



Town of Chatham
Department of
Natural Resources



Health
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Water Quality Laboratory
(508) 945-5188

Conservation
(508) 945-5164

Coastal Resources
(508) 945-5176

Shellfish
(508) 945-5184

Harbormaster
(508) 945-5185

Chatham Board of Health Policy: Farmers Markets

With a stated goal of supporting efforts to increase access to locally grown fruits and vegetables and locally made food products the Chatham Board of Health has approved the following policy:

- The Board of Health requires a “Market Manager” for each Farmers Market location. The Market Manager shall be available as a single point of contact for the event. The manager deals with vetting the farmers and vendors. The Market Manager maintains a master list of vendors, and develops a “plan” of the market each spring, showing the location of food vendors and hand wash stations in appropriate locations.
- The Health Department will issue individual **retail** food permits for \$15/season per vendor for “processed” foods, such as baked goods, maple syrup or other packaged foods made in an approved facility.
- All potential Farmers Market vendors requesting to receive Board of Health Approval/Permits must be authorized by the Market Manager.
- Farmers selling un-cut produce do not need a permit.
- Neither cooking or processing, such as slicing or portioning shall not be done at the market, and shall be done at an approved, permitted location. The Health Department shall review all applications; process and approve permit applications; inspect the products from each Farmers Market Vendor for proper labeling and display prior to issuing their permit.
- All packaged food must be properly labeled to meet the Food Labeling requirements of 105 CMR 520.000
- Each Vendor selling processed foods must be a **Certified Food Protection Manager** and have completed the Allergy Awareness Training.
- “Sampling” is reviewed on a case-by-case basis. A vendor may offer samples to the public, only after that vendor has provided the Health Department, in writing, the proposed sampling process designed to allow the public to safely sample their product, using single serve methods. The sampling protocol must be approved by the Health Department prior to being employed.
- The sale of wine or other alcoholic beverages is subject to the approval of the Chatham Board of Selectmen, the Massachusetts Department of Agricultural Resources and the Alcoholic Beverages Control Commission. The Board of Health issues no permit in this instance.
- Foods requiring temperature holding (cold only) may be sold; however all foods must be pre-wrapped, pre-portioned and properly labeled and meet labeling and temperature requirements at the time they are sold. Frozen products are preferred. All equipment for cold holding must be monitored for proper internal temperatures in order to keep food at the proper temperatures. Use of at least 2 thermometers per ice chest is required. Temperatures shall be monitored and recorded hourly; the temperature log shall be kept on site by the vendor and be accessible to an inspector at all times.