

AVON
BARKHAMSTED
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EAST GRANBY
FARMINGTON
GRANBY
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NEW HARTFORD
SIMSBURY

FEE _____

FVHD FARMINGTON VALLEY HEALTH DISTRICT

50 AVON MEADOW LANE PO BOX 529 AVON, CONNECTICUT 06001 TELEPHONE (860) 676-1953 FAX (860) 676-2131

APPLICATION FOR SEASONAL/CERTIFIED FARMERS' MARKET FOOD SERVICE PERMIT

All farmers and vendors preparing foods, packaging/dispensing food and beverages, and/or offering food samples for the public at a Department of Agriculture certified Farmers' Market on a seasonal basis are required to have a food service permit. These permits are valid for the entire Farmers' Market season at a cost of \$100. If the farmer or vendor is already licensed on an annual basis by the FVHD to prepare foods, the permit fee is **not** required.

Please complete the permit application and return it to the FVHD at least 2 weeks prior to the beginning of the Market's opening date of the season. A copy of the Seasonal/Certified Farmers' Market Food Service Permit Requirements is enclosed for your reference. **FAILURE TO SUBMIT A COMPLETED APPLICATION IN TIME MAY RESULT IN EXCLUSION FROM THE EVENT.**

NAME OF FARMERS' MARKET _____

LOCATION: _____ TOWN: _____

BUSINESS NAME: _____

BUSINESS ADDRESS: _____

MAILING ADDRESS (IF DIFFERENT): _____

APPLICANT'S NAME: _____ PHONE _____ FAX _____

CONTACT PERSON AT EVENT: _____ CELL PHONE: _____

EMAIL: _____

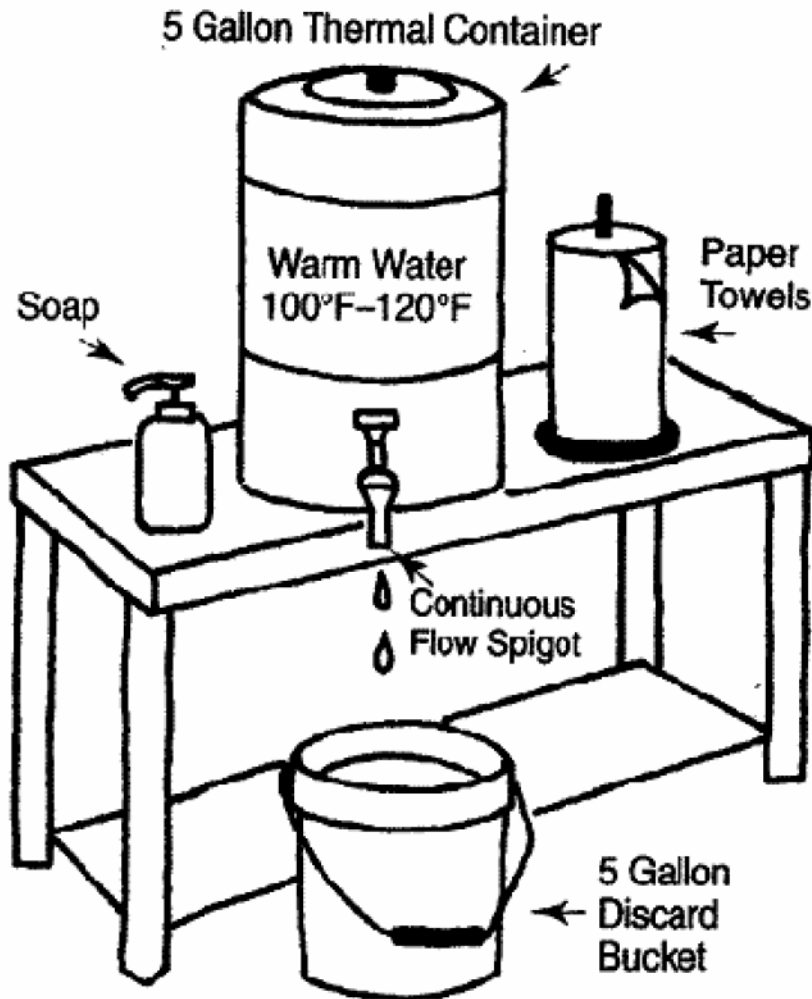
TIME OF SET-UP _____

FVHD Seasonal/Certified Farmers' Market Food Service Permit Requirements

* THIS LIST MUST BE POSTED IN YOUR FOOD SERVICE AREA DURING THE EVENT! *

1. Maintain **cold foods** at **45° or less** and **hot foods** at **140° or above**.
2. Adequate refrigeration is required. Replenish ice often if it is used to hold cold foods.
3. Heat up foods quickly on an approved heating device. Do **not** use crockpots or steamtables to heat foods. The use of sterno to maintain hot food temperatures is strongly discouraged. The FVHD recommends electric or propane fired equipment to ensure the hot foods are consistently maintained at 140 degrees or above. (Check with Fire Marshal for approval of propane cylinders, etc.)
4. **WASH YOUR HANDS FREQUENTLY!!**
 - Before Starting Your Shift - After Using the Restroom - After Smoking
 - In Between Handling Food and Money - In Between Handling Raw and Cooked Foods
5. Keep an adequate supply of disposable gloves on-site to handle ready-to-eat foods. Change gloves frequently. ***DO NOT WEAR GLOVES WHEN HANDLING MONEY!***
6. **MINIMUM** cooking temperatures are as follows.
 - Poultry, Stuffing, Reheated Foods - 165° - Stuffed Meat, Fish, Pasta - 165°
 - Pork, Pork Products - 145° - Beef 145° - Eggs 145°
 - Ground Beef, Hamburgers - 158°
7. Use a probe thermometer to check food temperatures. Sanitize the thermometer after each use with a sterile alcohol swab.
8. Sanitize all food contact surfaces (tables, counters, etc.) with a solution of 1 teaspoon bleach to 1 gallon of water at the beginning of the event and every **four** hours. Keep this sanitizing solution available during all hours of the event. Store towels in the sanitizer between uses.
9. No homemade foods are allowed. All foods must be prepared in a licensed facility or at the site.
10. Keep **minimal** amounts of food out at any time. Keep foods covered **especially** food samples for the public.
11. **Do not work if you are ill**; especially if you are experiencing vomiting and/or diarrhea!
12. Do **not** thaw foods at room temperature. Thaw overnight in a refrigerator. Do not refreeze foods that have been thawed.
13. Do not re-use foods leftover from the previous day. Discard any leftover foods.
14. Utensils (tongs, spatulas, etc.) must be washed, rinsed and sanitized at least every four hours. Provide an adequate supply of extra utensils.

Temporary Hand Washing Station



The temporary hand washing station shall consist of at least a 5-gallon insulated container with spigot that provides a continuous flow of warm running water, soap, paper towels, and a 5-gallon bucket to collect the dirty water.