



North Coast Growers' Association

Humboldt County Farmers' Markets

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Requirements for Sampling Food at our Certified Farmers' Markets

Sampling is allowed at all of our markets. We pay extra for our Environmental Health permits in order to allow sampling, and our customers love it. So not only do we allow sampling, we encourage it!

Environmental Health Rules for sampling at the farmers' markets are as follows:

1. Off-site food prep of produce (cutting, peeling, etc) is prohibited - all cutting or slicing of samples must be done at the market site. The space used to prepare samples must have an overhead covering.
2. Produce intended for sampling must be washed and safe for consumption. Produce may be washed prior to transport, provided that washed produce is segregated from unwashed produce.
3. Samples must be under your control at all times, and be distributed to customers in such a way that prevents customers from contaminating other samples including touching, coughing, or sneezing on food meant for others. There must be no opportunity for a customer to touch any of the remaining samples.
4. Use toothpicks, compostable utensils, or squeeze bottles to distribute samples. Avoid contact with hands. Bottles should be capped when not in use.
5. Keep samples in a clean, covered container, such as a clear plastic container with a hinged lid or a plate with a clear dome cover.
6. Hand washing facilities, with soap dispensers and paper towels must be available for use at each stand or stall where samples are offered. Facilities are to consist of a water-dispensing container with a spigot valve that can stay open, leaving hands free for washing. Wastewater is to be collected in a drain bucket beneath the spigot.
7. Waste water may not be dumped into the street, planters or into storm drains! It must be disposed of into the community sewer system.
8. Produce waste/compost shall be contained to minimize odor and insect development. (i.e.: use containers with lids).
9. Utensils and cutting surfaces shall be washed and sanitized (i.e.: chlorine solution of one tablespoon of liquid bleach per gallon of wash water).
10. Cutting surfaces shall be smooth, non-absorbent and easily cleanable.
11. The Market Manager and the Board of Directors shall ensure that all participating growers are familiar with these guidelines.
12. The Health Department reserves the right to discontinue sampling.

Please note: distribution of *cooked* samples (such as sausage, etc.) is not allowable in the certified agricultural section of the market as per CDFR regulations. Cooked samples are only allowed in the non-ag (ancillary) section of the market, and require a temporary food facility permit.

last updated in 2019