

Farmers'	Market Vendors	s' Food Safe	ty Checklist
Vendor's N	lame:		
Date:			

Log sheet for recording temperatures and sanitizer solution concentration

Items to be checked	Υ	N	If no, corrective action
Have you read the Farmers' Market Guidelines provided by your Regional Health Authority?			
Is your market stall clean and sanitary?			
Is your table smooth, easily cleanable and in good repair?			
Do you have handwashing supplies available at your stall?			
Did you wash your hands thoroughly before handling any food?			
Do you have a sanitizer solution (e.g. bleach) for cleaning your table and equipment?			
Do you have test strips to ensure the concentration of your sanitizer solution is adequate?			
Do you store your cleaning supplies separate from your food?			
If you sell potentially hazardous food, is it stored below 4C?			
Do you have an accurate thermometer to monitor cold holding temperatures?			
Is your equipment clean and in good repair?			
Do you properly clean and sanitize equipment before and after its use?			
Is all your food packaged in clean food grade material?			
Are you wearing clean apparel, with your hair restrained?			
Is your food on display protected from customer and environmental contamination?			
Do you have an ingredient list for each of your food products?			
Do you have contact information (producer's name and contact number) to supply with the purchase of each food product?			
Are all potentially hazardous foods being offered for sale identified with a date of preparation?			
Are left-over potentially hazardous food samples discarded after one hour, if they are not held below 4C or above 60C?			

	Morning	Afternoon
Cold Food Temperatures (°C)		
Hot Food Temperatures (°C)		
Sanitizer Concentration (ppm)		