



Food Safety Guidance for Farmers' Market Traders in Devon



Issued by the Devon Food Safety Liaison Group*

HOW THIS LEAFLET WILL HELP YOU

It may seem daunting to consider the legal aspects of a straightforward idea to sell food. Don't be put off. Environmental Health Officers within Devon's District Councils and the Unitary Authorities of Plymouth and Torbay and Trading Standards Officers from the Devon County Council's Trading Standards Service and the Unitary Authorities of Plymouth and Torbay can provide the guidance and information necessary to help your business succeed.

Local authorities in Devon are committed to supporting local farmers' markets. The sale of traditional and local produce is essential to community life and the local economy however the production and sale of food is also subject to legal requirements. This leaflet will explain how to meet the food safety and trading standards laws that apply to you while trading at farmers' markets. It covers the basic requirements that apply to typical farmers' market stalls however it is not a detailed guide and you can obtain more specific advice on some of the food safety and trading standards issues by contacting your relevant local authority detailed in section 10 of this publication.

Farmers' markets are the subject of routine checking by officers from the local authorities within Devon, who may visit you on the day a market is held. In addition, the farm or other premises from which you operate may also be subject to inspection.



1. THE RULES OF HYGIENE - CONTROLLING HAZARDS

The law requires you to identify possible hazards to food safety and to know which of these is actually important for the type of food that you prepare or sell. You must then provide suitable controls to stop problems occurring. While this can be complicated for some businesses, simple measures are all that is required for most traders at a farmers' market. The most important of these are described below.

i. Transportation

- Food transported to a market must be wrapped, covered or placed in suitable containers to prevent contamination. Vehicles and containers should be kept clean and in good repair and the food should be kept separate from other items. For example, if you are accustomed to transporting farm dogs, game birds or containers of agricultural diesel in the back of your vehicle, you should think about how you can avoid tainting or direct contamination of general food such as fruit and vegetables.

*The Devon Food Safety Liaison Group is a co-ordinating body comprising of officers from District Councils, the Unitary Authorities of Plymouth and Torbay, Devon County Council and other relevant agencies.

- Simple cardboard boxes and paper-lined crates are fine for most agricultural produce but you will need higher-grade materials, such as metal or plastic crates, for bakery products and meats.
- There is an increasing trend for greater use of vac-packing which can not only make some products easier to handle (e.g. raw meats); it can also improve shelf life.
- Some foods must be kept cold (at or below 8° C) to prevent the growth of dangerous bacteria. These are called high-risk foods and include soft or semi-hard cheeses, most other dairy products, cooked meat and poultry products, most smoked or cured meat and fish and shellfish and cooked rice. Insulated containers with icepacks and a thermometer are usually sufficient and the temperature must be checked from time to time (and preferably written down in a logbook). Larger volume traders should consider using refrigerated vehicles.

ii. Preparation

- The surface on which you lay out or prepare food must be smooth and impervious so that it can be thoroughly cleaned. If you are using wooden tables, you must provide plastic sheeting or other suitable covering material.
- You will need to wash and dry your hands from time to time and if facilities are not provided on site, you must bring your own. **For stallholders selling open foods, such as meats, or high risk unwrapped foods such as cooked meats, dairy products and seafood, there must be hand washing facilities at the stall.** These should include a supply of hot water, towels, bowl, soap and preferably a nailbrush. For hot water, insulated flasks should be sufficient in most cases.
- If you are using knives or other serving implements you will need washing facilities for these, which must not be the same as those used for hand washing - separate bowls or sinks must be used.
- Clean protective overclothing must be worn whilst handling unwrapped food.

iii. Display and Service

- To avoid possible contamination, food must not be placed directly onto the floor. It is best to keep all unwrapped food off the ground by at least 45 cm (18 inches)
- Make sure that high risk and low risk foods are well separated - for example, keep raw foods away from cooked foods. The high-risk foods described in **ii** above should be protected from the public touching, coughing or sneezing in the display area.
- The temperature of chilled foods must be checked from time to time and preferably a record of checks made in a logbook. Make sure you know which foods should be kept at the prescribed temperature.
- Regularly wipe down surfaces with a clean (preferably disposable) cloth using a food grade cleaner/disinfectant.
- If the market does not have refuse services, make sure you have sacks or containers for waste food and water. Waste food must be disposed of correctly for example; waste food containing animal proteins (or meat) must not be used as pig feed.

