

## Safe Food Sampling at Farmers' Markets Checklist

This checklist outlines the requirements of the 2014 Safe Food Sampling legislation (M.S.28A.151). Vendors and food demonstrators preparing and serving food samples must follow the 'special event food stand' regulations (4626.1855). No food license is required for product sampling per M.S.28A.151.

<b>HANDWASHING STATION</b>	✓	<b>FOOD EQUIPMENT</b>	✓
Within food stand		Food grade—clean and nonabsorbent	
Insulated food grade thermos - minimum 5-gallons with water (70° - 110°F)		Good repair—working properly	
Water container free flowing via turn or flip spigot off the ground at least 2 feet		Cutting boards—smooth, no deep cuts	
Maintain water level 2 inches above spigot		Single-service items for samples, i.e. cups, utensils	
Soap, nail brush, paper towels, trash container		Clean colanders, cutting boards, peelers, knives, etc. to prepare samples	
Bucket to collect wastewater		<b>FOOD TEMPERATURE CONTROL</b>	✓
<b>STRUCTURE</b>	✓	Hot foods held at 140°F or above	
Overhead protection (tent or canopy)		Cold foods held at 40°F or below	
Flooring if on grass, gravel or dirt		Thermometer in use (calibrated with range of 0-220°F)	
Food and food preparation areas protected from contamination		Hot food samples cooked to required temperatures onsite	
Dry chemical fire extinguisher, if cooking		Temperature control during transport	
<b>WATER SOURCE OPTIONS</b>	✓	<b>COOLERS</b>	✓
Municipal (public) water supply		Durable, insulated, with tight fitting lid and drainage spout	
Private well, tested annually for bacteria and nitrates. Meets safe drinking water and well water standards		Ice packs or dry ice to keep cold food at 40°F or below for 4 hours or less. If greater than 4 hours, mechanical refrigeration required	
Permanent potable water source at market accessed via food grade hose or portable food grade containers		Appliance thermometer in each cooler	
<b>PRODUCE WASHING STATION</b>	✓	Cooler for raw animal products	
Thermos with clean drinkable water		Cooler for beverages—if ice is used, drain so top of container is above ice	
Separate catch bucket for produce waste water		Separate cooler for ice, if serving ice in beverages	
All produce washed under running water before peeling, cutting or serving			
Firm skinned produce scrubbed with a produce brush			

<b>STORAGE</b>	✓	<b>GENERAL CLEANING</b>	✓
Separate raw and cooked foods		Bucket with soapy water and cloth to wipe up spills	
Food, utensils or equipment stored 6" off the ground and in a sanitary manner until needed		Bucket with sanitizer (verify with test strips so bleach concentration is 50-100 ppm or Quats per manufacturer's directions). If using bleach, check label unscented, EPA registered with directions for use on food contact surface	
Separate chemicals from food and equipment		Wiping cloths stored in sanitizer bucket when not in use	
<b>SERVING SAMPLES</b>	✓	<b>DISHWASHING</b>	✓
Main ingredient—product of farm or garden		Option 1: Bring extra utensils and equipment and don't re-use a dirty item	
Prepared onsite at the market or in a licensed food establishment and transported to market			
Free, 3 ounces or less		Option 2: Wash for re-use at market	
Money and food handled separately		3 buckets or tubs:	
Tongs, spoons, spatulas, gloves used to dispense food		1) Wash in soapy warm water	
Sauces, condiments are self-contained squeeze bottles, sealed packs or in single-service containers with lids		2) Rinse in clean water	
Protected from customer contamination. No self-service.		3) Sanitize in warm water with proper sanitizer concentration (1 Tbsp. regular bleach per 1 gallon water—use test strips to verify concentration is 50 ppm).	
Sign identifying name of vendor and/or demonstrator		Dish rack to air dry dishes	
Sign describing sample, i.e. Zucchini bread with nuts		Extra thermos with hot water	
Leftover food samples at end of market discarded		Bucket to collect dirty dish water	
<b>PERSONAL HEALTH AND HYGIENE</b>	✓	<b>WASTE MANAGEMENT</b>	✓
Clean clothing		Garbage container with plastic liner in booth	
Hair restraint or hat		Waste container to collect sample containers and/or utensils	
No eating, drinking, smoking or chewing gum or tobacco in the booth		Wastewater stored in container labeled 'wastewater only'	
No symptoms of diarrhea or vomiting within the past 24 hours		Wastewater/garbage disposed into approved collection systems	
Cover cuts on hands and arms with a bandage and wear gloves		References: M.S.28A.151, Special Food Event Food Stand 4626.1855; Event Food Booth Self Inspection, City of Minneapolis	
Wash hands before and after food preparation.		Developed by Suzanne Driessen, Extension Educator Food Safety, Updated April 2015. Reviewed by Sarah Leach, Denise Schumacher, Registered Sanitarians, Minnesota Department of Health; Valerie Gamble, Registered Sanitarian, Minnesota Department of Agriculture; Kathy Zeman, Operations Manager, Minnesota Farmers' Market Association	