Placer County
Health and Human Services Department

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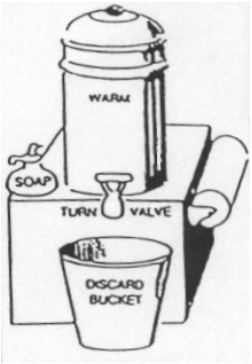
*Perspective, Hope, and Opportunity*

## Farmers Market Sampling Procedures

1. Produce must be clean
2. Your hands must be clean
3. Your utensils must be clean
4. Handle all waste properly
5. Correctly give samples
6. Keep potentially hazardous foods cold

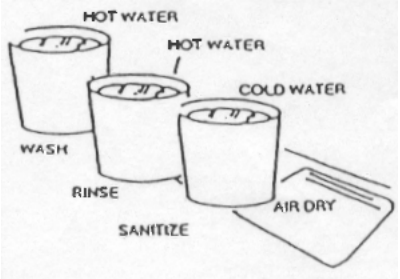
**Be aware that food preparation is prohibited at Certified Farmers' Markets with the exception of the food samples. Distribution of food samples is allowed provided that the following sanitary conditions #1-6 exist:**

**1. Produce must be cleaned:** Food intended for sampling shall be washed or cleaned in another manner of any soil or other material by potable water in order that it is wholesome and safe for consumption.




**2. Your hands must be cleaned:**
Provide a hand wash station that includes:
• A minimum five gallon water container with warm potable water and a dispensing valve which leaves hands free for washing, with single-service soap and towels at each booth. Make sure you have a container to catch the wastewater.
Clean disposable plastic gloves shall be used when cutting food samples.

**3. Your utensils must be cleaned and sanitized, acceptable sanitizer solutions are**:




• (1) 100 ppm chlorine – ½ ounce per gallon of water (1/2 oz = 1 tablespoon)
• (2) 200 ppm quaternary ammonium – ½ ounce per gallon of water
• (3) 25 ppm iodine – ½ ounce per 2.5 gallons
3 containers for cleaning of equipment shall be provided for washing, rinsing and sanitizing of all utensils. (1). Potable water with soap; (2) Clear, potable water for rinsing; (3) Potable water with approved sanitizer.
• Cutting boards and other items used in sampling (containers) must be washed, rinsed, sanitized and air-dried before use
• All utensils should be food grade (approved for food contact), Non-absorbent, (plastic or metal), and in good repair. Utensils and cutting surfaces shall be smooth, nonabsorbent, and easily cleanable, or single-use articles shall be utilized.

**4. Handle all waste properly in the following approved ways:**
• Liquid waste, which includes ice, must be disposed of into a sanitary sewer system (not street drains or nearby plants)
• Farmers must take their waste (both solid and liquid) back to their farms or dispose in containers provided by the market's Event Coordinator or Site Manager.

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## 5. Correctly give samples:

• Samples must be protected from droplet contamination, insects, dust, and a customer coming in contact with more than their sample.
• Samples must be kept in approved, clean covered containers.

• Here are the seven methods that have been approved, but remember that other methods are possible. Use these as a guideline if you have an item that does not exactly fit one of these:

(1) Capped Squeeze Bottle – for items such as honey. Bottle is uncapped, and product is squeezed onto a disposable stick for each customer. Bottle is recapped. Stick is discarded.

(2) Modified shaker Bottle – for items such as nuts or grapes. The opening of a squeeze bottle is enlarged to allow a bottle to shake out a limited number of items per shake in the hand of the customer.

(3) Bulk Liquid Container – for items such as juice, dispensed with a down-facing, self closing spout into a cup given to the customer. Cup is used once, and then thrown away. Wash the container in an approved kitchen.

(4) Small Sample Cup – for items such as sprouts or jams. Disposable cups are filled in an approved manner for individual distribution to customer.

(5) Covered Serving Dish – for products such as sprout mixes, jams, jellies. Serving dish should have a hinged lid that opens on the grower's side of the table. Grower lifts lid and use as disposable spoon to scoop out a small sample portion. Spoon is given to customer.

(6) Sliced Produce – carried in washable containers with lids, and dispensed by grower by the use of disposable toothpicks, etc.

(7) Sneeze guards must be of sufficient size to intercept fluids and contaminants from the public.

* You must provide a waste container for the customers to use, if you distribute paper cups, toothpicks, spoons etc.

## 6. Keep Potentially Hazardous Foods Cold.

Potentially hazardous food samples shall be maintained at or below 45*F and shall be disposed of within two hours after cutting.