

Factsheet “Schedule A” Products at Public Markets

What is a “Schedule A” Product?

It is a product that is considered to be a potentially hazardous food, having the necessary characteristics to support the growth and toxin production of bacteria which can cause foodborne illness. These foods have levels of acidity, moisture, nutrients, and exposure to oxygen (or lack thereof), which provide a hospitable environment over time for these microbial activities.

Does This Product Require a Permit?

Yes - A vendor wishing to sell a Schedule A product at a public market must obtain a permit issued by Nova Scotia Department of Agriculture. These products present a high risk when not handled correctly and hygienically. Inspection is necessary to ensure compliance with food safety requirements.

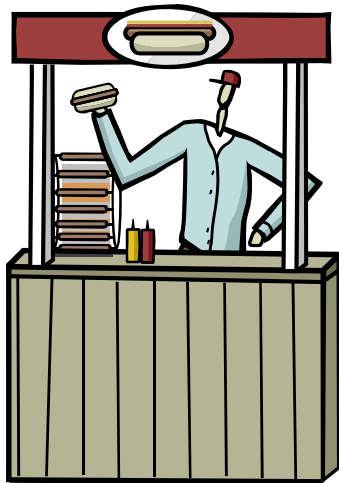
How Can I Provide Safe “Schedule A” Products?

A vendor wishing to sell these products is required to obtain an approved food hygiene course so they fully understand proper food handling practices.

To provide a safe product, you must:

- Exhibit good personal hygiene, including proper hand washing practices, and hair restraint
- Keep foods refrigerated at 4°C or colder
- Cook foods to their proper internal cooking temperatures
 - Ground beef = 70°C (158°F)
 - Pork, veal, lamb = 70°C (158°F)
 - Ground poultry = 85°C (185°F)
 - Whole poultry = 85°C (185°F)
 - Stuffing = 74°C (165°F)
 - Beef steaks and roasts
 - Rare 63°C (145°F) for 3 minutes
 - Well = 77°C (170°F)
 - Fish = 70°C (158°F)
 - Eggs = 63°C (145°F)
 - Re-heating foods = 74°C (165°F)
- Use proper cooling methods
 - 2 hours: cooling foods from 60°C (140°F) to 21°C (70°F)
 - 4 hours: cooling food from 21°C (70°F) to 4°C (40°F) **Must be done under refrigeration**

- Clean and sanitize all utensils, dishes, equipment and surfaces regularly
 - Clean, rinse, and sanitize as separate processes
 - Use cleaners and sanitizers approved for food contact surfaces
 - A mild bleach solution is a satisfactory sanitizer (1 tsp. of at least 5.25% sodium hypochlorite bleach to 4 cups water = 28 ml [1 oz.] per 4.5 L [1 gallon])
- Use proper thawing practices
 - Under refrigeration (4°C/40°F or colder)
 - As part of the cooking process
 - Under cold, potable, running water
 - Microwaving – cook immediately after defrosting



Examples of Schedule A Products

- Inspected meat and poultry (fresh or frozen)
- Seafood (from an approved source)
- Ready-to-eat foods, such as pasta dishes, breakfast dishes, soups
- Hot dogs, sausages, hamburgers
- Unpasteurized apple cider
- Sliced vegetables
- Fresh, ready to eat salsa
- Sushi
- Samosas, egg rolls, spring rolls
- Quiche
- Crepes
- Sandwiches
- Breakfast meats
- Eggs in shell

For more information on food safety, contact your local Food Safety Specialist, or visit the Department of Agriculture's food safety website at <http://www.gov.ns.ca/agri/foodsafety>