

### Inspection Report

Minnesota Department of Agriculture Dairy and Food Inspection 6512016027 625 Robert ST N Saint Paul, MN 55155	No. Of Risk Factor/Intervention Violations	N/A	Start Date: 7/1/2015 End Date: 7/1/2015 Inspection ID :	
	No. Of GRP Violations	N/A		
Establishment: WABASHA FARMERS MARKET	Address: Alleghany Avenue and Main Street	City/State: Wabasha, MN	Zip: 55981	County: Wabasha
License/Permit#:	License Holder: WABASHA FARMERS MARKET	Inspection Reason: Routine	Risk Category: Low Risk	Telephone: 7154422488

#### Regulatory Actions

57. Additional Regulatory Actions

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#### Additional Notes

A Notice of Inspection was issued on 7-1-15 to Ms. Sara George, Market Manager. The firm is a small size tent/booth set-up that intends to conduct the following activities: Purchase, sort and distribute fresh produce to local schools, hospitals, and restaurants.

This consultation/meeting was conducted upon the request of Ms. George. The purpose of the meeting was to go over all the different options/scenarios that would work best for this firm.

The following three options were discussed at this time:

Option #1- Firm intends to purchase the produce from local farmers market vendors. Firm will have a mobile refrigerated trailer on site near the booth to store overstock produce inside. This mobile trailer will be powered by a generator. Firm will then sort the produce at their own tent/booth. Firm's booth/tent consists of a large 12 X 12 portable canopy with no walls, and the floor will be street cement. A gravity fed hand wash station will be available for employees to use. All sorted produce will go into clean totes to be delivered. All products delivered will not require any sort of refrigeration since it will be fresh produce only. Firm will partner with local volunteers who will use their own personal vehicles to deliver the totes of produce to each designated location. Once the totes are delivered to the customers, the volunteers making the next delivery will pick up the used empty totes and bring those back.

Option #2- Firm intends to allow their customers to drive their own commercial trucks to the market, shop for their produce, record on a receipt book what they obtained and leave the market with what they need. The receipt book will then be provided to Ms. Sara George, who will then pay all the different vendors for the produce that was obtained from each of the customers. Ms. George will then send an invoice to all her customers so that they can make the payment directly to her. This method was proposed because the customers for an example a school, does not want to deal with an invoice from each different vendor. They would much rather deal with one payment directly to this firm and have the firm sort out the cost to each vendor produce was purchased from. Ms. George stated this is not the preferred way she'd like to handle things, but put it out there as a possible option.



Option #3- Will be the same scenario as option #1 except for the delivery method. In this option, firm will hire or designate only one person to conduct all the deliveries in an approved food vehicle. This option will add more control and consistency to the produce during deliveries.

Firm understands that they are not approved to wash, cut, and trim any produce because they do not have the appropriate facilities to do so. Firm also understands they are not approved to deliver refrigerated potentially hazardous foods without proper mechanical food truck or trailer, so that products can maintain below proper temperatures at all times. For all three options firm will include with it a written agreement with all their customers that all totes provided must be washed, rinsed, sanitized before they are returned back to the market to reuse.

Firm is currently still waiting on grant money to purchase their refrigerated food trailer. In the meantime, firm will decide which option will work best for their business and inform this Inspector.

An additional inspection may be conducted to license this firm as a wholesale food handler once all decisions are made and operating procedures set in place and all necessary equipment are available.

Contact this Inspector and or Department if any questions/concerns arise.

Visit Date	Person in Charge	Person In Charge Sig.	Sig Date	Inspector	Inspector Signature	Sig Date	Time In	Time Out
7/1/2015	Sara George		7/1/2015	Lou Cha		7/1/2015	2:18 PM	3:30 PM