (Receive-Store-Prepare-Cook-Hold-Serve). Consist of complex food preparation involving greater than one trip through the temperature danger zone (Receive-Store-Prepare-Cook-Cool-Reheat-Hot Hold-Serve). Consist of food prepared in bulk quantities of several gallons or pounds. <p><i>Example:</i> Complex menu operations².</p>	Two additional inspections during the calendar year beyond the pre-operational inspection.

The above evaluation frequency schedules reflect minimum program requirements

Food Safety

Operational Requirements for VDH Permitted establishments

1. Source of food(s)
2. Employee practices/personal hygiene
 - a. Employee health
 - b. Handwashing
 - c. No bare hand contact with RTE food
3. Cooking of raw animal foods
4. Holding temperatures of TCS food
5. Clean/sanitized wares and surfaces



Food Safety

Operational Requirements for VDH Permitted establishments

1. Approved source of food(s)

12VAC5-421-270. Compliance with food law.

A. Food shall be obtained from sources that comply with law.^P



HARRIS SEAFOOD CO., LLC
425 KENT NARROWS WAY NORTH
GRASONVILLE, MD 21638
TEL. 1-410-827-8104
CERT. NO. MD-158-SP

PERISHABLE
KEEP
REFRIGERATED

ORIGINAL SHIPPER'S CERT. No. IF OTHER THAN ABOVE:
HARVEST DATE: **07/16/20** SHIPPING DATE: **07/18/20**
HARVEST LOCATION: **MD062**
TYPE OF SHELLFISH:
QUANTITY OF SHELLFISH: **1 Box 100 CT Local Shell Oysters**

