

PORTSMOUTH HEALTH DEPARTMENT

GUIDELINES FOR SAMPLING AT FARMERS' MARKET

Providing samples at Farmers' Markets allows customers to try a product before purchasing it. However, unsafe sampling methods can adulterate or contaminate food and can result in food borne illness. Follow these basic sanitation practices for healthy and legal sampling.

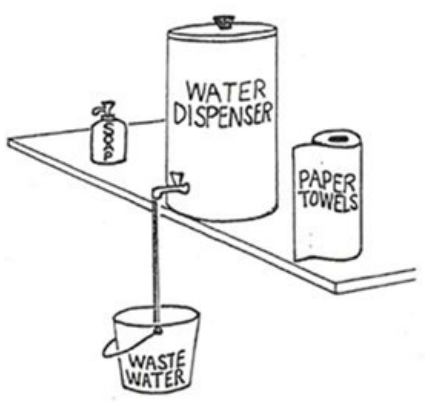
1. Sampling of potentially hazardous foods requires approval of the Health Department.
2. **Any vendor wishing to sample produce on-site must wash, rinse, sanitize and air-dry equipment and utensils on-site prior to preparing samples at Farmers' Market.** (See instructions below.)
3. Produce intended for sampling must be washed. Washing is to remove dirt, soil, and any other contaminants. Use a colander that has been washed, rinsed and sanitized in the washing station prior to rinsing any whole produce that will be cut for sampling.
4. Set up the hand washing and utensil washing stations **FIRST**. Thoroughly wash hands before the Farmers Market. Food handling at the Farmers' Market requires a hand-washing station. If money is handled, hands must be rewashed.

A **hand-washing station** consists of the following:

- Insulated water container with a spigot that can stay open (e.g. a Cambro unit). The spigot should not have to be held open by the person to dispense water.
- Liquid soap in a pump bottle
- Paper towels
- Container for the wastewater
- Container for soiled paper towels and waste.

Steps to Set Up the Station:

- Fill the insulated container with warm water. The temperature should be at least 85F.
- Place container for wastewater on the ground so it can catch the water after the hands are washed. Place liquid soap and paper towels alongside the insulated container.
- Locate trash container next to station for ease of disposal.



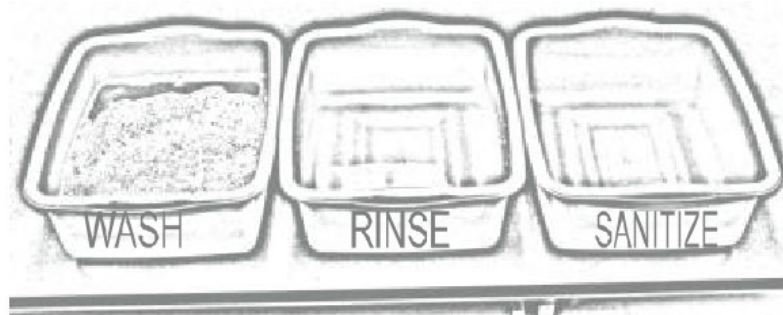
PORTSMOUTH HEALTH DEPARTMENT

A temporary three bay sink/utensil washing station must be set up in a protected environment (under tent.)

All food contact surfaces and equipment shall be cleaned at regular intervals (4 hours or less) and as often as necessary to maintain cleanliness. The following procedure is to be used for all food contact surfaces such as cutting boards, utensils, colanders, etc.:

- WASH (in hot soapy water)
- RINSE (in hot clean water)
- SANITIZE (soak for 1 minute in a 100-ppm bleach and water solution; approximately 1 teaspoon of unscented bleach / gallon of water or ¼ cup / 10 gallons of water).
- ALLOW TO AIR DRY (never towel dry; bleach will dissipate)

PROPER SETUP



If you choose another type of sanitizer, it must be approved prior to use. Bleach is inexpensive, easily accessible and very effective as a sanitizing agent. A chemical test kit must be provided and used at each site to monitor concentration.

5. Provide containers with sneeze and handling protection. Foods must be covered/protected during storage, display, preparation, service and transportation.
6. Use disposable gloves or utensils when cutting or handling products. Do not reuse gloves after touching contaminated surfaces, or money. NO BARE HAND CONTACT.
7. Use toothpicks, napkins, individual portion cups, disposable utensils to distribute samples. The idea is to prevent customers' hands or fingers from touching the samples or contaminating the food.
8. Wastewater from handwashing and utensil washing stations must go to the sanitary sewer. Do not dump wastewater on ground or pavement, or down the storm drain.