

Scituate Farmers Market Permitting Requirements

General Information

- The application and documents must be submitted at least 10 days in advance of participation in the farmers market.
- The Scituate Board of Health will not issue a permit if the application package is not complete by the deadline.
- The Board of Health may prohibit the sale of certain food items if the items cannot be handled and maintained in accordance with the Massachusetts State Food Regulation, 105 CMR 590.000.
- Please call the Scituate Board of Health with any questions at 781-545-8725.

REQUIREMENTS FOR ALL APPLICANTS

- There may be no bare hand contact with ready to eat foods.
- Only non-latex gloves may be used.
- Utensils must be individually wrapped or stored with handles up.
- Thermometers must be in all coolers at all times.
- The Town of Scituate has a plastic ban bylaw on single-use plastic checkout bags.

CUT PRODUCE (FRUITS, GREENS, AND OTHER VEGETABLES) SALE REQUIREMENTS

- Cut produce is considered a potentially hazardous food and must be kept at 41 degrees or below.
- Thermometers must be in all coolers.

SHELLFISH/FINFISH SALE REQUIREMENTS

Shellfish/finfish must be stored/maintained at 41 degrees or below and thermometers must be in all coolers. A copy of the following must be provided to the Board of Health:

- ☐ State retail seafood dealer permit issued by jointly by the Massachusetts Department of Marine Fisheries and Department of Public Health
- ☐ State wholesale dealer permit issued by the Massachusetts Department of Marine Fisheries
- ☐ Operational and HACCP plan.
- ☐ ServSafe/Food Safety Manager certification
- ☐ Allergen Awareness Training certificate for the person(s) staffing the market

MEAT/POULTRY SALE REQUIREMENTS

- Must be processed in a USDA permitted and inspected facility
- Poultry may be processed in a state only licensed facility if processor is working under the exemptions allowed by the USDA Poultry Act.
- The mark of USDA inspection must be on each package for retail sale.
- Meat/poultry must be stored/maintained at 41 degrees or below and thermometers must be in all coolers.
- A copy of the following must be provided to the Board of Health:
 - ☐ Name and address of USDA permitted and inspected facility
 - ☐ Label and USDA mark

- ☐ State or local retail license (if applicable)
- ☐ Last two inspection reports (from State and/or local permitting authority)
- ☐ ServSafe/Food Safety Manager certification
- ☐ Allergen Awareness Training certificate for the person(s) staffing the market

AGED CHEESE MADE FROM RAW MILK/OTHER RAW MILK PRODUCTS SALE REQUIREMENTS

- Raw unpasteurized milk is not allowed for sale at farmer's markets in accordance with 105 CMR 590.000.
- Aged cheeses made with raw milk that are made in a licensed food manufacturing facility permitted by the Massachusetts Department of Agricultural Resources (DAR) are an approved food supply.
- Product must be stored/maintained at 41 degrees or below and thermometers must be in all coolers.
- A copy of the following must be provided to the Board of Health:
 - ☐ Manufacturing permit from Massachusetts DAR for aged cheeses made with raw milk
 - ☐ Retail permit from the Town in which the establishment is based (if applicable)
 - ☐ Last two inspection reports (DAR and/or local permitting authority)
 - ☐ ServSafe/Food Safety Manager certification
 - ☐ Allergen Awareness Training certificate for the person(s) staffing the market
 - ☐ The label

REQUIREMENTS FOR SALE OF NON-TIME/TEMPERATURE CONTROL FOODS MADE IN A RESIDENTIAL OR COMMERCIAL KITCHEN OR OTHER PERMITTED FOOD ESTABLISHMENT

- All foods must be covered or individually wrapped.
- Ingredients must be available/identified on individual items.
- Labels must conform with the Massachusetts Minimum Requirements for Packaged-Food Labeling.

REQUIREMENTS FOR SALE OF TIME/TEMPERATURE CONTROL FOODS MADE IN A RESIDENTIAL OR COMMERCIAL KITCHEN OR OTHER PERMITTED FOOD ESTABLISHMENT

- Product must be stored/maintained at 41 degrees or below and thermometers must be in all coolers OR reheated to 165 degrees or above and held at 140 degrees or above.
- Temporary handwashing facilities must be available.

REQUIREMENTS FOR SALE OF TIME/TEMPERATURE CONTROL FOODS MADE AT THE FARMER'S MARKET

- Product must be stored/maintained at 41 degrees or below and thermometers must be in all coolers OR reheated to 165 degrees or above and held at 140 degrees or above.
- Temporary handwashing facilities must be available.