












# CHECKLIST

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## CHECKLIST FOR GETTING YOUR FOOD/BEVERAGE PRODUCT READY FOR A NS FARMERS MARKET

	All mandatory labelling requirements: ingredient declaration, allergen labelling, company name and address, product common name, net quantity, storage instructions, traceability code/best before date and bilingualism.	 
	Food safety review and any required lab analysis before entering the market. This is controlled through the application process where NSE (Nova Scotia Environment) or Perennia’s regulatory specialist review formulas/ recipes and kitchens for safety.	
	Shelf-life is determined and declared on the package. Shelf-life determination for products with a shelf life of fewer than 90 days is mandatory under the Food and Drugs Regulations.	
	Registered business with business name and address	
Depending on which Schedule your product falls into, there are different requirements. Please see various Schedules below, as defined in Nova Scotia’s “Food Safety Guidelines for Public Markets” and check off which schedule your product is defined by.		
	<ul style="list-style-type: none"> <li>Product in <b>Schedule B</b> can be made in a home kitchen. Schedule B foods are “not considered potentially hazardous foods” such as jams and jellies, chocolate, maple products, pasteurized fruit juices, baked goods, etc.</li> </ul>	
	<ul style="list-style-type: none"> <li>Products in <b>Schedule A</b> must be made in a kitchen with a valid food establishment permit; which is considered acceptable for the preparation of food items to be sold at public markets. Schedule A foods are “foods that are classed as potentially hazardous” such as meat and meat products, fish and fish products, unpasteurized juices, milk and dairy products, eggs, cut fruits and vegetables, etc. Products in Schedule A also require a “Public Market Vendor Permit”</li> </ul>	
	<ul style="list-style-type: none"> <li>Products in <b>Schedule C</b> are not permitted for sale at public markets. Schedule C products are considered high-risk products such as raw milk, home bottled meat, canned fish, uninspected meat or poultry, and low-acid foods such as salsa with a pH of equal to or greater than 4.6.</li> </ul>	
	<p>A “Food Hygiene Course Certificate” is needed to become a vendor when selling products in Schedule A. This is not required for Schedule B products, but highly recommended.</p> <ul style="list-style-type: none"> <li>This course is offered through NSE, please see the link below. <a href="https://novascotia.ca/nse/food-protection/food-hygiene-course.asp">https://novascotia.ca/nse/food-protection/food-hygiene-course.asp</a></li> </ul>	
	All foods sold at public markets are subject to NS Food Safety Regulations and NS Meat Inspection Regulations	
The following items are not needed for market entrance. However, they are good to consider while going through the process.		
	Liability insurance	
	Nutritional labelling	

At Perennia, we know how challenging it can be to navigate getting your product into the farmers markets. We want to help answer those questions and provide you with all the information you need to ensure your product is safe and ready for the market space. The checklist is to help guide you through the process of ‘Getting into the Market.’ If you require assistance or guidance on any of the checkpoints above, please reach out to the respective teams with the associated symbol.

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