



King County

King County Board of Health

Staff Report

Agenda item No.:

Date: July 17, 2023

Rule & Regulation No.:

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Facilities Program

Subject

2022 Annual Farmers Market Report

Summary

In 2022, the Food Program provided plan review, inspections, and education for forty-four Farmers Markets (See Figure 1). The program currently has a team of nine who complete farmers market inspections. Farmers markets are designated as tier 1, tier 2 or tier 3 based on the number of permitted temporary food establishments participating. The number of food vendors does not include farmers selling only produce.

The total number of permitted food vendors across the 44 markets was 357. Fourteen Tier 1 markets had a total of 64 temporary food vendor permits. Sixteen Tier 2 markets had a total of 124 food vendor permits, and fourteen Tier 3 markets had a total of 169 food vendor permits.

Farmers Markets by Tier 2022 (Figure 1)

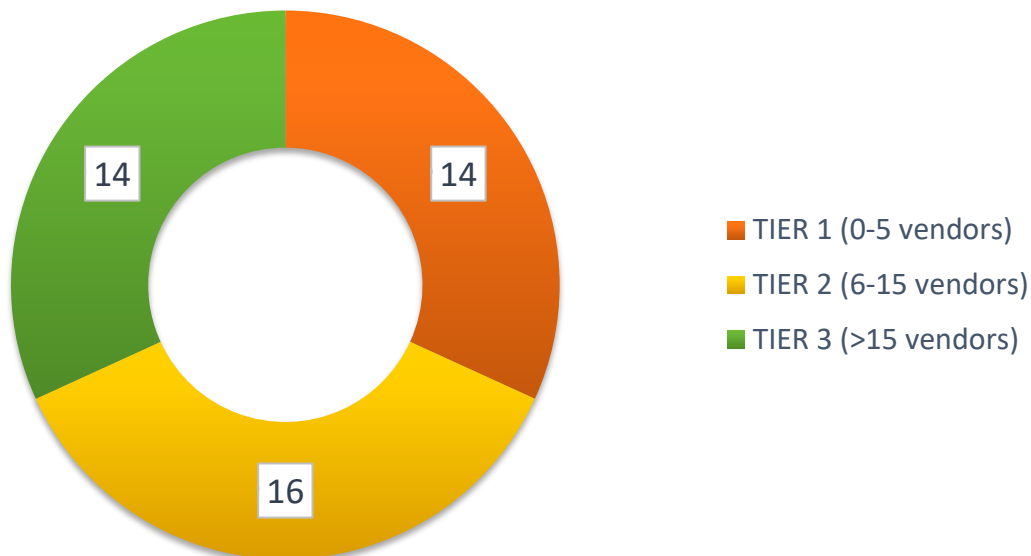
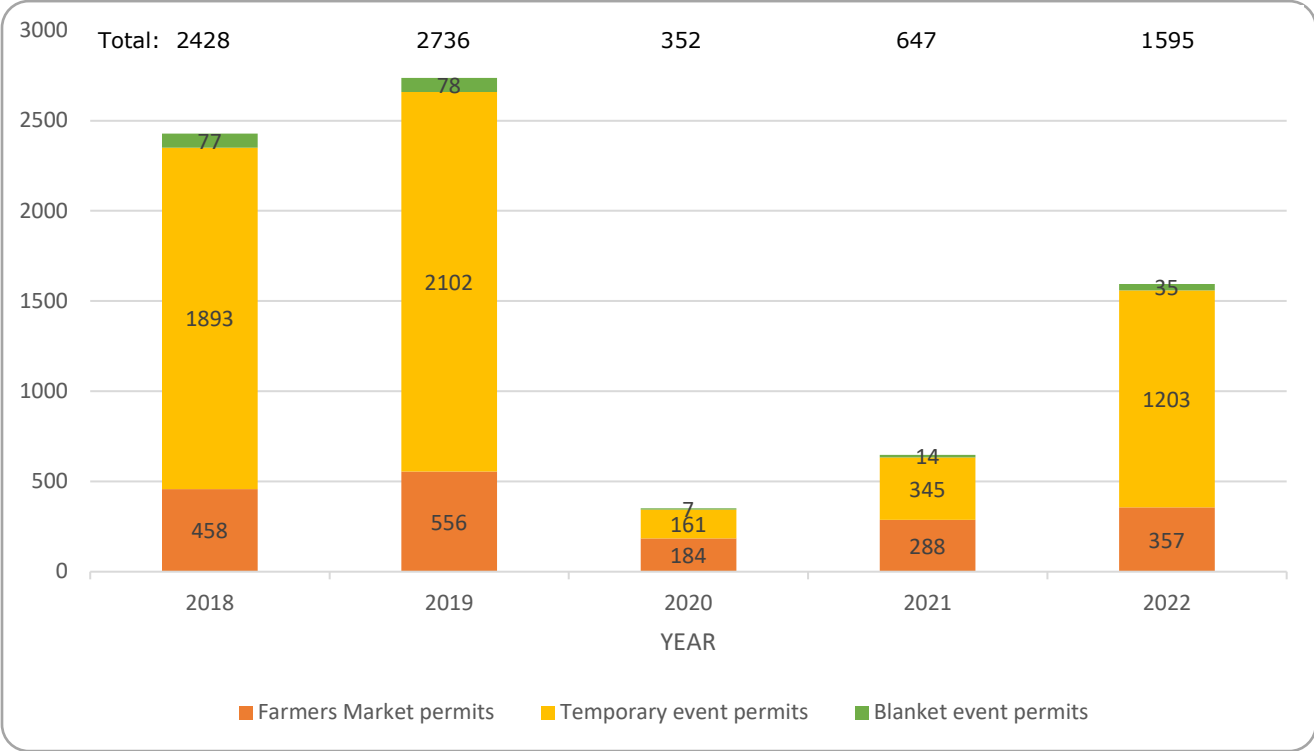


