



FARMERS MARKET

Food Product Sampling Handler Guide

Proper Hand Washing Station

A proper hand washing facility includes clean water, soap, and paper or disposable towels for hand drying. If warm water under pressure is not available, the hand wash station will provide gravity fed water. For example, a 5 gallon container with a spigot that can be turned on to allow potable water to flow over ones hands into a waste receiving bucket of equal or larger volume to catch flowing waste water.

Hand washing facilities must be provided if any of the following activities are being conducted: cutting, slicing, dicing fresh fruits or vegetables, preparing food onsite or offsite and/or whenever samples are being served.



Wash Your Hands



The CDC notes that hand washing, particularly before and after events such as food preparation and distribution is one of the best ways to remove germs, avoid getting sick, and prevent the spread of germs to others.

To begin the process, first turn on the water or open the spigot. It is important to wet your hands with clean, running water (warm or cold). Next apply soap and be sure to turn off the spigot after soap is applied. Lather your hands by rubbing them together with the soap. Be sure to lather the backs of your hands, between your fingers, and under your nails. Scrub your hands for at least 20 seconds. Need a timer? Hum the "Happy Birthday" song from beginning to end twice. Rinse your hands well under clean, running water. Dry your hands using a clean paper or disposable towel. Don't forget to turn off the spigot with a paper towel.

Time and Temperature

Potentially hazardous foods (PHF)/temperature control for safety (TCS) food items shall be maintained at 135°F or above, or 41°F or below. Additionally, all hot food storage units including electrical equipment, propane stoves, grills, etc, must be able to maintain PHF/TCS food items at or above 135°F. An effectively insulated, hard-sided, cleanable container with sufficient ice or other means, including mechanical refrigeration, to maintain PHF/TCS food at 41°F or below is approved for the storage of PHF/TCS food.

If a thermometer is not available, or you plan on using time in lieu of temperature for samples, the time each sample was sliced/prepared **must** be recorded. **ALL** samples **must** be discarded after **4 hours**. Even if the sampling products are out for less than 4 hours, the products **must** be discarded at the end of the Farmers Market!





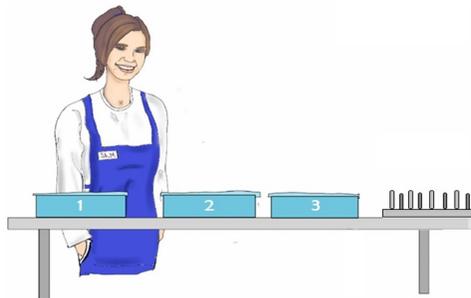
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Cleaning and Sanitizing

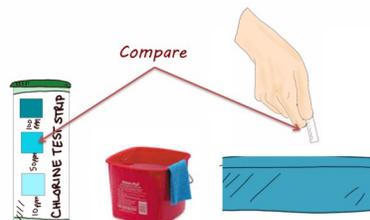
All equipment, food-contact surfaces and utensils must be cleaned and sanitized when changing from working with raw foods to working with ready-to-eat foods; between uses with raw fruits and vegetables and with PHF/TCS food; before using or storing a food temperature measuring device; and if used with PHF/TCS food must be cleaned throughout the day at least every 4 hours; and at any time during the operation when contamination may have occurred.

In the event that you do not bring enough utensils or are displaying food for more than 4 hours, you are required to set up a Ware Wash station that uses a 3-basin method for the purposes of washing, rinsing and sanitizing your equipment and utensils.



Chlorine bleach or other approved sanitizers shall be provided for sanitizing utensils, food contact surfaces, equipment, and wiping cloths. Sanitizers must be used in accordance with the EPA-registered label use instructions. An approved test kit must be available to accurately measure the concentration of sanitizing solution.

To properly sanitize, the object shall be immersed for at least one minute in a clean solution containing at least 50 parts per million of available chlorine as a hypochlorite and having a temperature of at least 75°F. This equates to 5 tsp. of chlorine solution per every 5 gallons of H₂O. To test the chlorine concentration using a test strip, place the strip in your sanitizing solution. This will either be basin #3 as seen in ware washing, or a commonly used sani-bucket used when sanitizing contact surfaces as shown below. Next, as the test strip is activated by the chlorine solution, compare the color that it changes to the color key on the test strip tube. This will indicate the concentration of the sanitizing solution.



Sanitizer test kits can be purchased in multiple places on the internet and locally. If searching on the internet, a simple search for "chlorine sanitizer test strips or kit" should point you in the right direction. If using a wiping cloth intended to be used moist, or wiping cloths intended to be air-dried, a mechanical clothes washer and dryer need not be provided.