

Safe Food Sampling Plan for a Minnesota Farmers' Market or Community Event

In order to offer safe food samples at a Minnesota farmers' market, you must complete this plan and submit it to your local inspector. If you have questions or need help completing this form, please contact Minnesota Farmers' Market Association at info@mfma.org or (320) 250-5087.

You can find your local inspector at: <http://gis.mda.state.mn.us/food/>; or call 651-201-6027.

BACKGROUND INFO

Farmers' market vendors and nutrition educators who want to offer food samples at farmers' markets must follow the same safe food handling practices as a licensed "Special Event Food Stand," and must provide information about their food sampling plan to their local inspector.

- ◆ Describe the size of the sample portions. You are limited to a maximum of a 3-ounce serving per sample.
- ◆ For serving samples, all samples must be in disposable single-use containers or offered using disposable single-use utensils (such as a toothpick or small plastic spoon)

Your name		Date	
Address			
City		State	Zip Code
Phone		Email	

Requirement

1. Type and amount of food to be served

- ◆ Describe what you plan to offer as food samples. If the samples will change during the season, list what you plan to serve each week. *Be specific* about the food item(s) you will serve. (E.g., jam on a cracker; piece of cookie or bread; veggie slaw made with zucchini, carrots, and peppers, etc.)

Requirement

2. Sources of the food samples

- ◆ List all the ingredients in your food samples produced on your farm/garden:

- ◆ List all the ingredients in your food samples *not* produced on your farm/garden and where they come from:
(E.g., salt, pepper, spices and herbs: grocery store; honey: local beekeeper)

3. Equipment used to serve, hold, prepare, package, or otherwise offer food samples

- ◆ Describe the utensils, cutting boards, bowls, knives, etc. that you will use to prepare your food samples at the market. (E.g., plastic cutting board, stainless steel knives, etc.)

- ◆ Describe the containers or utensils that will be used to offer food samples. (E.g., toothpicks, 3-ounce paper cups)

Requirement

4. Time period and location of operation

- ◆ List the name, location and hours of your farmers' market where you will offer food samples. (E.g., My Favorite Farmers' Market; Any Town, Minn.; Saturdays, 9 a.m.-1 p.m.)

- ◆ List the complete length of time you will prepare and serve food samples on any market day. (E.g., 30 minutes prep, 3 hours serving)

- ◆ Four hours is the limit for food items to be served without temperature control and still be served to the public. If you prepare and serve food samples for a period longer than four hours, describe your plan for disposing of food samples and serving fresh ones after four hours. (E.g., 5-gallon pail with a lid for food disposal)

- ◆ If you use a temperature control such as ice, describe how you do that and how you make sure the food temperature stays in the "safe" range. (E.g., plastic container with ice, thermometer in the ice in the container, cooler with extra ice.)

5. Facility for washing hands

If you serve food samples, you must wash your hands under running water for 20 seconds, use soap, and dry your hands with single-use disposable towels. Hands must be washed before putting on plastic gloves, before handling any food item, after using the bathroom, or after handling any non-food item, clothing, boxes, etc. Containers are needed to catch the used water and paper towels.

- ◆ Describe your hand washing station or attach a picture of it. (E.g., 5-gallon insulated thermos with turn-on faucet, soap, paper towels, a pail to catch the water, a pail for the used paper towels.)

Requirement

6. Facility for washing utensils, cutting boards, bowls, etc.

You have two options for the utensils and equipment (these are called “wares” in the state regulatory language) that you use to prepare your food samples at the market:

- ◆ Bring enough clean wares with you that you never re-use a dirty item
- ◆ Wash wares at the market

If you wash wares at the market, you must have three containers of water from a clean, tested water source: one for washing, one for rinsing, and one for sanitizing.

Describe your plan for making sure you always use clean utensils, bowls, cutting boards, etc. (E.g., you bring two sets of all utensils; OR you use three pails for washing, rinsing and sanitizing)

7. Source of water

The water you use for hand washing and ware washing must be “potable.” Potable means that it must be drinkable water. It can be from a municipal water supply; or from a private well if the well water is tested at least once per year and shown to be free of pathogens or contaminants.

Check the appropriate response:

- ◆ I use water from my municipal water source _____
- ◆ I use water from my own well _____
 - List the date of your latest well water test _____

8. Methods of liquid and solid waste disposal

You are responsible for the safe disposal of all the water and materials you used to serve food samples: paper towels and water from washing hands, water from washing wares, containers for the samples, etc. Note: waste water CANNOT be poured down a street drain since that water does not go through a water treatment system.)

Describe how you will handle and dispose of waste water, food scraps, paper trash, plastic trash, etc. (E.g., all water is contained in pails with lids; all trash and compostables are put in plastic bags; everything is brought back home and disposed of.)