Figure 2 displays the temporary food permit counts for 2022, and also includes counts for the previous four years (2018 and 2019 data provided as context compared to 2020 and 2021 when COVID-19 restrictions significantly limited the number of events). Temporary food permits can be divided into three categories – farmers markets, temporary events, and blanket permit events.

Temporary Food Permit counts (Figure 2)



- Blanket event permits enable a single organizer to assume the costs for an event, regardless of the structure and number of vendors.

Violations Cited at Farmers Markets in 2022 (Table 1)

Food code violations are risk-based and are categorized as either high hazard red critical violations which require immediate correction, or lower hazard blue violations. If left uncorrected, red critical violations have the highest chance of causing a foodborne illness. Blue violations are also important but are rarely the primary reason for an outbreak.

The violations cited most frequently during farmers market vendor inspections in 2022 were: adequate handwashing facilities (critical - cited twenty-four times), wiping cloths properly used and stored (noncritical – cited twenty-two times), proper cold holding temperatures (critical – cited twenty-one times), accurate thermometer (critical – cited eight times).

Table 1

Violation	Times cited
0100 – PIC certified by accredited program...	1
0200 – Food worker cards current...	2
0400 – Hands washed as required	3
0600 – Adequate handwashing facilities	24
1710 and 1720 – Proper hot holding temperatures	3
1900 – No room temperature storage	5
2110 and 2120 – Proper cold holding temperatures	21
2200 – Accurate thermometer provided and used	8
2500 – Toxic substances properly identified...	4
2600 – Compliance with risk control plan, variance, plan of operation, valid permit	2
2900 – Adequate equipment for temperature control	1
3100 – Proper labeling, signage	2
3300 – Potential food contamination prevented	2
3400 – Wiping cloths properly used and stored	22
3700 – In use utensils properly stored	2
4000 – Food and nonfood surfaces properly used and maintained	1
4300 – Nonfood contact surfaces maintained and cleaned	1
4400 – Plumbing properly sized, installed...	1
4800 – Physical facilities properly installed...	1
5000 – Posting of permit...	3