

FOOD SAFETY at the FARMERS MARKET VENDOR CHECKLIST

Adapted from the Farmers' Markets Federation of New York's
"Food Safety Training Curriculum" (2012)

Products:

- All fresh fruits and vegetables have been produced and handled under GAPs standards.
- Bags for food sales are food grade.
- All products are maintained at appropriate temperature throughout transportation to and from market, as well as throughout the market day.
- Temperature logs are maintained.
- All foods are prepared under regulations by appropriate regulatory agency with a copy of permit/license on file with the market manager.
- Potentially hazardous foods and prepared/processed ready-to-eat foods are prepackaged.
- Product identification is posted on all food products being resold.
- Potentially hazardous foods are segregated to prevent cross contamination; i.e. raw meat, poultry, seafood and eggs.

Displays:

- Display is covered by tent or tarp.
- Display materials and table are clean.
- Storage containers are clean and covered.
- All food and food containers are off the ground.
- Farm identification signage is posted.

Vendor Hygiene:

- No one who is ill or has open sores is handling food products.
- Clothes, body and hair are clean.
- No smoking, eating or drinking while handling food.

Transportation:

- Truck is cleaned of debris before loading for market and load is covered during transport.

Sampling:

- Food samples are done under Food Sampling Guidelines.

Contact Information:

WSDA Food Safety and Consumer Services:

County Health Department: [fill in your local contact]