iv. Training and basic hygiene measures

It is a legal requirement for all market traders who are handling or preparing food to be supervised, instructed or trained in food hygiene matters. You must be aware of the basic principles that apply to the safe handling and preparation of food. So, if you have no experience of running a retail food

stall or business, or if you are manufacturing food at home or from other premises, it is strongly recommended that you undertake some hygiene training. You may find that your local market will require evidence of such training before allowing you to join. If you are in any doubt as to what is required, your local Environmental Health Service will be happy to advise you (See contact list at the back of this guide).

For basic retailing operations involving food, the following advice is given:

- Keep yourself clean and wear protective clothing.
- Always wash your hands thoroughly before handling food, after using the toilet, handling raw food or waste and after every break.
- If you have a skin, nose or throat problem or an infected wound, do not handle unwrapped food.
- If you have a stomach upset, do not handle food for at least 48 hrs after you are free of symptoms
- Ensure that cuts, spots or sores are covered with a brightly coloured waterproof plaster.
- Do not smoke, eat or drink where open food is handled.
- Clean as you go - keep all equipment and surfaces clean and disinfected.
- Avoid unnecessary handling of food.



2. DO I NEED TO BE REGISTERED?

There are many types of legal requirements in food safety legislation that involve licensing, approval or registration. As these all have their own distinct legal meaning, despite being at first sight rather similar, the whole area can be confusing for all concerned. You may be aware of licences for butchers and for those premises selling game, and also certain categories of premises that require formal approval i.e. those that cut up or joint wholesale raw meat or produce meat, dairy or fish

products. These will be dealt with later in this guidance.

This section will deal with the **registration of food businesses** under the Food Safety Act, which is a straightforward procedure for letting your local authority, know that you are running a food business.

Registration involves contacting your local Environmental Health Service for a form, which you fill in and return to them. There is no fee and no 'food test' to pass. For market stalls, you do not need to register each market site, only the premises where you normally keep the stall and its materials overnight. In most cases, this will be your farm or smallholding. There are some exceptions to the need to register, particularly if you do not trade every week, so you should contact your local Environmental Health Service for advice if you are in any doubt. Bear in mind that whether or not you need to register, your premises will still be subject to inspection for food safety purposes.



3. WEIGHTS, LABELLING, FOOD STANDARDS,

The legislation in this area is enforced by the **Devon Trading Standards Service or Trading Standards Officers in the Unitary Authorities** except for 'use-by' date codings where Environmental Health staff also have powers. It can be a complex subject and **if in any doubt about anything described below**, please contact the Trading Standards Service

at Devon County Council or if you live in Plymouth or Torbay the Trading Standards Sections at Plymouth City Council or Torbay Council (See contacts list at the back of this guidance).

i. Weights

As a general rule, many foods sold 'loose' such as meat, meat products, fruit and vegetables must be sold by net weight using metric units of measurement e.g. kilograms or grams, and the quantity must be 'made known' to a purchaser. Generally, the quantity of goods should be measured using approved 'Government' or 'EC' stamped metric weighing equipment. This equipment often has a weight indicator on it and this is usually good enough to make the 'quantity known' to a purchaser, if it is easily visible. If food is pre-packed, the metric weight must be marked on the pack, but you can also add an imperial weight provided it is less prominent than the metric one.

The height of a quantity mark should be at least 4 mm (for packs up to 1 kg).

Some pre-packed foodstuffs must be sold in specific quantities; these include potatoes, jams, honey, dried fruit and dried vegetables. Generally, loaves of bread must be sold in multiples of 400g i.e. 400g (small loaf) or 800g (large loaf). Please contact Trading Standards should you need more specific advice.

