

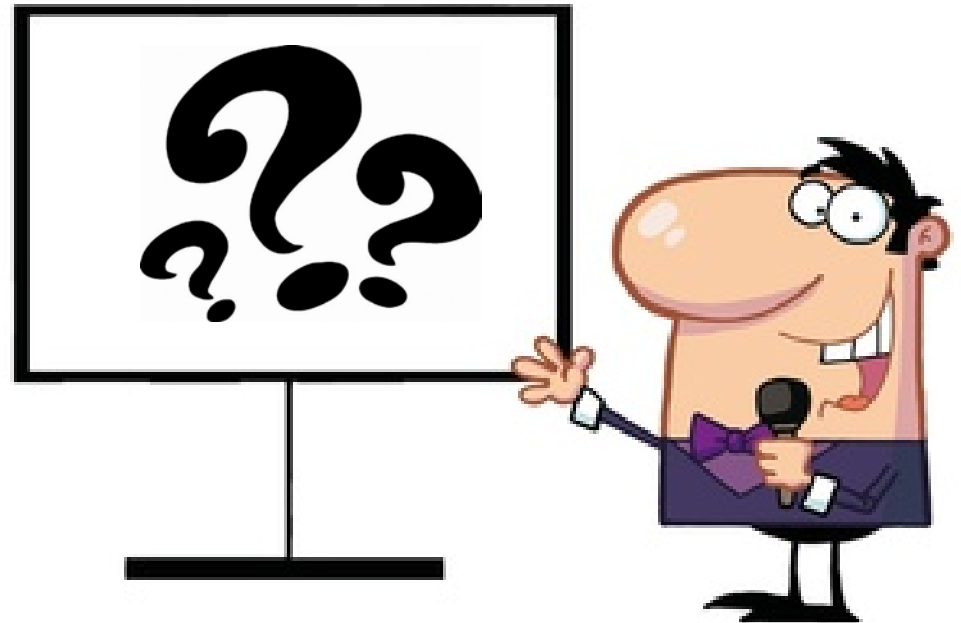


Feedback and Insights on Farmer's Market – from the Health Officers

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Leader, Environmental Health Practice
March 4, 2017

What am I going to talk about???

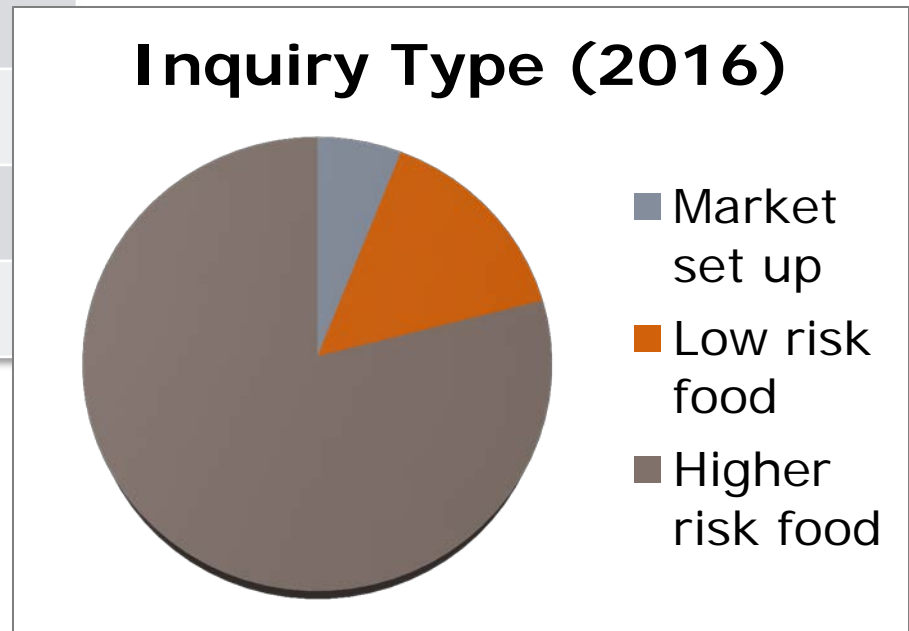
- Check-in with Environmental Health Officers
 - common questions received
 - interesting topics
 - challenging issues
 - success stories



Some numbers...

- ~35 EHOs in IH involved in the Food program
- **Inquiries by year**

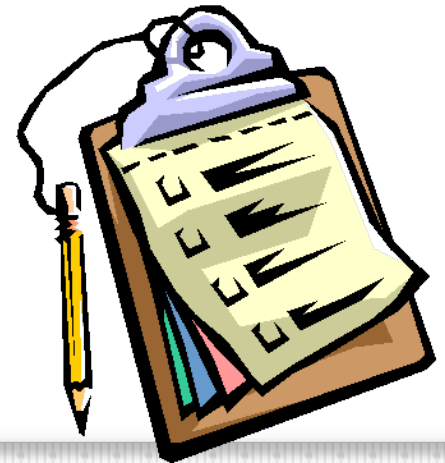
Year	Number of inquiries
2013	65
2014	81
2015	65
2016	50



Common Questions

Regulations and requirements

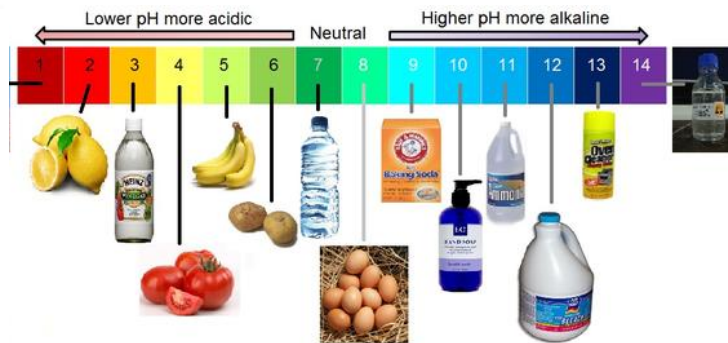
- What are the requirements of Food Premises Reg, Temporary Food Market guideline, Temporary Food Service guideline, Mobile Food Premises guideline?
- How the above are interpreted and applied?
- What are the responsibilities of the vendor and market manager?
- Where can EHO's support them?



