Pre-Opening and Self-Inspection Checklist for Farmer’s Markets – Food Product Sampling Handler Guide

The following can be used to assist you in conducting a self-inspection of your stand before you open. If you are missing any of the required equipment, DO NOT OPEN.

[ ] Hand washing facilities: which include a closed container with a hands free spigot, a bucket of equal size to catch the wastewater, hand soap, paper towels and waste receptacle

[ ] A total of four separate sinks, pails or basins: Three for washing, rinsing and sanitizing utensils and equipment and one for wiping cloth storage

[ ] Sufficient potable water for food preparation, ware washing and hand washing (hoses used to obtain municipal water must be food grade)

[ ] Dishwashing soap and sanitizer (bleach, iodine, or quaternary ammonia)

[ ] Appropriate chemical test strips to test sanitizer concentrations

[ ] A metal-stemmed thermometer (not glass) accurate to +/- 2º F and reads 0º F to 220º F for checking food temperatures

[ ] Equipment, utensils, etc., in good condition (no chips, pitting, rust etc.). All equipment and utensils must be cleaned and sanitized before the beginning of the event

[ ] An effectively insulated, hard-sided, cleanable container with sufficient ice or other means, including mechanical refrigeration, to maintain PHF/TCS food at 41°F or below shall be used for the storage of PHF/TCS food

[ ] Hot-holding equipment must be provided to maintain hot, potentially hazardous foods at 135º F or above

[ ] Food shall be from an approved source (labeled and stored in food grade containers) and prepared in a licensed food service facility or at the event – home prepared is not allowed

[ ] Sufficient (durable and easily cleanable) garbage containers (including dumpsters with lids) to hold all garbage and refuse that accumulates – must be covered when not in use or filled

[ ] Single service articles (plastic forks, plates, etc.) provided for customers

[ ] Food, utensils and food equipment stored at 6” above the ground

[ ] Provide enough utensils to avoid bare hand contact with ready-to-eat foods (e.g. gloves, deli tissues, tongs, etc.)

[ ] A food stand constructed to prevent contamination of food and facilitate cleaning of the food preparation area

[ ] All toxic chemicals stored in a separate area away from food and food preparation surfaces

[ ] Hair restraints available and used by all employees handling food so hair is covered and contained

NOTE: Any potentially hazardous food held or stored between 41º F and 135º F must be destroyed. If a thermometer is not available, or you plan on using time in lieu of temperature for samples, the time each sample was sliced/prepared must be recorded. ALL samples must be discarded after 4 hours. Even if the sampling products are out for less than 4 hours, the products must be discarded at the end of the Farmers Market.