

Factsheet Selling Foods at Public Markets – The Process

Public Markets have enjoyed new popularity and have seen substantial growth throughout the province. With this popularity and growth, there has also been a significant shift from the marketing of only farm-fresh and/or traditional food products such fruits and vegetables, and home baked goods, to a wide variety of food products.

It is the role of the Nova Scotia Department of Agriculture - Food Protection and Enforcement Division to inspect all premises, whether permanent or temporary, where food is prepared or served to the public. This is a legislated responsibility of the Division, as mandated by the *Nova Scotia Health Protection Act* and *Food Safety Regulations*.



- Read the Food Safety Guidelines for Public Markets. A copy of the Food Safety Guidelines for Public Markets can be found at:
<http://www.gov.ns.ca/agri/foodsafety/policies/publicmarketguide.shtml>
- Determine if you are intending to sell a Schedule A, B, or C product. Contact a Food Safety Specialist if you are not sure. Different guidelines apply for each schedule of food products.
- If you require a Public Market Application, forms can be found at <http://www.gov.ns.ca/agri/foodsafety/applications.shtml> under the Public Markets heading.
- If equipment requirements cannot be met at the market, preparation of Schedule A foods must take place at a facility approved by the Food Safety Specialist, using safe, acceptable food handling practices. For more information on approved kitchens, see factsheet “Approved Kitchens”.
- Food hygiene training is required if serving foods from Schedule A. Food handler courses are not mandatory for commercially prepackaged Schedule A foods, including inspected pre-wrapped

meat/ fish, or eggs. Food safety training is recommended for all public market vendors. Food handler course dates can be found at:

<http://www.gov.ns.ca/agri/foodsafety/foodsafetycourse.shtml>

- Contact the Organizer of the Public Market where you intend to sell to discuss your set-up requirements.
- After receiving the application form, a Food Safety Specialist will contact you about your application and discuss food handling issues specific to your proposed foodservice.



See you at the markets!

For more information on food safety, contact your local Food Safety Specialist, or visit the Department of Agriculture's food safety website at <http://www.gov.ns.ca/agri/foodsafety>