

Farmers' Market Food Establishment Operators Reference Guide

It contains guidelines for operating a Farmers' Market food establishment.

Event Essentials

Check with the Farmers' Market Manager in advance for these event essentials:

- Water Supply
- Restroom Facilities
- Electrical
- Pest Control
- Garbage Removal

Specific Event Essentials:

- Have sufficient electrical power available for all electrical equipment.
- Do not use containers (55 gallon barrels) as cooking devices if ever used to store food products.
- Provide rubbish containers in adequate number in and around the food stand. Empty them often to prevent flies, odors, and other nuisances.
- Do not empty grease and liquid wastes on the ground or street and NOT into the storm sewage system.
- Use an approved backflow prevention device to protect water supplies that are connected to hoses.
- Supply approved drinking (potable) water for use in food preparation, utensil washing and employee handwashing.
- Use food grade water containers to transport water when pressurized water is unavailable. The containers shall be made of smooth, nonabsorbent material with tight fitting covers.

Construction Layout

Booth Requirements:

- Ground cover is to cover those areas inside the booth where food is prepared, stored and displayed. Prepackaged, unopened food may be stored outside the booth on pallets or similar equipment no (6) inches off the ground.
- Be located on hard surfaces such as concrete, asphalt that are not subject to wet conditions. The public shall be kept out of booth space by appropriate means of separation. Ground cover options: oil roofing or tar paper, indoor/outdoor carpets, rubber mats, or tarp (poly vinyl).
- Have overhead covers, such as tents or canopies, to protect food from poor weather conditions.
- Be located 20 feet or more from livestock, garbage areas, restroom facilities and petting areas.
- Setting is to take place outside the booth and will need covering in case of inclement weather. Provisions shall be made to protect the public from hot equipment.

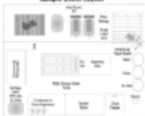
Sanitation & Hygiene

Proper Set-Up for Employee Hand Washing

Supply approved potable (drinking) water for employee hand washing. Any water hoses should be of food grade quality and hose connections should be elevated off the ground.

Hand washing stations are to be provided with hand soap and disposable paper towels. All hand washing devices must be located in the booth or immediately adjacent.

Sample Booth Layout



Foot of Booth