



TOWN OF BREWSTER
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OFFICE OF
HEALTH DEPARTMENT

BREWSTER BOARD OF HEALTH CONDITIONS
FOR FARMERS' MARKET & FARMERS' MARKET FOOD VENDORS

1. Registration and permit applications shall be submitted for review two (2) weeks prior to the market event.
2. Food Permits must be posted on-site along with other applicable permits.
3. Only foods approved by the Brewster Board of Health or its Agent may be sold. Examples include but are not limited to the following:
 - a. Herbed vinegars are allowed with proper permitting – vinaigrettes, and garlic or herbs in oil are not permitted.
 - b. Baked goods are allowed with proper permitting – cream filled pastries or other baked goods with potentially hazardous fillings or toppings are not allowed.
 - c. Jams and jellies are allowed with proper permitting – perishable foods that require refrigeration, such as cut fruit and vegetables, tomato and barbeque sauce, pickled products, salsa, relishes, salad dressing and apple sauce are permitted provided that the product is processed in a licensed food processing or manufacturing facility.
 - d. Seed Sprouts are considered potentially hazardous and are not allowed to be sold without proper permitting. Seeds for sprouting must be accompanied by proper documentation to show that they are for human consumption. (per MA FPP)
 - e. Micro-greens as are produced in and harvested from soil are considered an agricultural product that has not been altered and are allowed.
 - f. The sale of any smoking blend, alternatives, or any smoking product is prohibited at the farmers' market.
 - g. Any items considered to be cosmetics (such as lipstick/lip balm, skin creams, lotions, perfumes, shampoos, toothpastes, deodorants etc. as defined by the Federal Food, Drug and Cosmetic Act) are subject to federal regulations and must comply with such regulations including labeling.
 - h. Any other items not listed in this section will be reviewed on a case by case basis to assess the safety of the product sold.
4. Bottled honey - must use sterile jars and lids with proper labels.
5. Maple syrup – must use sterile jars and lids with proper labels.
6. Eggs must be cleaned and must be held at or below 45° F from the time of collection through the time of sale at the market.
7. All retail food vendors selling value added products must operate from a licensed food establishment.
8. All processed food items must be properly labeled as required by the state.
9. Adequate restroom facilities must be available to all food-handlers.
10. Convenient, easily accessible handwashing facilities must be made available either by the “Market” or the individual farmers’ market limited food service permit holder.
11. Bare hand may not contact ready to eat foods. Suitable utensils shall be used such as deli tissue, spatulas, tongs, single use gloves etc. for the handling and service of ready to eat foods.

- 12. All equipment, utensils, containers, etc. shall be in clean, sanitary condition. Where there are no ware-washing facilities obtainable, spare sets of work utensils shall be available.**
 - a. All potentially hazardous foods (time/temperature control for safety food) must be maintained at 41° F or below or at 140° or above at all times through the products transportation to the market and its storage, display, and service at the market.**
 - b. A properly calibrated, stem type thermometer must be available for testing time/temperature control for safety foods. The thermometer must be properly cleaned and sanitized before each use.**
 - c. All hot and cold holding (mechanical units or coolers with ice) must be monitored, and logged hourly for proper holding temperatures.**
- 13. Foods shall not come in direct contact with water or un-drained ice. Water / ice cannot be directly discharged / disposed of on top of the ground.**
- 14. Foods displayed in bulk shall be in covered containers and dispensed with a utensil, single-use glove or single use paper sheet.**
- 15. Vendors selling shellfish must have shellfish tags available on site and maintained for a minimum of 90 days.**
- 16. All food products shall be handled and stored in a safe and sanitary manner that prevents contamination including but not limited to protection from insects, animals, and rodents; storage of food and containers shall be up off the ground (minimum of 6 inches)**
- 17. All food handlers must wash their hands after utilizing the toilet facilities, eating, changing tasks, changing gloves, or when hands become contaminated.**
- 18. All carts, coolers, tables, grills and other equipment shall be pre-cleaned and sanitized before the event and transported in such a way as to prevent contamination.**
- 19. Food handlers shall wear clean outer garments, hair restraints, and utilize good hygienic practices.**
- 20. Garbage and waste water must be disposed of in a sanitary manner and the premises shall be kept clean.**
- 21. Containers with covers shall be available on site for disposal of recyclables.**
- 22. A labeled spray bottle of sanitizer prepared at the proper concentration must be on site for sanitizing all food contact surfaces, utensils, etc.**