



## FARMERS' MARKET "SAFE SAMPLES"

### On-Site Food Processing Station

If you would like to offer samples of your non-potentially hazardous food products to your customers, please provide an on-site food processing station. The food products that meet this criteria include bakery items, vegetables, and fruits (except for melons). Small sample batches should be cut frequently and the area cleaned between each use to reduce the opportunity for bacterial growth and insect problems. Please use the following guidelines to set up a processing station.

- ◆ Provide a cleanable **work table** for your station. This must be located away from your customers and have overhead protection.
- ◆ Provide an approved warm water hand washing station. A minimum of a **5-gallon insulated water container** with a spigot that stays open for a continuous flow of water (for a two hand scrub) along with **soap, paper towels, and a waste water container** must be provided.
- ◆ Provide a **covered garbage container** and waste water storage container **cover**. Dispose of waste water into sanitary sewer and not storm sewer or onto the ground.
- ◆ **Gloves, deli tissues**, or some other means must be used in order to prevent direct hand contact with the food. Wash hands prior to and after using gloves. Bacteria will multiply inside the warm gloves.
- ◆ **Knives and a small cutting board** must be sanitized prior to use. Remove food debris frequently. Stop and sanitize at least each half hour during busy periods if your station is in constant use. Be sure the cutting board is smooth and in good condition.
- ◆ You may use **cutting sheets, butcher paper, or wax paper** to cut on and throw out after each use, so you do not have to clean surfaces as often.
- ◆ Sanitizer solution should be 50 to 100 ppm of **bleach and water**. This is about  $\frac{3}{4}$  teaspoon to a gallon of water in a **bucket**, or  $\frac{1}{8}$  teaspoon to 2 cups of water in a **spray bottle**. Use **chlorine test strips** to verify concentration. Use warm water only, not hot.
- ◆ Several clean **dish cloths or disposable hand-i-wipes** are needed to wipe surfaces. Use separate cloths for sanitizer and detergent water. Keep cloths in the respective solutions between uses to limit bacterial growth.
- ◆ Provide a utensil washing station to wash cutting boards and knives. Use **two pans**, one with **detergent** water for washing and the other with 50 to 100 ppm bleach water to rinse and sanitize the utensils. (To mix see bleach water bucket instructions above.) Be sure you are using safe, clean water at all times.

*Note: Potentially Hazardous food products, such as melons and cheese, will require a contract with a licensed facility that will cut, package, and pre-chill in small portions. These foods must be kept at 41° F or below in transit and at the market. Please call the Marathon County Health Department for further information at 715-261-1900.*

\*Items in bold print can be used as a quick reference for packing.