

WACO FARMERS MARKET FOOD VENDOR REQUIREMENTS

NAME OF VENDOR: _____ DATE: _____

PERMIT REQUIRED:

- _____ Valid food establishment permit. Permit type determined by Option 1 or Option 2 under the farmer's market ordinance.
- _____ All permits and certificates (DSHS, TDA, USDA, WMCPHD, etc.) displayed visible to customers and inspectors.
- _____ Food products verified for exemptions (whole, uncut fruits and vegetables, commercially prepackaged non-PHF, unshelled nuts)
- _____ Person in Charge / Food Manager present for inspection and during open hours

FOOD SOURCES and FOOD PREPARATION:

- _____ Food and ice obtained from approved sources and in sound condition.
- _____ **No foods or ice prepared from a home kitchen allowed. No home canned foods. No Cottage Food Industry products.**
- _____ Food prepared in permitted or licensed establishments or on site (if allowed).
- _____ Equipment adequate to cook and hold foods at the required temperatures.
- _____ Foods held at 135 ° F or hotter or at 41° F or colder. Frozen foods at 0° F degrees
- _____ Thermometers in each cold unit. Metal stem product thermometer to check cooking and holding temperatures.
- _____ Packaged foods **not** stored in contact with water or undrained ice.
- _____ No bare hand contact with ready to eat foods.
- _____ Cut melons, cut leafy greens and cut produce must be kept cold.

EQUIPMENT:

- _____ Food, ice, utensils, and single service articles protected from contamination during storage, preparation, display, or serving.
- _____ Food, food equipment, and single service articles kept off the ground.
- _____ Utensils, including ice scoops with handles, provided to minimize touching foods with bare hands.
- _____ Single service articles provided for use by the consumer.
- _____ Food contact surfaces and ice bins/chests easily cleanable. Washed, rinsed, and sanitized as necessary.

FOOD DISPLAY:

- _____ Food and ice protected from customer contamination (touching, handling, sneezing, and coughing) including simple sampling.
- _____ Sneeze guards, covers; dish covers, single servings, portion control, etc. in place and used.
- _____ Food temperatures. Hot foods 135 ° F or hotter, cold foods 40 ° F or colder.
- _____ Only single service articles provided to the consumer. Utensils/dishes protected. Handles presented to customer.

DISHWASHING:

- _____ Three suitably sized sinks or basins, hot and cold water, soap, and sanitizer provided for cleaning equipment and utensils.
- _____ Procedures: First basin- wash with hot, soapy, water. Second basin- Rinse with clean, warm, water. Third basin- warm water containing sanitizer. Immerse for one minute. Sanitizing solution consists of one tablespoon of bleach per one gallon of water or other sanitizing equivalent. Air dry. **Have test strips available to check sanitizer strength.**

PERSONAL HYGIENE AND HAND WASHING:

- _____ Personnel with high degree of personal cleanliness.
- _____ Personnel not sick. Free of infections or illnesses.
- _____ Clean clothes and aprons/ hair restraints/good-hygienic practices.
- _____ Hands clean. Washed as often as needed during food preparation / handling / serving.
- _____ Hand wash station. A sink or container of warm water (100 -110 ° F) with a free flowing spigot (no push button), soap, and paper towels provided. A catch basin provided to collect wash water.
- _____ No tobacco or eating food in preparation and serving areas or while on duty.
- _____ Restrooms onsite available to employees.

WIPING CLOTHS:

- _____ Cloths available and kept in a container of sanitizing solution between uses.
- _____ Solution clean and made fresh as needed. Test strips available to check sanitizer strength.

WATER:

- _____ Hot and cold water at booth in enough quantity to prepare food **and** to clean hands, equipment, serving areas, and utensils.

GARBAGE DISPOSAL:

- _____ Trash cans with lids at booth. Lids on cans when not in use.

BOOTH CONSTRUCTION:

- _____ Booths, trailers, and tents constructed with barriers to protect the food and control access of persons in food areas.
- _____ Overhead protection required. **(No exceptions)**
- _____ If on the grass or bare ground, sub flooring graded to drain, dust or mud controlled. Flooring may be constructed of tight wood, tarps, outdoor carpet, disposable cardboard, or other cleanable material.
- _____ No pests (flies, roaches, or rodents). Provide controls from pests.
- _____ **Food contact surfaces protected from flies and insects. Screening (16 mesh), fans, doors, walls, etc. is required to control pests.**
- _____ Wastewater, dishwater, gray water, etc. disposed of into the sanitary sewer. No dumping on the ground.