

Farmers and Public Markets Guidance

Throughout Saskatchewan, farmers and public markets bring communities together to access locally grown and prepared foods and handmade goods. As markets continue to grow and change, public health guidance is updated to reflect modern market settings and food safety expectations.

DEFINITIONS

Market: a common space where food and other items are sold from stalls or booths by independent merchants.

Market Manager: a person who operates and/or speaks for a market and is responsible for the market's operation.

Vendor: a person who rents or leases a stall or booth in a market for the purpose of displaying and offering products.

MARKET REQUIREMENTS

- Be suitable for the display and sale of food.
- Have enough waste containers available that are emptied regularly.
- Be kept clean and free of pests.
- Have adequate lighting and ventilation for the space and activities within the space.
- Have a pest control plan.

Handwashing, Sink, and Washroom Requirements:

The following requirements apply to the market as a whole. Vendor-specific sink and equipment requirements are determined in consultation with the local public health inspection office.

- When facilities are shared among vendors, the market should provide at least one readily accessible handwashing station (separate from a washroom sink) with potable running water, liquid soap, paper towels, and an uncovered (hands-free) plastic-lined waste container. Wastewater must be collected and disposed of through an approved drainage system.
- Adequate washroom facilities must be available for all vendors. Access to washrooms cannot be through areas where food is stored or prepared.
- All washrooms and handwashing stations must be properly equipped and maintained in a sanitary condition.



As applicable, all vendors and the market must comply with *The Public Health Act, 1994*, and its regulations.

MARKET MANAGER GUIDANCE AND REQUIREMENTS

- Connect with their local public health inspection office to obtain application forms for the market and vendors.
- Submit the market application and all food vendor applications to the local public health inspection office at least **14 days before the market operates**.
- Contact the local public health inspection office before establishing a new market, renovating a market space, or changing the market layout.
- Provide a market environment suitable for the display and sale of food.
- Maintain indoor and outdoor market areas, including waste storage areas, in a clean condition and free of debris, unused equipment, and pest habitat.
- Provide enough waste and recycling containers, where applicable, and ensure waste is removed often enough to prevent contamination and pest issues.
- Provide or arrange adequate cleaning facilities, including utility (clean-up) sinks.
- Share any food safety requirements identified by the Public Health Inspector with vendors and support vendor compliance.
- Ensure vendors know they are responsible for meeting the food safety requirements that apply to their products and activities.

VENDOR GUIDANCE AND REQUIREMENTS

- Vendors providing food or drink are subject to *The Public Health Act, 1994*, *The Food Safety Regulations*, and may be subject to the [Food Facility Standards](#).
- At least one person at each food or drink vendor stall should hold a valid food safety training certificate. For some food vendors, food safety training may be required depending on vendor operations.
- See [approved food safety courses](#) in Saskatchewan.



Permitted Foods:

- Foods sold at the market must meet the requirements of *The Public Health Act, 1994*, its regulations, and standards. Refer to [these resources](#) for more information and requirements.
- Retail requirements for whole fresh fruit and vegetables fall under the *Safe Food for Canadians Act and Regulations*.
- Cut fruits and vegetables must be wrapped and refrigerated or frozen.
- Canned, processed, and fermented foods that are sold or displayed without temperature control must be shelf-stable (safe for storage at room temperature). Documentation or testing to confirm shelf stability may be required by the Public Health Inspector.
- Vendors must ensure that all food is from an approved source and be able to provide proof upon request to the Public Health Inspector.
- The sale of farm-slaughtered animals or poultry is not permitted.
- Foods deemed to be unacceptable under *The Public Health Act, 1994* for sale to the public are prohibited.

Wild Foods

- Wild game and fish are **permitted only** if the source and/or vendor has received a written exemption from the Public Health Inspector.
- All wild produce should come from areas without environmental contamination, including wastewater runoff, areas adjacent to roadways (exhaust), and pesticide spraying.
- Foraged foods must be collected legally and in compliance with other applicable legislation; vendors should contact the Ministry of Environment for more information.
- Fiddleheads are not permitted.
- Vendors intending to provide wild mushrooms should contact their public health inspection office for additional guidance.

Food Processors:

- Home-based food processors must meet regulatory requirements in *The Food Safety Regulations* and follow home-based food requirements found in the [Home Food Processing Fact Sheet](#).
- Food processors are subject to the requirements under *The Food Safety Regulations* and shall follow the [Food Facility Standards](#).

Eggs at the Market:

- Eggs being sold at a market must be whole, uncracked, not leaking, and held at 4°C.
- Egg cartons must be clean and labelled with the producer's name and contact information.
- In the case of ungraded chicken eggs, cartons must be labelled "ungraded eggs" in a size that is easily readable.
- Eggs are subject to general packaging requirements as found below.

Sampling:

- Food samples must be pre-portioned or portioned out by the vendor.
- If samples involve preparation or handling of food, the vendor must meet the requirements for food preparation under *The Food Safety Regulations* and standards.
- Vendors should hand samples directly to customers or use toothpicks or single-use containers to reduce risk of contamination and improper handling by customers.
- Offering communal bowls or open bags of food for customers to serve themselves (i.e., pick items out by hand) is not permitted.
- Vendors must have a waste container near the sampling area for disposal of sampling containers and utensils.
- Samples of potentially hazardous foods must be held below 4°C or above 60°C.

Packaging and Containers:

- Home-based food processors must follow packaging and labelling requirements in the [Home Food Processing Fact Sheet](#).
- For other vendors, the Canadian Food Inspection Agency enforces regulations that address labelling. It is the vendor's responsibility to ensure their products are labelled correctly. More information can be found here: inspection.canada.ca/en/food-labels
- Reusable containers must be washed, rinsed, and sanitized between uses. Canning jars (new or reused) must use a new lid and ring.
- Customer-provided containers are permitted and should follow the [reusable containers in food facilities guidance](#).

Other Vendor Products:

- Vendors of alcohol and cannabis products are regulated by the Saskatchewan Liquor and Gaming Authority (SLGA). Sellers are advised to check with SLGA before appearing at markets.
- Extracts, concentrates, flavourings, etc. containing alcohol are considered a food product and are subject to the guidance mentioned above.
- Vendors providing personal services should refer to the [Personal Services at Temporary Events Information Sheets](#) for more information.

Vendors offering pet food and treats should handle products in a manner that prevents contamination and does not pose a health risk to customers. Products must be clearly labelled for animal consumption only. If potentially hazardous ingredients are used, products must be maintained at 4°C or below, or 60°C or above.

For more information

For further guidance, contact your local Saskatchewan Health Authority [public health inspection office](#).