



## Farmers Market Self-Help Form

<i>Practice</i>	YES	NO	DOES NOT APPLY TO ME
<b><i>Training, Certifications &amp; Requirements</i></b>			
Our market has established food safety standards or rules.			
Our market requires documentation of certification or evidence of food safety training from producers in order to sell in the market.			
Our market has evidence of inspection by the state Department of Agriculture.			
Vendors selling eggs have a Department of Agriculture license or candling certificate.			
Meat sold at the market is ONLY from U.S. Department of Agriculture certified slaughter facilities and follows compliance laws and/or follows state guidelines for my state.			
Meat is sold only from a refrigerated unit that meets state Department of Agriculture guidelines.			
We require vendors who sell milk to sell only milk that has been pasteurized.			
<b><i>Land &amp; Water Use</i></b>			
We ask farmers/vendors how their land was used before production of crops they are selling and whether efforts have been made to prevent contamination.			
We ask farmers/vendors about their use of manure on food crops.			
We ask farmers/vendors whether they limit domestic and wild animals in food production areas.			
We ask farmers/vendors if crop production areas are near or adjacent to animal production areas or possible run-off from these areas.			
We ask farmers/vendors about the sources of irrigation water used on the crops.			
We ask farmers/vendors if the water used in crop production is tested for bacteria or if it is from a municipal supply.			
We ask farmers/vendors if the water used to rinse produce on the farm is tested for bacteria or if it is from a municipal supply.			

# Practice

YES NO DOES NOT APPLY TO ME

## Workers at the Farm/Production Site

We ask farmers/vendors if they have policies that limit sick workers from coming in contact with the products they are selling.

We ask farmers/vendors if they provide sanitation training for their workers.

We ask farmers/vendors if they provide training for their workers on proper glove use.

We ask farmers/vendors if they train workers to seek immediate first aid for injuries like cuts, abrasions, etc. that could be a source of contamination for produce or other food products.

We ask farmers/vendors if they train workers on what to do with products that come in contact with blood or other bodily fluids.

## Facilities & Equipment at the Farm/Production Site

We ask farmers/vendors if their workers have easy access to handwashing facilities with clean water, soap and paper towels in or near the fields or production areas.

We ask farmers/vendors if their workers have easy access to handwashing facilities with clean water, soap and paper towels in or near the packing area or processing area.

We ask farmers/vendors if workers have easy access to toilet facilities in or near their fields, but at a safe distance to prevent contamination.

We ask farmers/vendors if workers have easy access to toilet facilities in or near their packing areas or processing areas, but in an area that minimizes risk of contamination.

We ask farmers/vendors if harvesting equipment (knives, pruners, machetes, etc.) is kept reasonably clean and is sanitized on a regular basis.

We ask farmers/vendors if harvesting containers and hauling equipment are cleaned and sanitized between uses.

We ask farmers/vendors if surfaces that come in contact with fruits, vegetables or other foods at the production or processing site are cleaned and sanitized often and regularly.

We ask farmers/vendors if damaged containers are properly repaired or discarded.

We ask farmers/vendors if cardboard boxes used are new and used only once.

We ask farmers/vendors if precautions are taken to keep glass, metal, plastic fragments, rocks or other dangerous or poisonous items away from produce or other food products.

## Storage & Transport by the Farmer/Vendor

We ask farmers/vendors if containers used with fruits, vegetables and other foods are cleaned between each use.

We ask farmers/vendors if fruits and vegetables are cooled after harvest.

# Practice

YES NO DOES NOT APPLY TO ME

We check to see that fruits and vegetables arrive cool at market.

We ask farmers/vendors if the vehicle used to transport fruits and vegetables or other foods to market is cleaned between each use.

We look to see if trucks or other vehicles bringing in food to the market appear to be clean.

We ask if farmer/vendors could trace the food back to exactly where it was produced on the farm and in the packing/processing facilities.

## ***Health and Hygiene of Vendors/Market Workers***

We train the vendors in good sanitation practices.

We train our market workers on proper handwashing.

Workers in our market appear to be clean.

We have a policy that limits sick workers from coming in contact with foods sold in the market.

We train vendors on safe handling of foods offered as samples at the market.

We train market workers on safe handling of foods that can be sampled at the market.

We train vendors on sanitary procedures for allowing sampling at the market.

We train market workers on sanitary procedures for allowing sampling at the market.

## ***Market Facilities and Equipment***

Toilet facilities are easily accessible at the market.

Toilet facilities are serviced and cleaned on a regular schedule.

Handwashing facilities are easily accessible by workers at the market.

Handwashing facilities at our market are cleaned and stocked with clean water, soap and paper towels on a regular schedule.

If no handwashing facilities are available at the market, we do at least provide hand sanitizer in our market.

Conditions in the market stalls appear to be clean.

Cardboard boxes used to hold produce are removed and discarded as they become empty.

Cardboard boxes are NOT reused to hold new supplies of produce to be sold.

Produce is displayed in plastic containers that appear to be clean.

We do NOT allow wooden crates to be used for produce.

# Practice

YES NO DOES NOT APPLY TO ME

Coolers or refrigerator units at the market are cleaned and sanitized on a regular basis.			
We take precautions to prevent products in refrigerators, coolers, etc. from becoming contaminated (covering, packaging, changing air filters, etc.).			
We take precautions to keep raw meat products separate from ready-to-eat foods like fresh produce, etc. at the market.			
We clean and sanitize surfaces on a regular schedule at the market that come in contact with food products being sold.			
We use food thermometers to check temperatures of foods in coolers/refrigerators at the market.			
We use food thermometers to check temperatures of foods prepared for sampling in the market.			
We calibrate the markets' food thermometers regularly to make sure they are reading accurately.			
There is evidence of vendors using thermometers to monitor holding conditions of products being sold.			
We keep cut fruits and vegetables at refrigerator cold temperatures (41°F or colder) for sampling (either in refrigerator, cooler or on ice).			
Perishable produce like lettuce is displayed on ice, in coolers with ice or are kept refrigerated.			
We keep hot foods for sampling at 135°F or higher.			
<b>Customers</b>			
Handwashing facilities are easily accessible by customers at the market.			
We do not have handwashing facilities at the market, but we do provide hand sanitizer for customers.			
Our market enforces a policy of "no pets" allowed in the market.			

**If you answered "no" to any of the questions, those questions represent areas where changes or improvements may help your market to offer safer products and reduce potential risk of foodborne illness. Please read the *Enhancing the Safety of Locally Grown Produce* factsheets for your risk area to learn how to minimize risk.**

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