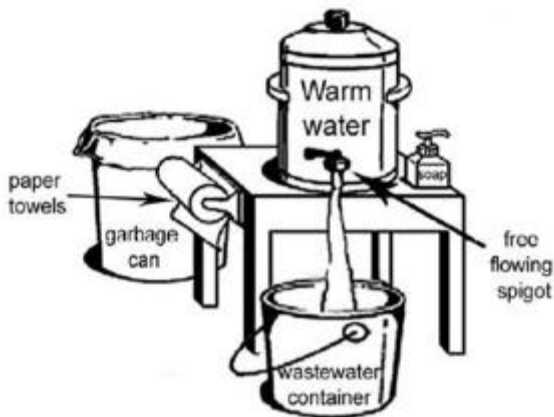


Farmer's Market Tips

Have Public Hand-washing Stations



Wash stations must have:

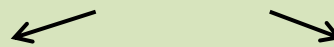
- Insulated container with warm water and spigot for hands free washing
- A catch bucket that is larger than the supply container
- Pump soap dispenser
- Paper towels

Wash stations give patrons peace of mind about cleanliness!



The complexity of the wash station doesn't matter.

Both will get the job done!



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Farmer's Market Tips

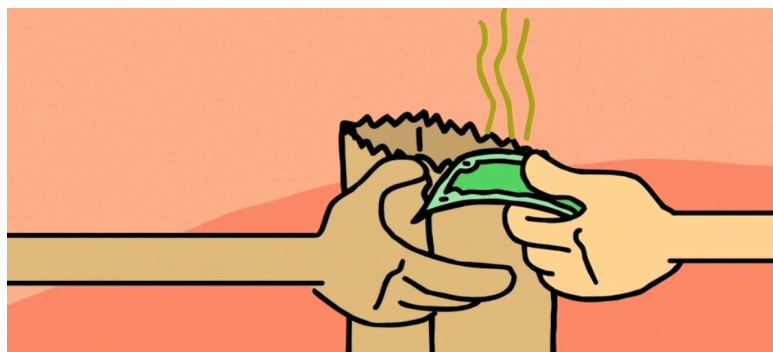
Beware of Cash Transactions



Paper money and coins are often contaminated with potential pathogens like E. coli, Shigella, Staphylococcus and Enterococcus species.

Tips to avoid contamination:

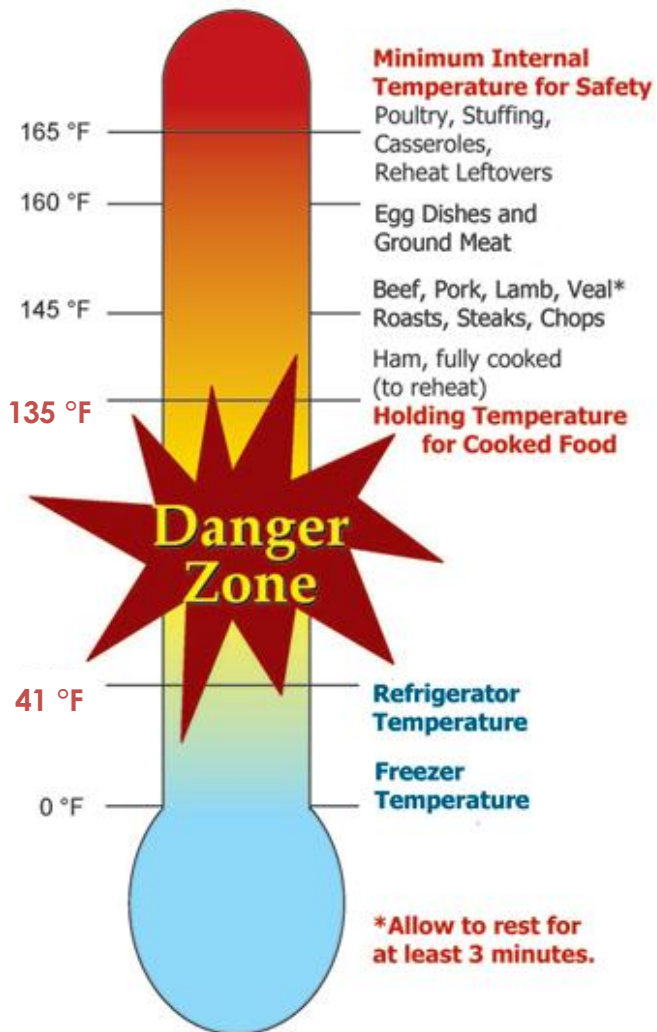
- Wash or sanitize hands after cash transactions
- Do not lick fingers when handling money
- Dry hands using clean paper towels
- Use gloves when appropriate and change them frequently



