

Information For New Food Vendors



Depending on the food product you plan to sell, you may need approval from Northern Health. Some foods pose a higher risk of food-borne illness than others, and it is your responsibility as a vendor to understand the risk category of the food product you are selling. It is also your responsibility to contact Northern Health to ensure you have approval to sell the product if necessary. Hot food vendors especially will be required to provide proof of approval to the Market Board or Manager.

The Market Manager cannot provide you with anything more than basic information on being a food vendor. You must contact Northern Health's Environmental Health Office for detailed information and guidance.

This resource is a good starting point:

<https://bcfarmersmarket.org/health-safety/>

This is a link to Northern Health's Environmental Health webpage:

<https://www.northernhealth.ca/services/environmental-health/food/temporary-food-permits-and-markets#what-if-i-want-to-sell-a-food-that-is-on-the-high-risk-list>

We also encourage anyone selling food items, including fresh vegetables, preserves, and baked goods to take FOODSAFE and/or MARKETSAFE to ensure they are using best practices.

Information about BC's Food Safety courses:

<https://www2.gov.bc.ca/gov/content/health/keeping-bc-healthy-safe/food-safety/food-safety-courses>