Normally, foods sold loose by weight will require a price per kilogram to be prominently displayed (see later).

ii. Labelling

Food labelling requirements can be quite detailed. Here are some checklists for various categories of products:

→ Loose foods and foods pre-packed by and sold to consumers by you must be labelled with –

- A correct legal name i.e. what is it? A correct legal name will help you to sell a food;
- Any categories of additives used in the food or in its ingredients;
- For meat products, you will have to give the actual meat content (%) of each species contained in the product, if water is added then it must be declared in the name of the food, "**with added water**". The allowance is up to 5% added water to meat whether cooked or uncooked, or cooked cured meat. For uncooked cured meat added water may not be greater than 10%.

→ Fresh or frozen unprocessed beef must also be labelled with 'compulsory beef labelling' e.g. :-

- Batch or reference code (to trace it to the animal or group of animals it came from);
- "Origin: (Country where the beef cattle were born and raised e.g. "UK")". You may also use the term "British" without approval – see below.
- "Slaughtered in: [Country where slaughtered e.g. "UK" & the licence number of slaughterhouse]"
- "Cut in: [Country where cut e.g. "UK" & the licence number of the cutting plant]"

→ Minced beef is slightly different and requires:

- Batch or reference code (as described above);
- "Slaughtered in: [Country where animal(s) were slaughtered]"
- "Minced in: [Country where minced]"
- "Born in: [Country where beef animals(s) were born, if different from Country of mincing]"

→ Claims about the origin e.g. "Local beef", production methods e.g. "grass fed" or characteristics of beef e.g. (**breed**) "**Devon**" which are not compulsory can only be given if they have been approved under the Beef Labelling Scheme, administered by DEFRA.

A food name must be accurate and distinguish a food from other similar foods. Additive categories that must be indicated are anti-oxidant(s), colour(s), flavouring(s), flavour enhancer(s), preservative(s), flour improver(s), or sweetener(s).

➔ Pre-packed foods, that you buy-in or supply to other retailers for sale by them, will also require:

- A list of ingredients. Headed 'Ingredients' and they must be listed in descending order by weight as used in the food. All additives present in the food must be indicated in the form "Category of Additive: E number or specific name" e.g. "Preservative: E220 or Sulphur Dioxide".
- A 'Best Before' or 'Use By' date. Best Before dates are mainly for non-refrigerated foods whose quality decreases over a medium to long shelf life, such as cakes and biscuits. 'Use By' dates are for foods which deteriorate rapidly and may end up posing a risk to health, such as chilled meat products.
- Any special storage conditions e.g. "Keep refrigerated below X ° C". This relates to the 'Best Before' or 'Use By' date.
- The name and address of the person putting the product into circulation.
- Particulars of the place of origin if failure to give the true origin would mislead a consumer as to the true origin e.g. labelling French meat with a British flag would be misleading not to mention illegal.
- Any previous process or treatment, for example "previously frozen – do not refreeze", especially where the treatment could affect a food's safety.

iii. Other Labelling Issues

There are specific requirements for declaring the percentages of certain ingredients (quantitative ingredient declarations - also known as 'QUID'). Generally, where an ingredient is mentioned in the name of a food e.g. "Raspberry and Clotted Cream Ice Cream", the percentages of both raspberries and clotted cream would have to be declared on the label, next to the ingredient in the ingredients list or in the name of the food.

Meat products must give a QUID declaration for each meat ingredient contained in the product.

Where required, a QUID declaration is an opportunity to draw attention to any superior qualities that your foods may possess for example, sausages or meat pies with a higher than average meat content.

There are also specific requirements regarding genetically modified, irradiated foods or ingredients and foods that contain potential allergens such as peanuts. Generally, they must be clearly labelled as genetically modified, irradiated or with the fact that they contain one of the listed allergens.

The golden rule with any food labelling information or advertising is that it must be accurate and not misleading.

Some foods, **including, meat products e.g. sausages and pies**, jam, marmalade, honey, alcoholic drinks and fruit juice, have specific labelling and compositional requirements. Please contact the appropriate Council's Trading Standards Service **for** further advice.

