Food Safety Resources for Managers and Vendors of Farmers Markets in Texas

Supplemental #2

Farmer's Market Observational Survey

MARKET INFORMATION

Name:	
Location:	
Date Visited:	
Time Visited:	

HAND HYGIENE

Is there water available for hand washing?
Is there signage for hand washing and to wash produce before consumption
Are there trash cans, hand sanitizer, wash stations available
Is the water hot?

GENERAL MARKET FOOD SAFETY

Ensure live animals are segregated at a different section from food
No pets allowed near food
Food placed at least 6 inches off the ground?
Segregate potentially hazardous foods
Shopping bags provided should be new and free from contamination
Hold all cold items at correct temperature and out of danger zone
Prepared foods should be pre-packaged and labeled
Is electricity provided for refrigeration?
Are food products exposed in the sun?
Is there a reuse of cartons/cardboard boxes/containers?
ls displayed food covered?
Do booths have tent coverings?

VENDOR BEHAVIOR AND HYGEINE

Do they have a clean appearance, no signs of illness or open sores?
Are they washing hands after bathroom, touching animals, smoking?
Is there a designated break area for vendors to smoke, eat, and drink?
Is there a use of barriers? (e.g. gloves, napkins, when working with RTE foods)
Is their booth clean? (No spills, dirt, used utensils)
Do the vendors display their farm's name and contact information?
Is the vendor performing multiple tasks? Handling money and food simultaneously?

TRANSPORTATION METHODS

Are vehicles used in transporting food free of potential contaminants? (food, feces, dirt)
Loads covered with tarp or enclosed in vehicle?

Other Observations: