



PETERSHAM BOARD OF HEALTH

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FOOD PROTECTION PROGRAM: POLICIES, PROCEDURES AND GUIDELINES.

The Department of Public Health Food Protection Program (FPP)'s interpretation of the farm products currently includes:

- Fresh Produce (fresh uncut fruits and vegetables)
- Unprocessed honey
- Maple syrup
- Farm fresh eggs (must be stored and maintained at 45 degrees)

Farmer's Market Vendors that Require a Retail Food Permit (Petersham Board of Health)

Farmers' market vendors that sell products and processed foods other than those farm products listed above shall have an annual retail food permit or a residential kitchen permit. They must be inspected by the Local Board of Health (LBOH) annually. Permits need to be displayed on the table or shelf when selling. Examples of processed foods commonly sold at farmers' markets include pies, cakes, breads, jams and jellies, candy, and baked goods.

Foods that may not be prepared in a residential kitchen and sold at a farmers' market are as follows:

- Cream-filled pastries - Cheesecake - Custard and other foods which can support the growth of disease causing bacteria.

Raw Milk and Raw Milk Products: Raw (unpasteurized) milk is not allowed for sale at a farmers' market. Aged cheeses made with raw milk that are made in a licensed food manufacturing facility are an approved food supply provided that vendors maintain strict temperature control of 41 degrees.

Safe Food Handling Practices

Petersham vendors may use restrooms in adjacent buildings. Food booths are required to have a container of hand sanitizer available for use.

Processed foods sold at the farmers' market must be manufactured in a licensed commercial or residential kitchen. A copy of the residential kitchen permit needs to be registered with the Local Board of Health. All food on display must be covered to maintain a barrier for bacteria. If samples are to be offered, they must be covered and have toothpicks (or the like) to pick up the sample. Meat and Poultry must be slaughtered in a federally inspected facility.

Raw (unpasteurized) milk is not allowed for sale at farmers' markets. Aged cheeses must be maintained strictly at 41 degrees.

Fresh uncut fruits and vegetables can be displayed in the open air but must be stored off the ground. Cut vegetables such as melon, raw seed sprouts, cut tomatoes and raw garlic mixtures must be maintained at or below 41 degrees.

All food products, with the exception of uncut produce, require protection while on display. Vendors may individually package items such as baked goods or, if displayed in bulk, should cover the items while on display until dispensed to the consumer. Items offered in bulk should be dispensed with a utensil, single use glove, or single-use paper sheet.

Check with Petersham Board of Health for a Residential Kitchen Inspection Application if necessary.

Permits expire on December 31 of the year they are permitted. All permits must be displayed at the market. A Farmers Market Retail Permit is needed if the products being sold are produced elsewhere and must be displayed at the Farmers Market.