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 CONTAINER/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.  

**1st BUCKET:** fill with soap and clean water  

**2nd BUCKET:** fill with clean water  

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

*How to make sanitizer solution (using bleach):*  
Add one tablespoon 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.