

Information Sheet

Be sure to fill out the Information Sheet for Tagish Community Market for Home Prepared Food Product Vendors.

This form must be submitted to Valerie Whelan the representative for the Canadian Food Inspection Agency in the Yukon.

You can bring the form in person to her office located on the third floor of the Elijah Smith building, mail it to Box 2703, Whitehorse, Yukon Y1A 2C6 or fax it in 393-6222.

For more information you can phone Valerie at 667-5272 or email

Valerie.Whelan@gov.yk.ca

Guidelines

The Food Premises Regulation, under the Health Act, generally require that all food offered for sale to the public be prepared in premises which are constructed and operated in compliance with the Regulation (Section 6(1)). Section 2 of the regulation provides an exemption to allow for the sale of non-potentially hazardous, pre-packaged foods.

It is in the interest of public health that guidelines be developed to assist in the prevention of contamination and spoiling of foods prepared at home for sale at temporary food markets.

Vendors of home prepared food products at temporary food markets can only sell home prepared food products considered to be non-potentially hazardous. A food is considered to be “non-potentially hazardous” if it does not support the growth of disease-causing microorganisms or the production of toxins. Generally, this means canned foods that are high in sugar or are acidic (like jam, jelly, or pickles).

Food handlers must still ensure:

- the food is in good condition, and free from spoilage and contamination
- foods are prepared in a clean, well-equipped kitchen
- good personal hygiene is observed
- hands are washed frequently and thoroughly
- non-potentially hazardous foods approved for sale at a temporary market are prepared separately from potentially hazardous food to prevent cross- contamination
- all persons engaged in the home preparation of foods intended for sale at temporary food markets have completed the FOODSAFE level 1 program
- only proper sealing jars are used for acceptable canned products. Jars may be re-used only if they are in good condition, clean and properly sterilized. Sealing rings and lids should not be re-used; they should be replaced with new rings and lids with each refill.

All display cases, counters, shelves, tables and other equipment used in connection with food sales must be kept clean and in good condition.

Labelling

All packaged foods should be labelled in accordance with Canadian Food Inspection Agency requirements. Generally, label information should include the common product name, volume/weight, date of preparation, list of ingredients, and producer name.

Examples of Foods Suitable for Home Preparation

Apple sauce	Brownies	Bread/buns	Butter tarts
Cakes	Dry cereal	Chocolate	Cinnamon buns
Cookies	Dried fruits	Fresh fruit (uncut)	Fresh vegetables
Fruit pies/pastry	Fudge	Hard candy	Honey
Jam (pH <=4.6)	Jelly (pH <=4.6)	Muffins	Popcorn
Noodles (no eggs)	Pickles (pH <=4.6)	Relish (pH <=4.6)	Wine/herb vinegar
Rice Crispy cake	Syrup	Toffee	(no dairy/cheese)

Fresh eggs (washed, whole, uncracked and refrigerated)

Examples of Foods NOT Suitable for Home Preparation

Products containing meat, sausages or processed meat	Any baking with whipped cream, cheese or synthetic cream filling	Processed beans, including baked, refried, bean salad	Cabbage rolls, perogies, samosas, salsa, humus
Antipasto	Canned/cured meat	Chop suey	Creamed corn
Guacamole, Pesto	Garlic spreads	Fish/shellfish	Juice/fruit or veg