safe plates
BY NC STATE EXTENSION





Safe Plates at Farmers' Markets Implementing Best Practices

Vendors and managers are responsible for a good food safety culture at farmers' markets. Implementing best practices at the farmers' market includes: 1) training vendors and managers, 2) ensuring availability of restroom facilities and hand washing stations, 3) managing health and hygiene and 4) obtaining food from safe sources.

When to Wash Your Hands

- Frequent, thorough handwashing is an essential part of good personal hygiene and preventing the spread of pathogens.
- As you enter the market
- Before preparing samples
- After:
  - Any absence from booth
  - Restroom use
  - Smoking, eating or drinking
  - Touching an open sore, boil or cut
  - Handling fresh produce
  - Taking out the trash
  - Any potential contamination



Good Training Programs

- Help everyone understand roles and responsibilities
- Reinforce consequence of action or no action
- Remain consistent

Managing Health and Hygiene

- Restroom facilities should be in a convenient location
- Handwashing signs should be located in a visible space and have clear graphics showing proper handwashing technique
- Hand sanitizers and single-use gloves should not be used in place of hand washing
- Workers should not handle food if they have diarrhea, fever, vomiting, jaundice, sore throat with fever, or uncovered seeping wounds on any exposed body parts

Protecting Food in Transportation

Vendors can encourage their patrons to promptly refrigerate products after purchase by going directly home and avoiding side trips. Food will decline in quality and perishable foods like meat and eggs can pose food safety hazards. Consider providing inexpensive coolers and ice packs for purchase.

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