

FOOD SAFETY at the FARMERS MARKET CHECKLIST

Adapted from the Farmers' Markets Federation of New York's

"Food Safety Training Curriculum" (2012)

Market Facilities:

- All water used at the market has been tested for potability prior to market season opening and then quarterly throughout the market season, as well as after any event that may cause water contamination.

- Bathroom facilities are available for both customers and vendors and are equipped with potable water, hand washing station, and signage stating "Employees/Vendors must wash hands before returning to work."
 - Service records are maintained.
 - A spill containment plan is in effect.

- Market signage is displayed:
 - Consumers should thoroughly wash all produce before consumption.
 - Food Safety is a priority at our market. Please wash your hands before handling produce.

Market Activities:

- Animals, other than service animals are:
 - Prohibited from the marketplace and enforcement is in place; **OR**
 - Provided with a designated "rest area," segregated from food vendors, stocked with waste bags, and outfitted with a hand washing station and signage, "Please wash hands before handling food products."
- Vendors selling live animals are segregated from those selling foods.
- Farm animal displays are segregated and downwind from food.
 - A hand washing station is posted adjacent to the farm animal display.
 - Signage is displayed "Please wash hands before handling food products."
 - All animals on display have up-to-date vaccinations.
- A record is maintained of vendor licenses for food handling.
- Food demonstrations are done following "Food Demonstration Guidelines for Direct Marketing Venues."

Traceability

- The market has a plan for traceback and recall in the event of a foodborne illness.

Contact Information:

WSDA Food Safety and Consumer Services:

County Health Department: [fill in your local contact]