Food Safety at the Farmers Market

1. **Practice good hygiene**
   - Wash hands regularly with drinkable water (wash hands between tasks, **BEFORE** handling food, and **AFTER** touching money)

2. **Keep foods at appropriate temperature**
   - Handle ready-to-eat (RTE) foods with clean tongs or one-time use disposable gloves
   - Use clean and sanitized equipment for food
   - Label and store chemicals away from food

3. **Avoid cross contamination between raw and prepared foods**
   - Use a calibrated food thermometer to maintain foods at safe temperatures
   - Store food items and containers at least 6 inches off the ground

4. **Practice adequate cleaning and sanitizing**
   - Keep display areas clean and sanitized
   - Wash hands often with soap and water
   - Wear clean clothing and restrain hair
   - Do not work while sick (if symptoms of diarrhea, vomiting, fever)

- **Wash hands with soap before returning to work.**
- **Setup overhead protection (i.e., canopy, tent).**
- **Do not smoke, drink, or eat in the stand or around food.**
- **Venue should have restrooms available for vendors.**
- **Follow good hygiene practices.**
- **Keep pets away from the stand.**
- **Keep pets at the stand or around food.**

**Additional Tips:**
- Keep cold food **41°F or below**
- Keep hot food **140°F or above**
- Pack sold products in new packaging
- Keep food samples covered and protected (avoid bare hands when handling samples)
- Wash hands with drinkable water (wash hands between tasks, **BEFORE** handling food, and **AFTER** touching money)
- Do not smoke, drink, or eat in the stand or around food
- Setup overhead protection (i.e., canopy, tent)
- Do not smoke, drink, or eat in the stand or around food
- Wash hands with drinkable water (wash hands between tasks, **BEFORE** handling food, and **AFTER** touching money)
- Do not smoke, drink, or eat in the stand or around food
- Setup overhead protection (i.e., canopy, tent)