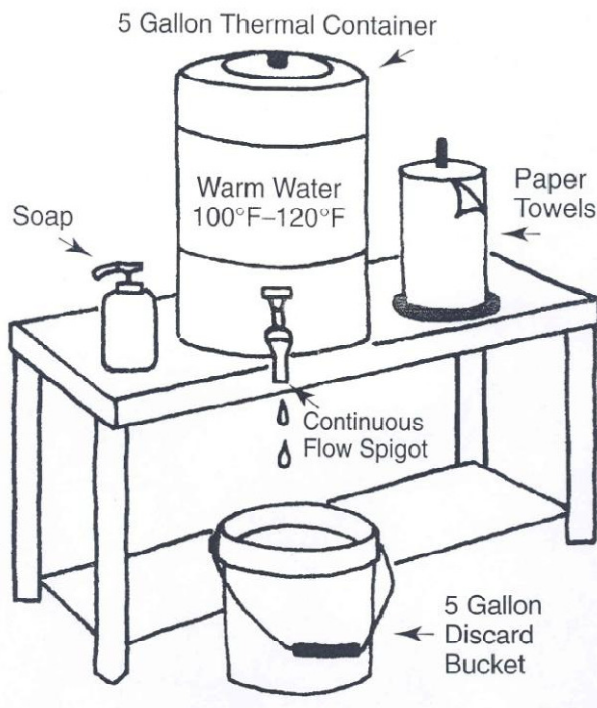


FARM VENDOR SAMPLING REQUIREMENTS:

1. Have a gravity flow **handwashing facility** in your booth. This consists of an insulated container with a spigot that can lock in open position – capacity of 5 gallons or more filled with warm water about 100°F, a tub or bucket for waste water, pump soap and paper towels. **WASH HANDS FREQUENTLY!**
2. No **bare hand contact**. No **sick food workers** present.
3. Provide **sanitizer solution** for wiping cloths. This solution consists of 1 teaspoon of bleach per gallon of water.
4. Foods/samples must be protected. Samples must be in a covered container. Provide tooth picks, or other means to have no bare hand contact with the samples.
5. Water must be from an approved source.
6. **Wastewater** must be taken with you at the end of the day and disposed in a sanitary sewer. Disposal of wastewater in storm drains or on the ground is not allowed.

Temporary Handwash Station

The handwashing station must consist of a 5-gallon thermal (insulated) container with a spigot that provides a continuous flow of warm (100°F- 120°F) running water, soap, paper towels and a 5-gallon bucket to collect the dirty water. Any Temporary Food Establishment found without adequate hand washing facilities will be closed or required to stop selling or giving away food samples until the violations are corrected.



Any large retail chain store sells the 5-gallon insulated container and the spigots are easily changed out with the continuous flow version from any hardware store.