

100 Middle Street 1st Floor Hadley, MA 01035 Email - health@hadleyma.org Phone - 413-584-4562



#### FARMER'S MARKET FOOD VENDOR REGISTRATION

All Food Vendors are required to register with the Health Department <u>PRIOR TO OPERATING</u>

Upon approval Registration Certificates will be issued to

Each vendor with established conditions.

### All Registration Certificates Must Be Posted at Each Approved Vendor Tent

#### **Exemptions from Vendor Permits for Processed Food Product Labeling Regulations Food Sales at Farmers' Markets** • Uncut fruits and vegetables ALL processed foods must have a label that includes the following information: • Unpackaged fruits and vegetables (even if they are whole) • Business name • Business phone number • Farm fresh eggs • Common name of the product • Maple syrup and formed maple candy • Ingredients listed in descending order by volume • Unprocessed or raw honey (regardless of the number of ingredients) Unprocessed herbs

FOOD	DOCUMENTS TO BE INCLUDED WITH APPLICATION
	☐ Food Establishment License of Processing Facility
Prepackaged Food	☐ Workers Compensation Affidavit & Policy Declaration Page
No unpackaged samples	□ Non-Profit IRS or DOR Exemption #
	☐ Food Protection Manager Certificate
Cooked, Prepared,	☐ Allergy Awareness Certificate
Hot Held, Reheated	☐ Food Establishment License of Processing Facility
	☐ Written Agreement with Licensed Food Establishment
Samples & Demonstrations	(If you are not the owner of the Licensed Establishment)
	☐ Workers Compensation Affidavit & Policy Declaration Page
	☐ Certificate from Hadley Fire Department (required for open flame)
	☐ Non-Profit IRS or DOR Exemption #
	☐ USDA stamp for each type of meat
Meat & Poultry	Beef Pork Poultry Lamb Other
	☐ Food Establishment License of Processing Facility
	☐ Workers Compensation Affidavit & Policy Declaration Page
	☐ State Retail Seafood Dealer Permit
Seafood only	☐ Food Establishment License of Processing Facility
	☐ HACCP Plan
	☐ Workers Compensation Affidavit & Policy Declaration Page

Mail: Completed application & payment for annual permit payable to "Town of Hadley" to the: Town of Hadley – Board of Health 100 Middle Street Hadley, MA 01035



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#### **FARMER'S MARKET FOOD VENDOR REGISTRATION**

Business Name:	
Owner Name:	
Business Address:	
Mailing Address (if different):	
Telephone:	Email:
Food Items to be Sold:	

## COOKING, PREPARING, HOLDING of FOODS at the MARKET

If you are cooking/preparing/holding hot foods at the market, you must complete: A, B, C, D.

A. List each potentially hazardous food item and all steps in its preparation at the licensed food establishment.

FOOD	Thaw	Cut/Assemble	Cook	Cool	Cold	Reheat	Hot	Portion
					Holding		Holding	Package
1.								
2.								
3.								
4.								
5.								

B. List each potentially hazardous food items and all the steps in its preparation at the market booth.

FOOD	Thaw	Cut/Assemble	Cook	Cool	Cold Holding	Reheat	Hot Holding	Portion Package
1.								
2.								
3.								
4.								
5.								

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2.	Des	scr	ib∈	e e	qui	ipn	ner	nt f	or	СО	oki	ng,	, he	eat	ing	, h	old	lin	g h	ot:																				_
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# Yes, all food will come from an approved food source. Source of water and/or ice Yes, all food will be transported in adequate hot or cold holding equipment and protected from contamination.

SAFE HANDLING PRACTICES
You must respond to each item in order to complete your application.

3	$\_$ Yes, hand washing is available at the booth: it is labeled "hand wash," has minimum of 5 gal. Hot
	water at greater than 110°F, hand soap, and paper towels.

N/A/ because I only sell pre-packaged food.

4.	Yes, sanitizer w	/ill	be avai	lab	le 1	for c	leaning t	food	contact surface:	5.

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\_\_\_ N/A because I do not have Ready to Eat food

6. Yes, unwrapped food, including samples, will have protective covers.

\_\_\_\_ N/A because I do not have unwrapped food.



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7 Yes, hot foods will be held at or greater than 140°F.
a Yes, a metal stem type thermometer (0-220°F) is available to test hot holding
temperatures
<ul><li>b Yes, at the end of the day I will dispose of leftover heated food.</li></ul>
N/A because I do not have food that must be held hot.
8 Yes, cold food will be held at or less than 41°F.
a Yes, a metal stem type thermometer (0-220°F) is available to test cold holding
temperatures
<ul><li>b Yes, there is a thermometer located in each cold holding equipment:</li></ul>
There are number of refrigeration units
There are number of freezer units
There are number of ice chest style coolers
N/A because I do not have food that requires cold holding.
9 Yes, raw, cooked food and/or ready to eat food will not be stored in the same refrigeration
units/cooler (stored separately)
N/A, because I do not have raw, cooked, or ready to eat food
No, but I will prevent cross contamination in the following manner:
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10 Yes, I will have extra utensils and equipment.
N/A, because I have only prepackaged food and no samples.
11 Describe how you will store and dispose of waste water:
12 Describe how you will store and dispose of garbage:
13 Yes, I am aware of the Town of Hadley Bylaw that bans the use of EPS (expanded polystyrene) in
food establishments and agree to abide by this regulation.
STATEMENT: I certify that the information provided in this application is correct, and I fully understand
that any deviation from the above without prior permission from the office may nullify this approval.
I am familiar with 105CMR 590.000 Minimum Sanitation standards for Food Establishments and FDA 1999
Food Code and will operate and maintain the above described establishment in accordance with these
regulations.
I understand that if violations are found, I must take corrective action immediately, or as otherwise
specified by the health official and that failure to correct the violation(s) may result in the revocation of
the health permit and immediate cessation of the food service operation, and may also affect the
issuance of a health permit at future events.
Signature: Date:
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