

Sampling Safely at Farmers Markets

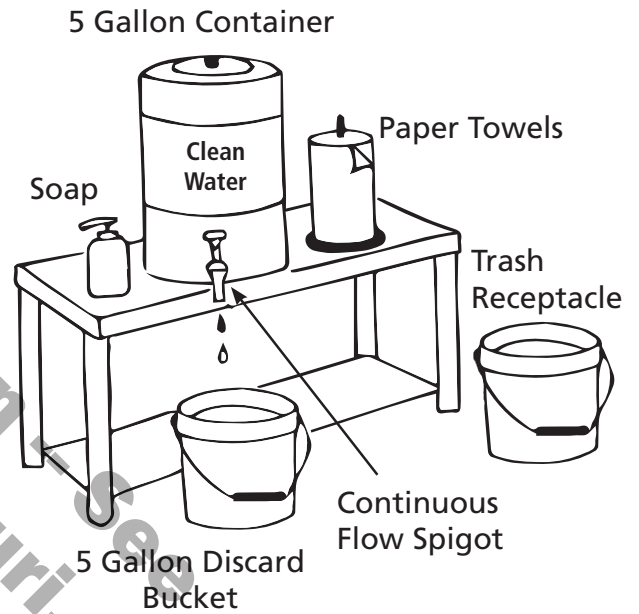
Also applies to farm stands and related events



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Sampling regulations

- Regulations vary by location. Some localities may require food handlers certificates, licensing, or other requirements for sampling. Check with your local health department for specific details.
- Wash produce before cutting and offering.
- If cutting off site, you should cut at an inspected location.
- If cutting on site, the vendor needs:
 - To use gloves or utensils to prevent bare hand contact with food that will not be cooked before eating,
 - Handwashing facility, and
 - Washing/sanitizing station
 - Use this before and during process



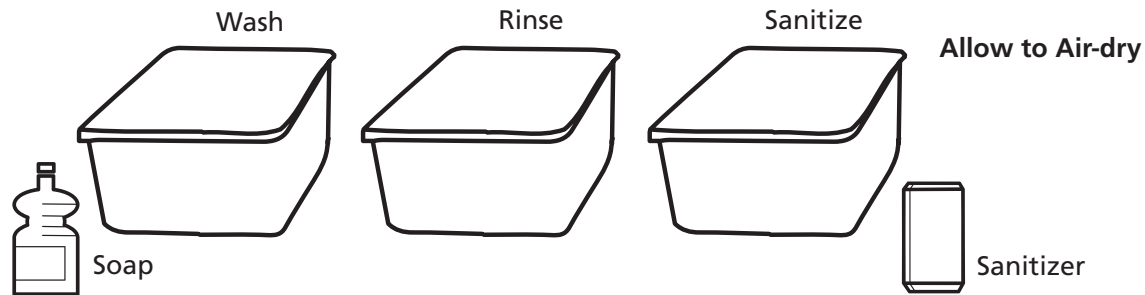
Example Handwashing Station

Hand wash station *estimated costs*

Item	Options	Where to buy	Cost
Water dispenser	1: Insulated 10 gallon water dispenser (<i>continuous flow spigot</i>)	Discount store	\$45
	2: Insulated 5 gallon water dispenser	Discount store	\$20
Bucket to catch water	5 gallon - can be second-hand	Second-hand store	\$5
Paper towel holder		Discount store	\$2.50
Paper towels		Any grocery/store	\$1
Liquid hand soap		Any grocery/store	\$1
Bin to collect trash	Any trash container	Discount store	\$5

Washing and sanitizing station

- Use potable warm water (>110°F) in all 3 tubs. Use dish soap in the wash tub and only clean water in the rinse tub.
- For the sanitizing tub, use an approved sanitizer and the recommended test kit to test the concentration of the sanitizer. Contact your local health department for more specific information.
 - Generally, if using chlorine bleach, use 1 teaspoon unscented bleach to one gallon of water.
- Allow to air dry on clean paper towels or racks.



Washing and sanitizing station *estimated costs*

Item	Options	Where to buy	Cost
Dishpans - 3	Buckets also OK	Discount or other	\$2 each
Dish soap	Any	Any store	\$2
Dishrags	Must be clean	Any store	\$1
Approved chemical sanitizer	Bleach (can also use other approved sanitizer)	Any store	\$1



Sampling Regulations

- Provide individual servings, separate from sales food
 - Use toothpicks or individual cups
 - Public should not touch anyone else's sample
- Cut produce must be kept below 41°F or discarded after more than 2 hours if above 41°F.
 - Check temp hourly with thermometer
 - Put out small amounts

More Sampling Regulations

- Sampling should be done under a cover
 - Tent or umbrella as necessary
- Keep insects, etc. off
 - Fan, fly screen, cover or other means
- Trash receptacle nearby



Reviewed by Nancy Beyer, Quality Assurance and Recall Coordinator of the Missouri Department of Health and Senior Services. Please contact your local public health inspector or the Missouri Department of Health (tel: 573-751-6090) for more information.