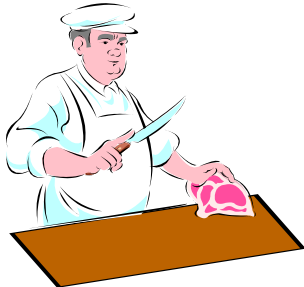
iv. Prices

Prices must be clearly displayed in writing, either per item, per kilogram or per litre, as appropriate to the product sold. The price can be displayed as a list at the stall that clearly describes the goods, or shown on a ticket or notice on or next to them. Generally, foods that are required to be sold by net weight, such as meat, fish, cheese, fresh fruit and vegetables, must have prices indicated per kilogram when sold 'loose from bulk'.

v. Business Names

If you are trading in a name that is not your own the law requires you to detail the correct ownership details and address. The address should be a postal address at which a posted letter will reach you. Business documents such as receipts should also contain this information.

4. SELLING YOUR FARM-PRODUCED FOOD



There are a number of rules and regulations which apply to the sale of meat and meat products. At the outset you may have decided how you are going to trade, but you must be aware that there are different legal and financial implications depending on the type of customer you sell to. For instance, if you wish to sell your products wholesale you will be subject to more onerous legal controls relating to labelling, structure, sampling and documentation. This will need further guidance in order to comply. If you would like further information about producing and selling

farm products, please contact your local Environmental Health Service and Trading Standards Service, details of which are found at the back of this guide.

i. Fresh Meat

Your animals must be slaughtered in a licensed slaughterhouse and cut up in a licensed cutting plant. However, if you sell your meat exclusively to the ‘final consumer’, you may have it returned to you from the slaughterhouse and you may cut it yourself on the farm. If you do not have your meat cut at a licensed cutting plant and wholesale it e.g. through local shops, you will be operating illegally. The ‘final consumer’ means individual members of the public or caterers i.e. anyone who is going to buy your meat and use it rather than sell it on. You may sell as much meat in this way as you wish.

In addition to the above relating to on farm sales, you are allowed to sell fresh meat away from the farm e.g. at markets or through other retail outlets provided that the quantity sold “off farm” does not exceed 50% of weekly production (or 1 tonne depending which is the lesser). The remainder must be sold from the farm.

The rooms in which you cut and store fresh meat will be subject to the General Food Hygiene Regulations and must meet basic hygiene requirements. You should ensure that this room is inspected and where necessary registered by the Environmental Health Service before use.

For details of licensed slaughterhouses and cutting plants you should contact the Meat Hygiene Service (tel 01823 330066) or visit Food Standards Agency website at www.food.gov.uk (tel 0207 727 8000).

If you have a farm holding and are rearing and slaughtering less than 10,000 poultry and farmed game birds per annum and these activities are carried out on your farm, you do not require licensing under specific licensing and hygiene regulations. However, you will need to meet general food hygiene regulations.

The permitted sales entitlements for these exempt producers are those direct to the final consumer at the holding and also the local market nearest to the holding (those within Devon or neighbouring county), those sales direct to retailers in Devon and adjoining county for sale to the final consumer and those at a market other than a local market 2 weeks before Christmas and Easter.

For further details about licensing of poultry slaughterhouses please contact the Meat Hygiene Service see i. above for details.

ii. Sausages, Burgers and Minced Meat

- In a similar way to fresh meat there are particular hygiene regulations which control the production and sale of minced meat and meat preparations. Provided you limit your sales exclusively to the 'final consumer' i.e. individual members of the public or caterers, e.g. anyone who is going to buy your products and use them rather than sell them on, you will be exempt from certain prescriptive regulations. However, your premises will be required to meet the standards of the general food safety regulations and must be registered.
- You may prepare and sell your products directly from the farm, however if sales are not to be made from the farm then a local sales point can be established provided it is owned by you. Sales from the farm (or from a local sales point) would not be limited and you could sell as much product in this way as you wish. In addition you may also sell to the final consumer through other outlets not in your ownership, provided that these sales are limited to one tonne or 50% (whichever is the lesser amount) of your total weekly production.

iii. Pies, Pasties and Cooked Meat Products

These are usually cooked high risk foods many of which are sold ready to eat and carry a higher risk of food poisoning so be prepared to achieve a higher standard of hygiene.