TO:	RESHIPPER'S CERT. No.	DATES RESHIPPED
PROFISH		

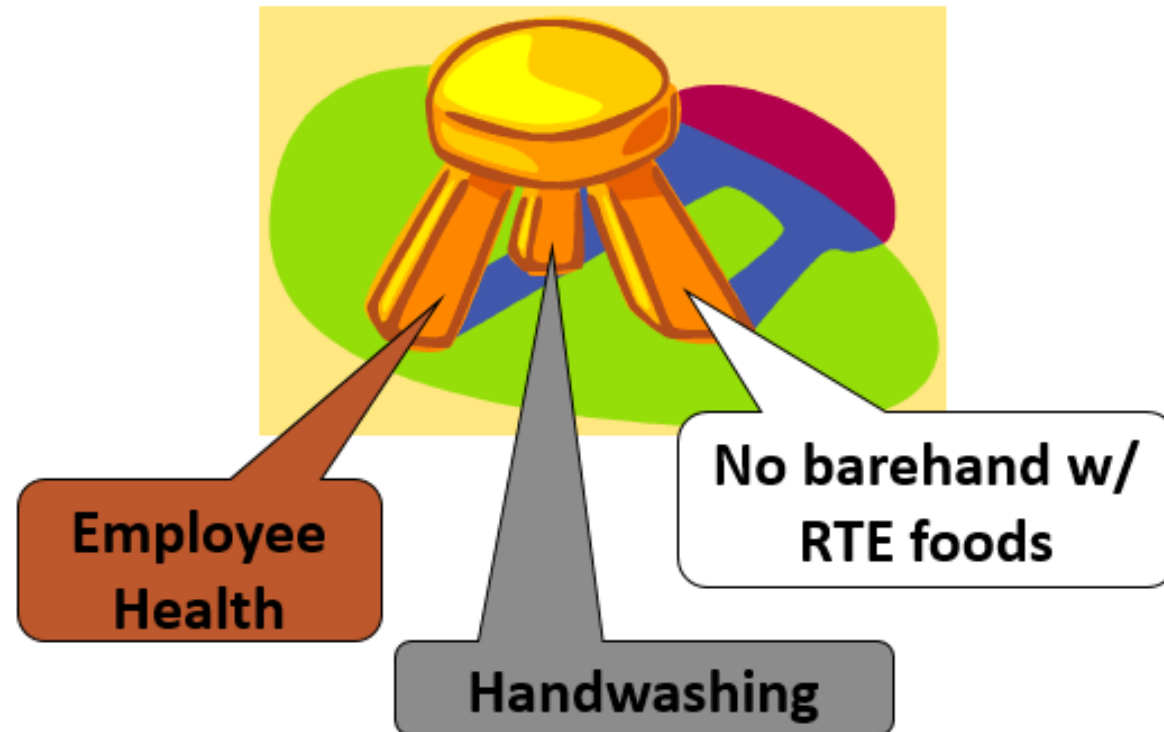


Food Safety

Operational Requirements for VDH Permitted establishments

2. Employee practices/personal hygiene

- a. Employee health
- b. Handwashing
- c. No bare hand contact with RTE food



TFE Handwashing



Food Safety

Operational Requirements for VDH Permitted establishments

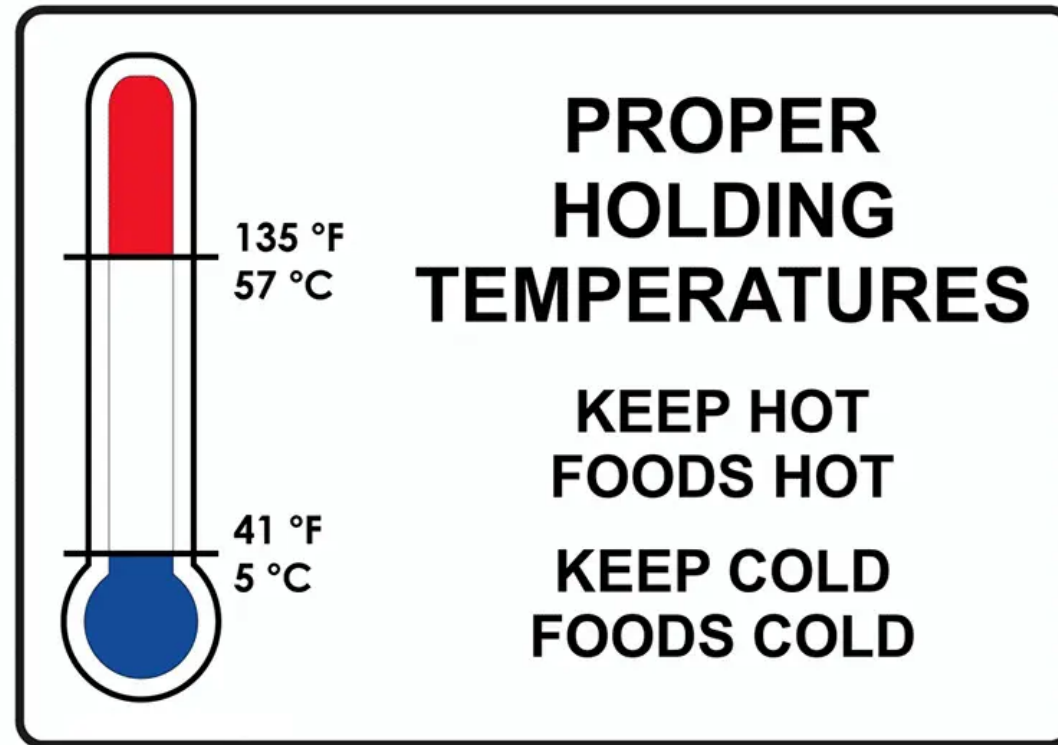
3. Adequate cooking of raw animal foods



Food Safety

Operational Requirements for VDH Permitted establishments

4. Proper holding temperatures of TCS food



Food Safety

Operational Requirements for VDH Permitted establishments

5. Clean/sanitized wares and surfaces



Design and Construction

Test kit provided for testing sanitizer concentration (4-302.14/12 VAC 5-421-1530)

- Many brands/styles available.



Water Source

Water pipes, hoses and connections.
Transport vehicles.
Water containers.



Wastewater Disposal



Farmers Markets Working with the LHD

LHDs would like to know when and where markets will operate.

- Some LHDs have local ordinances with requirements more stringent than the State requirements.
- Provide a list of vendors and info on permit status. Some districts have Event Coordinator forms.
- Contact EH in your locality to find out what information and forms they require

COVID-19 and Farmers Markets

- [Executive Order 72](#)
- Forward Virginia [Guidelines](#) for All Businesses
 - Farmers Markets
 - Restaurants and Beverage Establishments

Resources

VDH Webpage resources for [Businesses](#)
[Signage Toolkit](#) Printable signs

COVID-19 and Farmers Markets

Physical Distancing

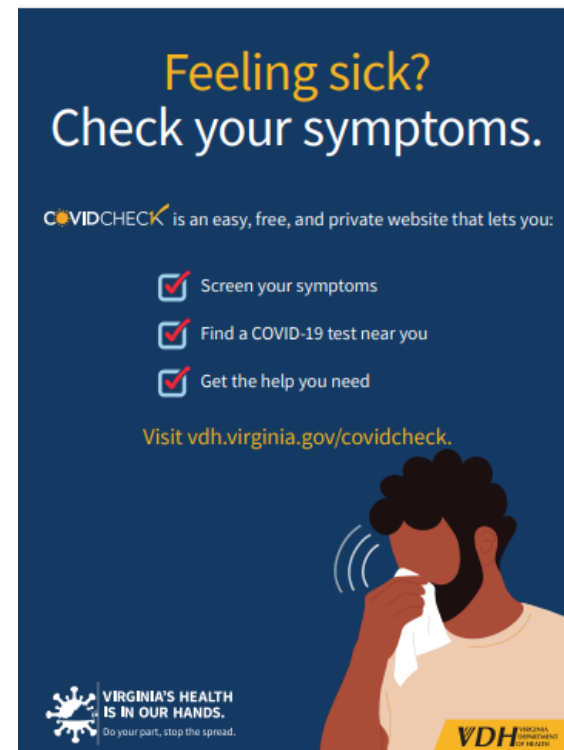
- Maintain 6 feet of distance between parties



COVID-19 and Farmers Markets

Enhanced Employee Workplace Safety Practices

- Post signage reminding workers and patrons to stay home if sick/exposed.
- Workers and patrons must wear face covering.
- Promote frequent handwashing



COVID-19 and Farmers Markets

Enhanced Cleaning and Disinfecting

- Disinfect point of sale keypads and other similarly touched items between each use.
- Disinfect other high contact areas routinely, at least every 2 hours.



COVID-19 and Farmers Markets

Best practices:

- Use low/no touch purchasing (pre-bagging) and payment systems.
- Discourage vendor sampling.



Thank you!

Cindy McDow, EH Manger
Roanoke City/Alleghany Health Districts
cindy.mcdow@vdh.virginia.gov
540-204-9770

Peri Pearson, State Food Consultant
Virginia Department of Health
peri.pearson@vdh.virginia.gov
804-864-7692