



# A Food Safety Assessment Tool for RI Farmers' Market Managers

COOPERATIVE EXTENSION FOOD SAFETY EDUCATION PROGRAM

***The following questions will help managers of farmers markets determine if their market is a food safe environment for everyone. A properly operated market should be able to answer 'YES' to all applicable questions.***

## Market

- Is the area surrounding the market place free of trash and debris?
- Do you have a market practice in place to help control pests?
- Are vendors cleaning their tables prior to set-up and regularly during the day?
- Is your market kept animal-free, excluding service animals?
  - Animal displays are located outside of market and away from food.
  - Proper signage is used to remind customers to wash hands before entering market area.
- Are individual market stands under protective cover when located outdoors?
- Are nearby bathroom facilities, for both vendors and customers, equipped with hand-washing capability?  
**(potable water and soap is preferable to hand sanitizer)**
  - Is their proper signage reminding vendors to wash their hands before returning to table?
- Is potable water used for hand-washing?
- If the water is sourced from a well, has the well been tested and approved within the last year?
  - Is it retested after any event that may cause water contamination?
- Are hand-washing stations available to vendors handling food products?

## Are vendors informed about the following?

- Following good personal hygiene?
- Washing their hands at the appropriate times?
- Covering cuts or open wounds with proper bandage and single-use gloves?
- Prohibiting from smoking and eating while selling and/or handling food?
- Not handling food products when ill?

## Products

- Do vendors have proper permitting to sell food products other than uncut produce?
- If on-site cutting are vendors following proper food safety procedures?
- If sampling products are vendors following proper food safety-procedures?
- Do vendors keep product displays off the ground?
- Are uncooked/raw animal products kept separate from ready-to-eat products? (i.e. produce, baked goods etc.)
- Are products stored in easily cleanable containers?
- Are bags used in food sales considered food grade?
- Do you have signage reminding customers to wash product before consumption?



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