

Structural and Operational Requirements for Certified Farmers Markets and Retail Food Vendors

General Requirements

- All food stands require overhead protection.
- All food stored minimum 6 inches off ground.
- Approved toilet and hand wash facilities within 200 feet of the CFM.
- No live animals, birds or fowl shall be kept or allowed within 20 feet of any area where food is sold or held for sale.
- All refuse shall be stored and disposed of in a sanitary manner.
- Food preparation is prohibited with the exception of food samples.

Sampling Requirements

- Samples shall be kept in approved, clean covered containers.
- All food samples shall be distributed by the producer in a sanitary manner.
- Clean, disposable gloves shall be used when cutting food samples.
- Food intended for sampling shall be washed with potable water so it is safe for consumption.
- Potentially hazardous foods shall be maintained at or below 41°F. All other food samples shall be disposed of within 2 hours.
- Utensil and cutting surfaces shall be smooth, nonabsorbent, and easily cleaned.
- A hand wash station shall be provided with liquid soap, clean water, paper towels and a waste water receptacle.
- A three compartment utensil washing station is required with soap, clean water and sanitizer (chlorine or quaternary ammonia) in a water solution.