

North San Diego Certified Farmers Market

Farmers and Food-Vendor Checklist (Served Foods, Prepared Foods, Produce)

Vendor: _____ Date: _____

Item	Start of Market Checklist	Y or N or n/a
ALL FOOD VENDORS		
1.	All food remains 6" off the ground AT ALL TIMES (includes during loading and unloading).	
2.	Certification must be current on scales used to weigh foods sold by weight.	
3.	Booth area is clean, free of any waste, equipment is clean and a trash receptacle is available to the customer's of the booth.	
4.	All offered foods are properly labeled and prices shown.	
5.	All food vendors, as appropriate, use protective gloves and supply is readily available.	
6.	Restroom/Washroom facilities are readily available (VIP Porta-pottie including hand-wash provided by Market within 200 feet).	Y
7.	Food Preparers have available a three-compartment sink with hot water, sanitizer and appropriate plumbing. (Provided by Market within 200 feet)	Y
PREPARED, PRE-PACKAGED AND SERVED FOODS		
8.	ORIGINAL and current Environmental Health Permit(s) on display.	
9.	All food items are properly stored (refrigerated, on ice) and covered as appropriate to the vendor.	
10.	Food handling equipment including trays, tongs, plates, pans and utensils are clean and properly stored. Oils and ingredients are properly stored and ready to use.	
11.	For non-prepackaged and foods prepared on-site, vendor booth must be enclosed with 16-mesh per square inch screens.	
12.	BBQ's, grills or other equipment approved for outdoor cooking must be separated from public access by using ropes or other methods suitable to protect food from contamination and public from injury.	
13.	Fire Extinguisher Requirements , when cooking or any open flame is present:	
	Each booth must have a minimum 2-A-10B: Class C rated portable fire extinguisher.	
	Any cooking operation involving combustible cooking media (e.g. vegetable or animal oils and fats) will also require a 2-A: K Class K fire extinguisher in addition to the Class C extinguisher.	
	Each extinguisher must be mounted and secured in a manner that it will not fall over yet be easily accessed in the case of an emergency.	
	Each extinguisher must be visible and accessible and located away from the cooking area.	
	Each extinguisher must have been serviced within the last year and have a California State Fire Marshal service tag attached.	
CERTIFIED PRODUCERS		
14.	ORIGINAL and current embossed CPC(s) on display.	
15.	Avocado farmers must have Avocado certificates for Avocados being sold.	
16.	All produce on display is listed on applicable permits, and appropriate for the indicated harvest period.	

SAMPLES OFFERED

17.	Vendors (<i>including</i> Farmers) that offer samples (whole or cut) MUST HAVE A COMPLETE and OPERATIONAL HAND WASH STATION set up in each booth:	
	A minimum five (5) gallon insulated container capable of providing a continuous stream of warm water at a temperature of 100°F from an approved source that leaves both hands free to allow vigorous rubbing with soap and warm water for 20 seconds	
	Soap in a pump – no bar soap	
	Single-use paper towels	
	separate trash can for towel waste	
	catch basin to collect wastewater, and properly dispose of all wastewater	
18.	Vendors that offer CUT samples MUST HAVE tooth picks or other single-use utensils pre-set with the samples before offering to customers.	
19.	Utensils are clean and properly stored.	
20.	Serving containers for samples MUST have covers.	