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Farmer's Market Tips

Monitor Food Temperatures



Check temperatures of food holding containers to ensure food is safe for consumption!

Keep HOT food HOT — at or above 135 °F

Keep COLD food COLD — at or below 41 °F

Beware of the DANGER ZONE

41 °F - 135 °F

Bacteria reproduce rapidly in this range, doubling in number in less than 20 minutes!

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Farmer's Market Tips

Wash Produce Before Eating



Washing Produce

If your vegetables have tough skins -- like potatoes or bell peppers -- you can wash them under running water and use a scrub brush to remove contaminants.

Softer-skinned vegetables like tomatoes can be washed under cool running water while you rub the skin to manually remove bacteria.

Never use detergents, soaps, or chemicals to wash produce.

These products are not safe for consumption.

Farmer's Market Tips

Wash your Tote Bags



Tote Bag Tips:

- 1) Color code your bags for meat, poultry, fish, dairy, prepared food and produce. This will help avoid cross-contamination.
- 2) Place all raw foods in plastic bags prior to placing them in the tote bag.
- 3) Do not leave your bags in the trunk. Warmer trunk temperature makes for an excellent breeding ground for bacteria- almost 10x the initial count in two hours.
- 4) When you are not using the bags, store them in a clean, dry space. Damp, warm spaces increase the bacteria count.

Only 15% of Americans wash their tote bags!



How to wash your tote bags

Nylon/Fabric	Recycled Plastic
Simple to wash. Throw them in the wash with towels or jeans; let your machine do the work. Bacteria, stains and smells will be dealt with during the wash cycle.	<ul style="list-style-type: none">• Fill sink with hot water and add 2 tbsp of dish soap and 1 cup of hydrogen peroxide.• Soak this for 15 minutes. The soap will remove dirt and smells and the hydrogen peroxide will disinfect the bags and assist with any stubborn stains.• Drain the sink and then wring the bags dry.• Hang them up and let them air dry, they dry really quick. <p><i>Notice: If you put these bags in the washing machine, they'll start to peel.</i></p>

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Farmer's Market Tips

Keep Pets at Home



What You Can Do:

1. Leave your animals at home
2. If animals are allowed, leave them in a designated area
3. Practice frequent hand-washing

Potential Hazards with Pets

- Some adults and children are afraid or even allergic to various animals and might feel uncomfortable with pets around
- Dogs on leashes can become entangled with other guests and could cause them to fall
- Pet hair sheds and can easily find its way into a perfectly prepared meal
- There are many animal lovers that attend these markets and want to pet your animal. However not everyone washes and sanitizes their hands after playing with your dog and they can easily contaminate other food

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Farmer's Market Tips

Have a clean appearance



Vendor do's

- Wear clean clothes
- Wash hands frequently
- Keep booth clean by wiping up spills
- Be cleanly shaven and in good health

Customer do's

- Use toothpicks when eating samples
- Practice good personal hygiene
- Utilize wash stations

Vendor don'ts

- Sell when ill
- Forget to utilize gloves or tongs
- Shake hands with customers – leads to touch cross contamination

Customer don'ts

- Touch animals
- Forget to wash hands
- Allow hair near food displays



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Farmer's Market Tips

Have Designated Areas



What you can do

Customers: Set an example by others by facing away from the booth to taste samples

Vendors: Provide signage stating where the designated leisure area is



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