

## Requirements for Produce Sampling Flea Market or Swap Meet

### General Operating Requirements:

- ✓ **Obtain Multi Event Vendor (MEV) Permit**
- ✓ **Overhead Protection:** all food stands are required to have overhead protection
- ✓ **Business name posted:** by use of a sign or otherwise approved method
- ✓ **Food items stored 6 inches off the ground:** by use of a riser, table or other approved method
- ✓ **All food comes from an approved source**
- ✓ **Handwashing Station:** handwashing station required in or near booth
- ✓ **Restroom (toilet and stocked handwashing station):** within 200ft of booth
- ✓ **Garbage/trash storage and disposal:** in a sanitary manner
- ✓ **Proper waste water disposal:** by means of a sanitary sewer. Waste water shall not be disposed of onto the ground or a storm drain
- ✓ **No live animals, birds or fowl:** within 20ft of any food sales or storage locations

### Sampling Requirements:

*All food vendors interested in providing produce sampling shall obtain and provide an approved Food Handlers Card as required for MEV permit.*

- ✓ **Wash your hands!:** Hands must be washed prior to cutting produce (see handwashing requirements on page 2)
- ✓ **Wear disposable gloves:** Clean/disposable/non-latex gloves shall be used to cut produce
- ✓ **Wash Produce:** Produce intended for sampling shall be washed of any soil or debris with potable water prior to cutting
- ✓ **Sick employees shall not handle food:** Do not prepare samples if you are ill or experiencing uncontrollable discharge from eyes or nose.
- ✓ **Clean and sanitized utensils/cutting boards:** Bring extra clean and sanitary knives, utensils and cutting boards. Store any extras in a sanitary sealed container. Replace all utensils/cutting boards every 4 hours.
- ✓ **Protect samples from flies/insects:** Keep samples in an approved covered container
- ✓ **Distribute sample direct to customer:** Samples shall be portioned and distributed using single service wrappers or utensils (example: tooth picks or sample cups)
- ✓ **Keep Potentially Hazardous Produce at 45 degrees F or below:** Examples include cut melons or cut tomatoes. Dispose of remaining samples 2 hours after cutting.
- ✓ **Discard leftover produce samples after 4 hours:** Unless potentially hazardous which then you would dispose of in 2 hours after cutting.

## Handwashing Requirements

*Handwashing is the cheapest, easiest and an effective method of preventing food borne illness!*

The handwashing station should be placed inside the vendor's booth in an unobstructed accessible area.

### **HANDWASHING STATION SET UP**

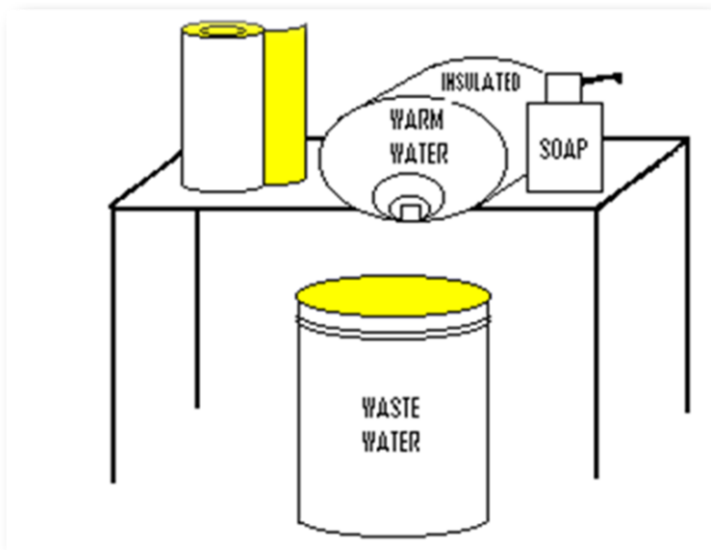
**POTABLE WATER:** at least 2.5 gallons in a container with a spigot equipped for hands free operation

**PUMP SOAP:** To lather onto hands for 15 seconds

**ROLL OF PAPER TOWELS:** To dry hands after proper handwashing

**WASTE WATER BUCKET:** To collect excess waste water to be disposed of in a sanitary sewer

**GARBAGE CONTANER/BAG:** for waste paper towels



## Warewashing Station

A warewashing station is required if any open food is prepared for sampling using multi-service utensils (examples: knives, tongs, cutting boards etc.)

### **WAREWASHING STATION SET UP**

Set up under overhead protection so that it is protected from physical contamination.

**1<sup>st</sup> BUCKET:** fill with soap and clean water

**2<sup>nd</sup> BUCKET:** fill with clean water

**3<sup>rd</sup> BUCKET:** fill with sanitizer solution (100 ppm Chlorine or 200ppm Quaternary Sanitizer)

*How to make sanitizer solution (using bleach):*

*Add one table spoon of **unscented/standard bleach** per gallon of water.*

**PROVIDE SANITIZER TEST STRIPS:** For whichever sanitizer you bring (Chlorine or Quaternary Ammonia). To test the concentration.