Provided you limit your sales exclusively to the "final consumer" i.e. individual members of the public, caterers and take-away premises (from where immediate consumption will take place) you will be exempt from the 'approval' requirements contained within more rigorous hygiene regulations.

Those parts of the farm where the products are made will be subject to general food hygiene regulations and have to meet basic hygiene requirements. They will also need to be registered (see section 2). In addition, if you sell any fresh meat from the same premises you may need to be licensed as a butcher's shop (see section 5 on butchers licensing).

iv. Manufacture of other food for sale from your market stall

This is an area that covers everything from jams and cakes to frozen and chilled meals and meat products. Special rules and regulations can apply to some of these foods, some of these are mentioned previously, particularly when making meat, fish and dairy products and will include pre-packed meals and dishes. **In terms of food safety, if you do not comply with these rules, the consequences can be serious.** This leaflet can help to give a few pointers, but it cannot be stressed enough that when thinking about starting such a business you must obtain advice from your local Environmental Health Service and Trading Standards Service.

a. Making low risk items such as cakes and jams

Generally these present few food safety risks and many people safely produce a range of jams and non-dairy cakes from home. You must make sure you know about the basics of food hygiene and law and also the labelling and shelf life requirements that apply.

b. Making high-risk items such as meat, dairy and fish products

These are high-risk foods because they support the growth of harmful bacteria and are often sold ready to eat without further cooking. A mistake in their preparation and handling can have serious consequences for public health. Many of these products are of animal origin and include hams, pates, ice-cream, cheeses, yoghurts and prepared foods such as meat pies, lasagne, fish products etc. As a result, they are likely to require the **approval** of the production premises and process under specific legislation. Even on a small scale, the use of domestic premises for the manufacture of these products is likely to prove restrictive and it may be difficult to meet approval standards.

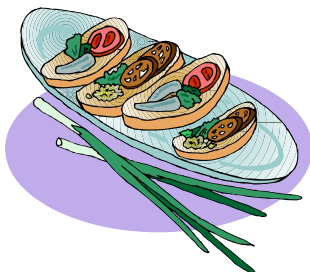
In addition, attractive traditional recipes, which may be perfectly safe for immediate consumption, do not always lend themselves to a production process, packaging or an easily assessable shelf life for prolonged storage. So, you will need to plan your operation carefully and seek advice.

Although this can sound quite daunting, with a little dedication it is perfectly possible to set up a business to produce these kinds of products and many operate successfully from small

independent units. Before starting out, please contact your local Environmental Health Service and Trading Standards Service for advice.

5. Butchers Licensing

You may need to apply for a butchers licence if your stall or farm shop sells both open fresh meat and any ready to eat products (whether wrapped or not). Please seek guidance from your local Environmental Health Service if this might apply to you.



6. GIVING AWAY FREE SAMPLES

You will want to introduce your customers to as wide a range of your foods as possible and having tasting samples available is a good way to get their attention. Please bear in mind that even though you may give samples away free of charge, the law sees this transaction as a sale, and their production and handling is still subject to legal control.

Samples need to be protected from contamination such as undue handling; usually either from inquisitive pets or equally inquisitive children, so ensure samples are stored high up. If your customers have to handle your food, try and make sure they don't touch other samples on the plate - cocktail sticks or tongs help to stop this. Most importantly, don't leave food that must be chilled for safety reasons out of chill control for long periods, so keep quantities to a minimum and throw out uneaten food if it has been out of refrigeration for a long time. The law permits a maximum of four hours in most cases but it is best if high-risk food is disposed of after one hour out of chill control. Bear in mind that for some foods, such as hard cheeses, temperature control is not critical to safety and longer periods are acceptable, so seek advice if in any doubt.

