



Eastern Highlands Health District

4 South Eagleville Road • Mansfield CT 06268 • Tel: (860) 429-3325 • Fax: (860) 429-3321 • Web: www.EHHD.org

April 9, 2010

Dear Food Service Establishment Operator:

If you are purchasing fresh produce or other farm products at a farmers' market in Connecticut for use at your food service establishment, please be aware that you must request and obtain an invoice from the farmer or person selling the farm product. The invoice must indicate the source and date of purchase of the farm products. The invoice must be provided at the time of the sale and you must retain this invoice with your purchase records for the food service establishment.

All food and drink items served at your food service establishment must be from an approved source and farmers' markets are considered an approved source for many farm products including fresh raw fruits and vegetables you may want to use at your establishment. Please be aware though that certain farm products available for direct sale to consumers at farmers' markets are not approved for use by food service establishments. To assist you in making wise and safe purchases for your establishment, we are providing the table on the back of this letter showing "Approved Sources" for use in food service facilities.

When purchasing products at a farmers' market:

- Remember to tell the farmer/vendor that you are purchasing the product for use at a food service establishment!
- Remember to ask for a proper invoice receipt!
- Do not purchase products that are not from approved sources or are not approved for use at a food service establishment.

With careful shopping, you and your customers can enjoy the benefits of locally grown farm products and you can avoid critical violations of the food code.

If you have questions about your farmers' market purchase, please call the health district Mansfield office at 860-429-3325.

Sincerely,

Robert Miller, MPH, RS
Director of Health

APPROVED FOR CONSUMER SALES SPECIAL CONSIDERATIONS FOR CONSUMER SALES APPROVED FOR FSE SALES SPECIAL CONSIDERATIONS FOR FSE SALES

RAW MILK	✓	labeling, temp requirements	✗	unable to be used in FSE
RAW MILK CHEESES	✓	must be aged for 60 days, minimum. Proper labeling, DOA license required. Samples ok	✓	must be aged for 60 days; minimum. Proper labeling, DOA license required. Samples ok
LARGE WHEEL HARD CHEESE	✓	product stored at proper temperature once cut. Temp control samples	✓	product stored at proper temperature once cut. Temp control samples
HONEY	✓	source approved by DCP	✓	must be source approved by DCP
JAMS/JELLIES/PRESERVES	✓	exempt from inspection and regulation. labeling requirements apply	✗	must be commercial source
EGGS	✓	labeling, temp requirements	✗	commercial source, inspected, graded
BAKERY PRODUCTS	✓	commercial kitchen needed, license	✓	licensed, inspected by DCP, LHD
SALSA	✓	licensed, inspected by DCP, LHD commercial kitchen required	✓	licensed, inspected by DCP, LHD commercial kitchen required
PICKLES	✓	licensed, inspected by DCP, LHD commercial kitchen required	✓	licensed, inspected by DCP, LHD commercial kitchen required
MEATS	✓	USDA stamped, inspected, slaughter & packaged under USDA inspection	✓	USDA stamped, inspected, slaughter & packaged under USDA inspection
SHELLFISH	✓	Must be properly licensed by DOA Bureau of Aquaculture	✓	tags avail., must be licensed by DOA Bureau of Aquaculture
MAPLE SYRUP	✓	exempt from inspection regulation, labeling requirements apply	✗	Must be commercial source, inspected
RAW, FRESH PRODUCE	✓	no special considerations	✓	Can be used if source acceptable to DCP
SEAFOOD (NOT SHELLFISH)	✓	proper licenses from DEP, temperature controlled, commercial sources	✓	Must ask for receipt indicating source, date of purchase, farm/FSE name
DOG BISCUITS	✓	must be permitted by DOA Agriculture Commodities. Approved source issues, crude analysis, etc	✗	proper license from DEP, temperature controlled, commercial sources not for human consumption
YOGURT FROM FARM MILK (made in CT from CT milk)	✓	requires license from DOA	✓	can be used if licensed and inspected by DOA
JERKY	✓	exempted from USDA inspection, must use USDA meats, proper labeling if packaged, commercial facility. Wholesaling requires inspection by USDA.	✗	not approved for FSE, based on lack of inspection and regulation by enforcement agency
CUSTOM SLAUGHTERED POULTRY	✓	customer can purchase live bird and have farmer slaughter for later pickup	✗	not approved for FSE, based on lack of inspection and regulation
VEGETABLE/MEAT BREADS	✓	temperature controlled, commercial facility or licensed bakery, inspection	✓	temperature controlled, commercial facility or licensed bakery, inspection

✓ Ok for use
✗ Not approved for use