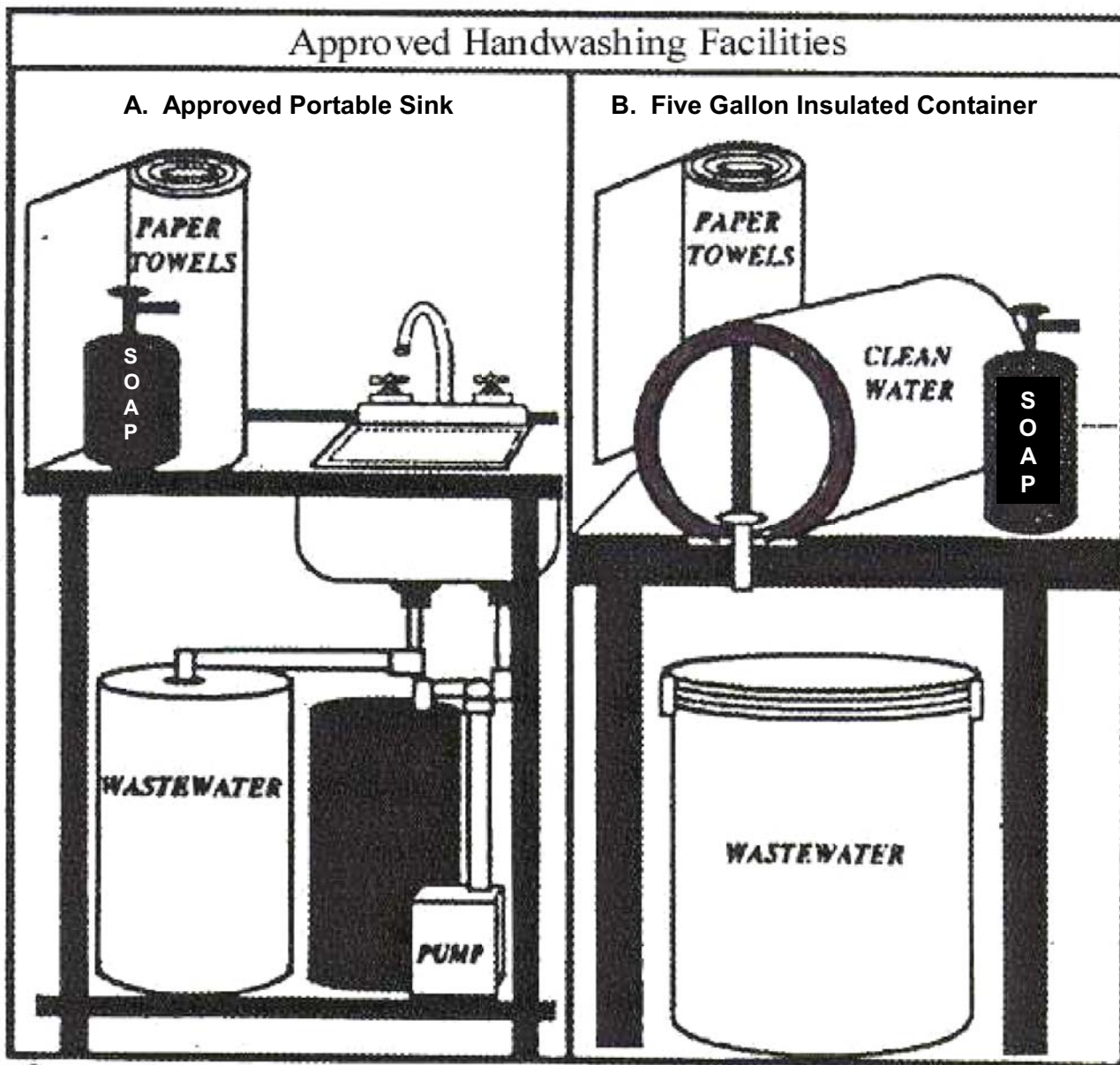
Additional Items, Notes, Corrective Actions Recommended, and Corrective Actions Required:

Signatures:

Vendor: _____ Date: _____

Market Representative: _____ Date: _____

BRING THIS PAGE TO THE EVENT AS A GUIDE TO SETTING UP YOUR HAND WASH STATION.



ELEMENTS OF AN ACCEPTABLE HANDWASH STATION

- Handwashing facilities must be provided in each food booth
- A minimum five (5) gallon insulated container
- Water must be kept warm – **at least 100°F**
- Spigot must provide a continuous stream of warm water that leaves both hands free
- Catch basin to collect wastewater
- Soap in a pump – no bar soap
- Single-use paper towels
- Separate trash can for towel waste only