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On-Farm Market Operation Food Safety Preventive Measures Checklist

| Harvest and Handling Preventive Measures | Yes | No | N/A |
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| The farm has a written food safety plan and follows Maryland GAP/FSMA. | | | |
| The farm has a system to regularly clean and sanitize: harvest tubs, sorting and, display tables, and refrigerators. | | | |
| Worker/Farmer Hygiene Preventive Measures | | | |
| All farm workers are trained in food safety and records of annual trainings are maintained. | | | |
| Workers wash hands before handling produce, after using the bathroom, after eating, emptying the trash, handling untreated compost, using pesticides/cleaning chemicals and/or handling animals. | | | |
| Workers do not work when sick or with an open cut. | | | |
| Workers handling cash transactions do not touch produce for sale to prevent cross-contamination from currency. | | | |
| Farmer Hygiene Preventive Measures | | | |
| The farmer follows the same hygiene procedures as the workers. | | | |
| The farmer maintains a first aid kit so that worker injuries can be properly addressed. | | | |
| Market Building Contamination Preventive Measures | | | |
| Market buildings are monitored for pests and pests are be controlled. | | | |
| Food is stored off of the floor of the market (6 inches) and when in cooler not in direct contact with cooler walls. | | | |
| Refrigerators are regularly cleaned and sanitized and food is not stored under condensers or against the walls of the refrigerator. | | | |
| Lighting fixtures are covered to prevent contamination if a fixture breaks. | | | |
| Produce is stored separately (and never under) high risk (meat/poultry) and allergenic foods (milk, eggs & soy). | | | |
| Melting ice is allowed to drain to prevent food from sitting in water. | | | |
| Storage crates are cleaned and sanitized if they are reused (food grade bins)and broken crates are disposed. Cardboard boxes are treated as single use. | | | |

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| Storage containers are labelled as harvest and post-harvest to avoid cross-contamination. | | | |
| Bags given to customers are new and free of chemicals that can contaminate food. | | | |
| Food Demonstration/Sample Contamination Preventive Measures | | | |
| Produce is washed with potable water before cut for samples. | | | |
| Samples are handled with freshly washed hands or single-use gloves. | | | |
| Customer contamination is reduced by inserting a toothpick into each piece or by serving samples in an individual serving cup and a wastebasket is nearby | | | |
| A record is kept to track how long samples have been on a display table and any cut samples that have been sitting out for more than two hours are discarded. | | | |
| Consumer Contamination Preventive Measures | | | |
| Farm visitors are informed of food safety procedures and procedures are posted. | | | |
| Pets (except service animals) are not allowed in and around produce to be consumed. | | | |
| Contamination from customers to bulk items is prevented by providing utensils such as tongs, or deli tissue, to use for picking up items | | | |
| Areas of the farm (production areas) off limits to visitors are cleared marked. | | | |
| Bathroom Contamination Preventive Measures | | | |
| Portable bathroom facilities are located in a convenient location but far enough from the on-farm market to prevent contamination in the case of a spill. | | | |
| There is a hand washing station near the portable bathroom and signage regarding the importance of hand washing. | | | |
| Portable bathrooms and indoor bathrooms are stocked with soap/towels, etc. and cleaned regularly and a cleaning log is kept. | | | |

Source: Farmers Market Federation of NY, Cornell University, Cooperative Extension, Jefferson County, Food Safety Training Curriculum, Food Safety Recommendations for On-Farm Sales, <http://www.nyfarmersmarket.com/training-curriculum/>