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## **Certified Farmer's Market Vendor Sampling Guidance**

**Any vendor offering samples at the CFM MUST follow these guidelines.**

- Samples must be kept in approved, clean, covered containers.
- Use toothpicks or disposable utensils to distribute the samples or distribute sample in a sanitary manner.
- Food must be washed in potable water prior to being offered for consumption. Potentially hazardous produce such as melons, must be thoroughly washed and cutting utensils sanitized between use.
- Clean, disposable, plastic gloves should be worn when cutting samples.
- Potentially hazardous foods (e.g., milk, cut melons, cut tomatoes, sprouts) shall be stored and displayed at or below 45°F at all times.
- Cutting surfaces must be smooth, non-absorbent and easily cleanable.
- Utensils and cutting surfaces must be washed and sanitized prior to use (use a chlorine solution of one teaspoon or capful of liquid bleach per gallon of water).
- Garbage, including peels, food waste and pits and must be stored and disposed of in a leak proof receptacle with tight-fitting lid.
- A hand wash station must be located within the booth and supplied with warm water in an insulated container with a free-flowing spigot, hand soap in a dispenser, and paper towels. Wash water must be collected and disposed of into an approved sewage disposal system.

\*NOTE: Guidance is for food sampling at Certified Farmer's Market only. Vendor's offering food at the non-Certified section of the Market must adhere to all applicable permit and temporary food booth requirements.