

## Farmers Market Food Safety Risk Reduction Checklist

	Yes	No	N/A
<b>Market Facilities</b>			
Potable water is used for all purposes at the market (produce washing, cleaning, handwashing etc.)			
Extra disposable face masks are available at the market entrance.			
If municipal water is not used, microbiological testing is conducted prior to each market season opening and as often as may be warranted.			
A handwashing station with soap, single use paper towels, running water, and a place to store the grey water is at the market entrance.			
<b>Produce Production</b>			
Produce vendors are encouraged to use Good Agricultural Practices (GAPs).			
Signage is clearly posted informing customers of proper handling and washing of produce before consumption.			
All water used in post-harvest handling of market products is potable.			
Sanitizers used in post-harvest washing are labeled for produce use.			
<b>Transportation to Market</b>			
Vehicles used to transport products to market should be visibly clean before loading products.			
Products are covered during travel to prevent road contamination.			
Coolers, other insulated containers, or mechanical refrigeration units are clean and sanitary and used to maintain the proper temperatures during transportation.			
During transport, potentially hazardous foods, such as raw meats and eggs, are kept separate from other foods such as fresh produce.			
<b>Market Activities</b>			
Vendors do not come to market and/or handle food when they are sick.			
Vendors wash hands frequently: <ul style="list-style-type: none"> <li>→ Before harvesting, packing, transporting, bagging, displaying or otherwise handling food products</li> <li>→ Putting on single-use gloves</li> <li>→ After touching and feeding animals</li> <li>→ Going to the bathroom</li> <li>→ Coughing or sneezing</li> </ul>			

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<ul style="list-style-type: none"> <li>→ Eating or drinking</li> <li>→ Handling dirty tools or equipment</li> <li>→ Handling money</li> </ul>			
Vendors are briefed on hygienic glove best practices and glove changing policies, to employ if gloves are used.			
Containers and tables are cleaned and sanitized prior to display.			
Food is stored under sanitary conditions and at proper temperatures.			
Produce is stored separately (and never under) high risk (meat/poultry) and allergenic foods (milk, eggs & soy).			
Products are kept off the ground.			
Contamination from customers to bulk items is prevented by providing utensils such as tongs, or deli tissue, to use for picking up items .			
Bags and/or cartons are new and free from harmful chemicals.			
Vendors are encouraged to display farm name and contact information for their products and any third-party products sold.			
Vendors are encouraged to maintain traceability records to identify the field, harvest date and field worker for each week's product offering.			
<b>COVID-19 Precautions</b>			
The County Health Department has been consulted for locally required precautions.			
The mask policy is posted online and at the market.			
COVID signage is used to direct foot traffic, encourage customers to stay at least 6 feet apart, wear a face mask, discourage groups larger than 10.			
Vendors are encouraged to separate work tasks among workers (one person handles products, one person at register, etc.).			
There is a plan for servicing customers who cannot wear masks for medical reasons (online pre-order, curbside pick up, etc.).			
Vendors have been trained on proper handwashing techniques, wearing/handling masks, and how to enforce the market policy.			
<b>Education for Vendors</b>			
Vendors are encouraged to adopt good food safety practices.			
<b>Regulatory Compliance for Vendors</b>			

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Table Eggs (Chicken, Quail, Duck, Goose): Maryland Egg Law registration and compliance. Questions: Contact MDA.			
Produce Safety Rule: Farms with produce sales of more than \$25,000 adjusted for inflation. Questions: Contact MDA.			
On Farm Home Processing License or Processing License (Potentially Hazardous Foods requiring a license). Refer to MDA/MDH Value Added Fact Sheet.			
Producer Mobile Farmer's Market License or retail license from the local health department (Potentially Hazardous Foods requiring a retail license at the Market). Refer to MDA/MDH Value Added Fact Sheet.			
Cottage Foods Labeling. Refer to MDA/MDH Value Added Fact Sheet.			
Seasonal Farmer's Market Producer Sampling License from local health department. Refer to MDA/MDA Value Added Fact Sheet.			
Preparing food on site: License from local health department.			