

As a farmers market manager food safety should be a top priority. Understanding the risks, conducting a food safety risk assessment during a market day, as well as putting in practice policy and procedures to mitigate risks will go a long way towards protecting your customers, farmers, and the market should a food borne illness be traced to the market. The purpose of this assignment is to help you think through the risks and create policies to protect your market and your customers.

1. Go to your county health department's website. Read through the specific guidelines that they have for temporary and/or mobile food establishments. Identify the policies and guidelines from your county in each of the following areas. Paste them below.
2. Temperature
3. Hygiene
4. Water
5. Animals
6. Cross-contamination
   1. Displays
   2. Travel
   3. Consumer
7. Sampling
8. Labeling
9. Traceability
10. Other
11. Of the risks identified above, which are the most relevant to your market? Are those risks addressed within the rules and policies that you have for the market? If not, prepare a written rule or policy for each unaddressed risk. Include who will be responsible for assessing this, when the update to policy will take place, and a plan for sharing this with vendors/board/volunteers in the future.
12. Create a food safety checklist that can be used on site by a market manager during a walkthrough of the market, detailing how and when these risks will be assessed.