



Food Sample Safety Rules

Farmers or vendors at the Muskegon Farmers Market **may** provide food samples if the following safety rules are followed.

Processed Food Samples

Processed foods include bakery items, jams, jellies, canned items, etc. Samples must be prepared at an approved, licensed kitchen before they are brought to the Market.

- Baked goods can be cut into sample-sized pieces in a licensed kitchen, placed on a tray with a toothpick inserted into each piece and the tray covered with plastic wrap.
- Cheese can be prepared the same way as baked goods.
- Canned items such as jelly, salsa, etc., may be opened one jar at a time and supplied with a disposable utensil for customers to use.
- Always use toothpicks, wax paper, paper sampling cups or disposable utensils to distribute samples.
- Temperature control must be maintained on items needing refrigeration after opening.
- **Home-canned and home-prepared foods are not allowing in the Market.**

Fresh Fruit and Vegetable Sampling

Samples prepared ahead of time must be prepared in a licensed kitchen. No home-prepared food samples are allowed in the Market. Preparation of most fruit and vegetable samples that require cutting or slicing must be done on-site, immediately prior to consumption.

On-site rules:

- For on-site sample preparation, bring several clean knives and cutting boards in protective plastic containers or food storage bags, wrapped in plastic wrap.
- Use clean equipment to cut product, taking care to store in-use items so they are protected from contamination.
- Use single service equipment whenever possible.
- Do not re-use soiled knives, cutting boards, etc. Store soiled equipment in a closed bag or container to avoid attracting insects. Take soiled items with you at the end of the day.

- All fruits and vegetables must be rinsed thoroughly in potable water.
- Melons must be rinsed in a 200 parts per million chlorine solution prior to slicing.
- Fruit and vegetable samples must be protected from contamination at all times.
- **Samples must not be handled with bare hands.** Use disposable gloves, single use utensils, napkins or tissues or toothpicks to avoid handling prepared samples.

Ahead-of-time preparation rules:

- When preparing fruit and vegetable samples ahead of time, wrap cut samples in plastic wrap.
- Melons and tomatoes must be stored at 41°F or below, once cut.
- Mechanical refrigeration is recommended.
- Any ice used for cooling must be continuously drained to avoid soaking wrapped items in melted ice water.

Meat Safety

All meats must come from inspected and approved sources. Vendors must be able to show proof of the approved sources. Home-canned and home-prepared foods are not allowed.

- Meat items may be served directly from a covered grill using toothpicks, tissues or other sanitary methods.
- Cooked foods that are be held must be maintained at 135°F.
- Protect foods from contamination and insects at all times.
- Condiments must be in single serving packets unless the condiments are also items being offered as a product sample.
- Meats should be provided in pre-formed patties or pre-cut portions not requiring on-site preparation.
- The serving of full meal size portions requires a temporary food establishment license from the Muskegon County Health Department.

Personal Hygiene

- No bare hand contact with read-to-eat food. Use gloves or suitable utensils to handle food.
- Vendors serving ready to eat food shall wear clean outer garments, effective hair restraints (for example, baseball cap) and not smoke, eat or drink when preparing or serving samples.
- Wash hands and exposed parts of arms after restroom use, smoking, eating, or handling anything that would cause contamination.
- Exclude ill employees from working in food preparation.

Temperature Control of Foods

Meat, milk, eggs, cut melon, cut tomato or any other potentially hazardous foods must be maintained at proper temperature to prevent growth of disease-causing organisms.

- Hot holding: 135°F or higher
- Cold holding: 41°F or below
- Cooking temperatures: potentially hazardous foods (held for at least 15 seconds)
 - chicken – 165° F
 - ground beef – 155° F
 - wild game – 165° F
 - all other raw animal foods – 145° F
- Partial cooking of potentially hazardous foods is prohibited.
- A metal stem thermometer or thermocouple must be provided to check internal temperatures of potentially hazardous hot and cold food items.
- Metal stem thermometers must be accurate to within $\pm 2^\circ\text{F}$.

Food Protection

- All food must be protected from customer handling, coughing, sneezing or other contamination by wrapping, use of sneeze guards or other effective barriers.
- Sample preparation must be done using smooth, cleanable surfaces (that is, tables) that are protected from customer traffic.
- Slicing must be done on cutting boards.
- Use of vehicle tailgates and pocket knives is prohibited.
- Display food samples on disposable plates or trays.
- When transporting pre-prepared samples, protect from contamination and maintain temperature of potentially hazardous foods.

Overhead Protection

The Market requires that booths which offer food samples must be covered with a canopy or other type of overhead protection unless the food samples are pre-packaged.

Floors

When food samples are offered, flooring must be provided or a surface such as temporary non-absorbent matting that will minimize dust and mud.

Insect Control

Any exposed food samples must be protected from flying insects or other pests by walls, screens, doors, etc., to prevent the entry of pests.