Fact Sheet

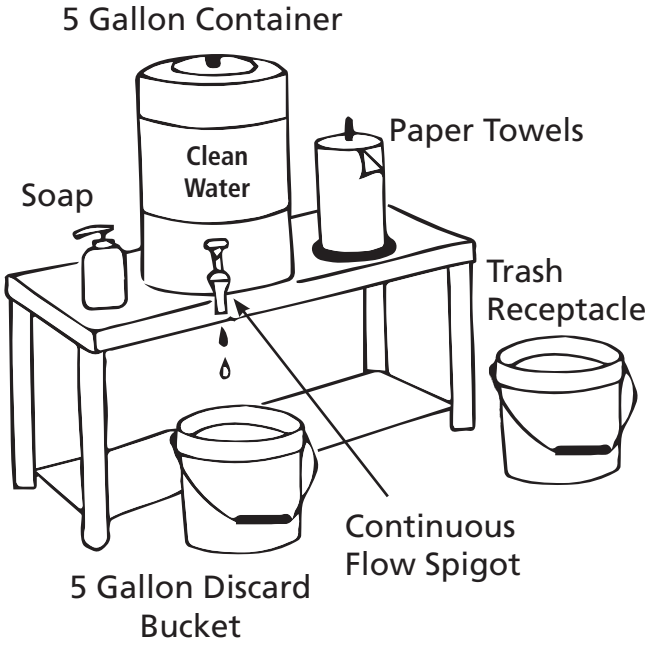
# Sampling Safely at Farmers Markets

Also applies to farm stands and related events

**Londa Nwadike,**
**Kansas State University/ University of Missouri Extension Food Safety Specialist**

## Sampling regulations

- Regulations vary by location. Some localities may require food handlers certificates, licensing, or other requirements for sampling. Check with your local health department for specific details.
- Wash produce before cutting and offering.
- If cutting off site, you should cut at an inspected location.
- If cutting on site, the vendor needs:
  - To use gloves or utensils to prevent bare hand contact with food that will not be cooked before eating,
  - Handwashing facility, and
  - Washing/sanitizing station
    - Use this before and during process



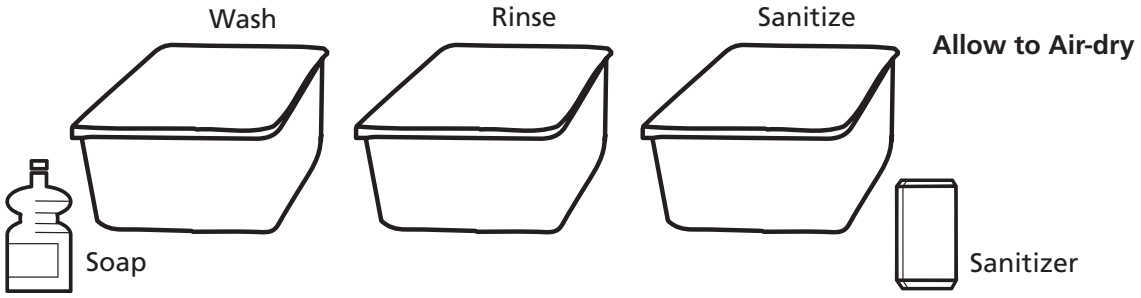

**Example Handwashing Station**

## Hand wash station *estimated* costs

| Item | Options | Where to buy | Cost |
|---|---|---|---|
| Water dispenser | 1: Insulated 10 gallon water dispenser *(hands free spout)* | Discount store | $45 |
| | 2: Insulated 5 gallon water dispenser | Discount store | $20 |
| Bucket to catch water | 5 gallon - can be second-hand | Second-hand store | $5 |
| Paper towel holder | | Discount store | $2.50 |
| Paper towels | | Any grocery/store | $1 |
| Liquid hand soap | | Any grocery/store | $1 |
| Bin to collect trash | Any trash container | Discount store | $5 |

## Washing and sanitizing station

- Use potable warm water (>110°F) in all 3 tubs. Use dish soap in the wash tub and only clean water in the rinse tub.
- For the sanitizing tub, use an approved sanitizer and the recommended test kit to test the concentration of the sanitizer. Contact your local health department for more specific information.
  - Generally, if using chlorine bleach, use 1 teaspoon unscented bleach to one gallon of water.
- Allow to air dry on clean paper towels or racks.




## Washing and sanitizing station *estimated* costs

| Item | Options | Where to buy | Cost |
|---|---|---|---|
| Dishpans - 3 | Buckets also OK | Discount or other | $2 each |
| Dish soap | Any | Any store | $2 |
| Dishrags | Must be clean | Any store | $1 |
| Approved chemical sanitizer | Bleach (can also use other approved sanitizer) | Any store | $1 |

## Sampling Regulations

- Provide individual servings, separate from sales food
  - Use toothpicks or individual cups
  - Public should not touch anyone else's sample
- Cut produce must be kept below 41°F or discarded after more than 2 hours if above 41°F.
  - Check temp hourly with thermometer
  - Put out small amounts

## More Sampling Regulations

- Sampling should be done under a cover
  - Tent or umbrella as necessary
- Keep insects, etc. off
  - Fan, fly screen, cover or other means
- Trash receptacle nearby

Reviewed by Nancy Beyer, Quality Assurance and Recall Coordinator of the Missouri Department of Health and Senior Services. Please contact your local public health inspector or the Missouri Department of Health (tel: 573-751- 6090) for more information.

UNIVERSITY OF MISSOURI Extension

Issued in furtherance of the Cooperative Extension Work Acts of May 8 and June 30, 1914, in cooperation with and funded in part by the U.S. Department of Agriculture. Director, Cooperative Extension, University of Missouri, Columbia, MO 65211 • MU Extension provides equal opportunity to all participants in extension programs and activities, and for all employees and applicants for employment on the basis of their demonstrated ability and competence without discrimination on the basis of race, color, national origin, ancestry, religion, sex, sexual orientation, gender identity, gender expression, age, genetic information, disability, or protected veteran status • 573-882-7216 • extension.missouri.edu