

# KY FOOD SAFETY BRANCH

## GUIDANCE FOR MICRO MARKETS

### What is a Micro Market?

A micro market is a self-checkout retail food establishment. In a micro market, a customer picks up a product from an open rack display or a reach-in refrigerated cooler, then scans the UPC bar code for each product at a payment kiosk. Another unique feature of the micro market is that in some situations it operates without an employee present, just like vending machines. All micro markets shall be equipped with a 24 hour a day security system monitoring customers as they make their selections and checkout. Micro markets are designed to be in “closed locations.” This refers to a business that has a secured facility for a known group of employees where the micro market can be located in a designated area away from the general public

### How a Micro Market Works

A micro market is serviced on a pre-set schedule by a route driver. The route driver arrives at a location, checks the equipment to be sure it is working correctly, cleans the equipment on a set schedule, check products to be sure they are still “in date” and will be until the next service date, pulls any products that will be “out of date” and then stocks the product shelves and refrigerated and/or freezer units with new product.

### Public Health Safeguards

**Food Safety** - All refrigeration equipment must maintain a temperature of 41° F. All refrigeration equipment shall have self-closing doors to help maintain correct temperatures. In addition, all refrigeration equipment shall be equipped with automatic shut-off controls that prevent the equipment from selling food by locking the door when there is a power failure, mechanical failure or other condition that results in an internal temperature greater than 41° F for longer than 30 minutes. Only an authorized employee has the ability to reset the equipment after it is has been determined what caused the temperature failure. **Any Potentially Hazardous Food (PHF) sold at these locations shall be commercially-prepackaged.**

**Food Security** - Micro markets are designed to be located in a closed location serving a known set of employees. As mentioned earlier, micro markets in these locations can operate without a person-in-charge being present. To prevent theft and tampering of food products, micro markets shall be equipped with 24/7 surveillance cameras. In this way, the time and date products were purchased can be traced back and matched to the person who made the purchase. In addition, there must be 24/7 emergency contact information for the permit holder continuously and conspicuously posted at the point of sale.

### Person in Charge Requirement (PIC)

Any micro market location that will be in a normal public access location (i.e. mall food court, amusement park, concert venue...etc.) **MUST** have PIC present at all times of operation. *If operated in a secured non-public location the PIC requirement will be waived.*

### Plumbing Requirement

As with other 610 Retail establishments permitted in Kentucky, **a hand wash sink shall be required** in these type establishments for access to the employee when servicing the location.