Common Questions

Lower risk foods

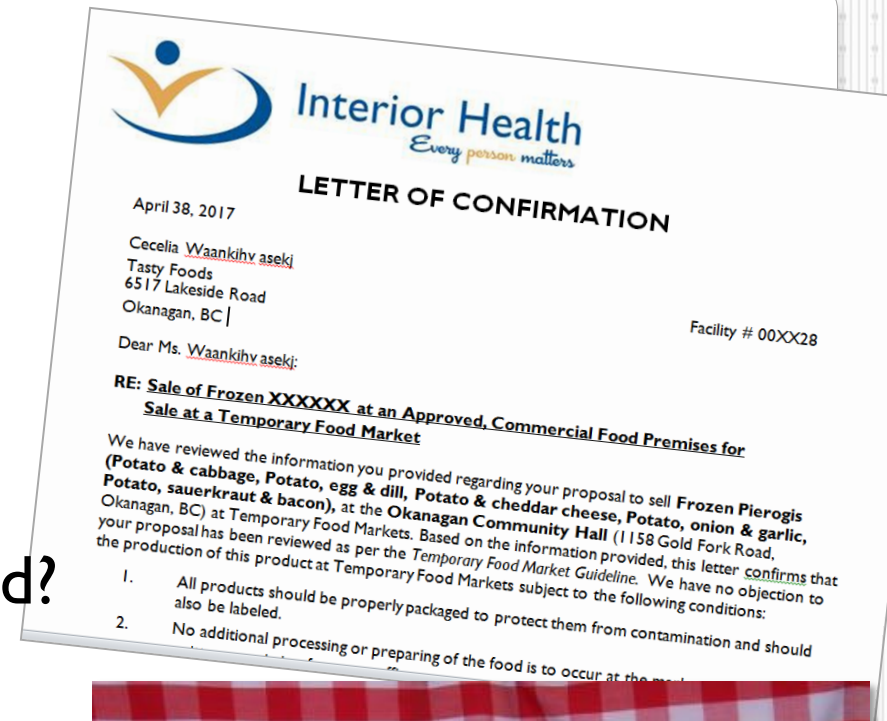
- Do vendors need to get lab testing done?
- When is lab testing by vendors expected (commercial first test vs. do-it-yourself ongoing quality control testing)?
- Why are jelly and pickled vegetables on both the Low Risk and High Risk lists?



Common Questions

Higher risk foods

- When are Letters of Confirmation required to approve the location where higher risk foods are prepared?
- What does the Letter of Confirmation provide (i.e., approval of prep location, not approval of the food product)?
- When is a process authority review required?



Common Questions

Operations and other questions

- What are the requirements on sampling vs. Temp Food Service guidelines (and permit)?
- Where a vendor goes to inform themselves on labeling expectations?



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Canadian Food Inspection Agency

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Home → Food → Labeling → Food Labelling for Industry → Labeling Requirements Checklist

- Acts and Regulations
- Information for Consumers
- Food Recall Warnings
- Labeling
- Contacts
- Food Labelling for Consumers
- Food Labelling for Industry**
- Labelling Legislative Framework
- Labelling Modernization Initiative
- Meat Cuts

Labeling Requirements Checklist

This page is part of the Guidance Document Repository (GDR).
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The following checklist is a self-assessment tool to help industry understand labelling requirements set out in the *Food and Drugs Act and Regulations* and the *Consumer Packaging and Labelling Act and Regulations*.

The checklist only covers core labelling requirements applicable to all foods. For more information on voluntary claims or statements and commodity specific labelling requirements, visit the [Industry Labelling Tool](#).

Label Review Checklist Disclaimer. Adherence to the Label Review Checklist does not preclude the Canadian Food Inspection Agency (CFIA) from taking regulatory action in cases on non-compliance to regulatory and legislative labelling requirements. This publication is not a legal document. The user is encouraged to consult the official version of the applicable legislation the *Food and Drugs Act* and the *Consumer Packaging and Labelling Act* for the purposes of interpreting and applying the law. The Label Review Checklist was last modified February 14, 2014.

Labeling Requirements

Interesting Topics

- Trend towards more processed/complex food products. These pose a greater challenge to assure food safety
- Increased interest in selling wild mushrooms
- More interest in selling fermented food products



Challenging Issues



- Sales of uninspected meat
- ‘black market’ sales
- Potential vendors expecting they can sell anything ‘homemade’
- Some Market Managers aren’t willing to ask vendors for lab confirmation to confirm ‘lower risk’
- Many markets have no association with the BC Association of Farmer’s Markets and are very loosely monitored

Success Stories

- Kootenay market – complaint follow-up & discussion with Market Mgr ⇒ desire for regular EHO visits
- Less confusion about what is lower risk food
- Markets seem to be busier all the time
- Health Authority management is in favour of a greater presence at markets to enhance working relationships
- Better recognition of role local food & farmer's markets play in food security



Thanks!

- Comments and questions are welcome!