You may find your local market has its own conditions about food samples and they may not be permitted. This is at the discretion of the market organiser rather than any national legal requirement.

7. CHANGE OF USE AND ALTERATIONS TO BUILDINGS

If you intend to change the use of a building or make major alterations to a building on a farm then you should consult with the Planning and Building Control departments of your local council. If you are operating within the Dartmoor National Park then you may also need to contact Dartmoor National Park Authority at Bovey Tracey (tel 01626 832093).



8. ANIMAL ATTRACTIONS AT FARMERS MARKETS

Some farmers markets use animals as an additional attraction to the produce stalls. However, because of the risks of cross contamination with food and the welfare and disease risks in relation to animals, animal attractions are not encouraged by the Environmental Health or Trading Standards Services.

If you choose to use animal attractions, you (and any person providing any animal) are strongly advised to contact the Devon County Council Trading Standards Service (if you live in Devon) or the Environmental Protection Service (if you live in Plymouth) or Environmental Health (if you live in Torbay) or DEFRA for advice about moving the animal(s). This is because the law concerning animal movements is changing on a regular basis in the aftermath of the foot & mouth disease outbreak in 2001. A breach of the rules may give rise to a serious criminal offence by you or any other person that provides any animal for use at a farmers market.

You must also take appropriate steps to ensure the welfare of any animal that is taken to a farmers market. There are specific legal rules concerning the correct transport of livestock and suitable provision must be made for an animals' welfare while at a farmers market. This includes food, water, suitable penning and an adequate supply of clean, dry bedding. Special care must be exercised with young animals. You should consider whether it is in the best interests of an animal to be at a farmers market at all. Some animals also have a tendency to bite if provoked or scared.

Animals can represent a disease risk to humans, especially the young and the elderly (certain diseases, called 'zoonotic diseases', are transmissible to humans). Animals are, by their very nature, a risk to food safety. Clearly, farm animals and food do not mix because of the possibility of cross-contamination. For example, micro-organisms can be passed from animals to food or from animals to people to food. Therefore, there must be complete separation between animals, any food, anything in contact with food and any people handling food.

In addition, germs such as E. coli O157, which 20 years ago was virtually unheard of in this country, can cause serious illness that can be fatal in young children or cause life-long disability through kidney failure. As a result, you need to be very careful about managing any animals that you have on show.

Most local authority Environmental Health Services will be able to give you advice on the food safety risks associated with animal handling at farmers' markets but some of the key elements are listed here:

- If you choose to use animals as an attraction, first make sure you have the necessary movement permits. Contact the Animal Health Operations Unit at Devon County Council Trading Standards Service for information or if you live in Plymouth or Torbay your local office as detailed previously.
- Make sure your animals are transported separately from your foodstuffs. The holding pen at the market must be well separated from your food stall and the animals should not have to be led to the pen past or close to other food stalls.
- The petting or feeding of animals is discouraged due to the risk of infection. However, where this is necessary the activity must be supervised by a competent person and you should have hand washing facilities present, including soap and towels. Food handlers should thoroughly clean and disinfect their hands after contact with any animal and before food, or anything that might come into contact with food, is handled.
- If visitors bring picnics or eat any of the food that they have bought at the market, this should not be allowed to take place close to animals. Nor should any animals be fed human or waste food – there are strict controls about what some animals may be fed, especially pigs. You could be liable for incorrect feeding even if an animal was fed by a member of the public.
- Ensure children are supervised by adults at all times and that children do not put fingers in their mouth or kiss the animals.

9. Other Considerations

Further guidance is available about the disposal of animal by products or food waste of animal origin. You should be aware that the disposal of this waste is a matter of legal control and you should seek further guidance from the Devon County Council Trading Standards Service or if you live in Plymouth or Torbay from your local office as detailed in paragraph 8 above. The DEFRA website also provides useful information in this respect.

