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On-Farm Market Operation Food Safety Preventive Measures Checklist

Harvest and Handling Preventive Measures	Yes	No	N/A
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.			

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/>