Remember that it is in your best interests, and those of your customers, that you are well informed and prepared before you attend a farmers market. If something goes wrong, you may commit an offence and/or be liable to pay compensation to your customers if they suffer harm or other

damage. The purpose of this guidance is to help you to prepare before you attend a farmers market, so that it will be an enjoyable and safe experience for you and your customers. However, this leaflet cannot cover all aspects of the law or circumstances that may arise. You are therefore welcome to contact your local Environmental Health or Trading Standards Service for more specific advice should you wish to do so. If we cannot answer your query, we will do our best to point you in the right direction. Please see the contacts given below.

10. Devon Local Authority Contacts

It is hoped that this guidance is of some help to you. If you require any further information please contact your relevant local authorities.

Teignbridge District Council

Forde House, Brunel Road, Newton Abbot.
Telephone: 01626 361101;
Environmental Health Department E mail: chealth@teignbridge.gov.uk

East Devon District Council

Council Offices, Knowle, Sidmouth, EX10 8HL
Telephone: 01395 516551 E mail: generalcp@eastdevon.gov.uk

Exeter City Council

Civic Centre, Paris Street, Exeter, EX1 1RQ
Telephone: 01392 265250 E mail: richard.palfrey@exeter.gov.uk

Mid Devon District Council

Lowman House, Lowman Green, Tiverton, EX16 4LA
Telephone: 01884 255255 E mail: ehadmin@middevon.gov.uk

North Devon District Council

The Civic Centre, Barnstaple, North Devon, EX31 1EA
Telephone: 01271 327711 E mail: environment.unit@northdevon.gov.uk

Plymouth City Council

The Civic Centre, Plymouth, PL1 2EW
Telephone: 01752 304141 E mail: mailto:environmental.regulation@plymouth.gov.uk

South Hams District Council

Follaton House, Plymouth Road, Totnes, TQ9 5NE
Telephone: 01803 861235 E mail: environmental.health@southhams.gov.uk

Torbay Council

Roebuck House, Abbey Road, Torquay, TQ2 5EJ
Telephone: 01803 208002 E mail: environmental.protection@torbay.gov.uk

Torrige District Council

Town Hall, Bideford, EX39 2HS
Telephone: 01237 428809 E mail: commercial.services@torridge.gov.uk

Devon County Council Trading Standards Service

County Hall, Topsham Road, Exeter, EX2 4QD

Business Advice

Telephone: 01392 381381 Website: <http://www.devon.gov.uk/tradingstandards.htm>
(Please use the contact us button)

Animal Health & Movement enquiries:

Telephone: 0845 1551999, E mail: animalhealth@devon.gov.uk

Other useful contacts:

The National Association of Farmers' Markets

Telephone: 01225 787914 web: www.farmersmarkets.net

Department for the Environment, Food & Rural Affairs (DEFRA) –

Telephone: 08459 33 55 77 web: www.defra.gov.uk

e mail: helpline@defra.gsi.gov.uk

Farm Retail Association

Telephone: 023 8036 2150 web: www.farmshopping.com

National Farmers Union

Telephone: 0207 331 7200 web: www.nfu.org.uk

The Countryside Agency

Telephone: 01242 521381 web: www.countryside.gov.uk

The Food Standards Agency

Telephone: (helpline) 020 7276 8000 web: www.food.gov.uk

Dartmoor National Park Authority

Telephone: 01626 832093 web: www.dartmoor-npa.gov.uk

The Country Land and Business Association

Telephone: 020 7235 0511 web: www.cla.org.uk

United Kingdom Register of Organic Food Standards (UKROFS)

Telephone: 0207 238 6004 E mail: peter.crofts@defra.gsi.gov.uk

Useful publications:

Industry Guide to Good Hygiene Practice: Markets and Farmers Guide
Chadwick House Group Ltd: 02071 827 5882 ISBN: 1 902423 003
Priced £3.60

Acknowledgements:

The Devon Food Safety Liaison Group wish to acknowledge the work undertaken by Suffolk District Councils, which forms part of this guide.

The information in this publication is correct as at June 2004. Changes in Government guidance and legislation do occur from time to time. In the event of any queries arising, you might wish to check with the current status of the information with the relevant agencies listed above.