

## TOWN OF DERRY DEPARTMENT OF PUBLIC HEALTH

## 2024 FARMER MARKET VENDOR REQUIREMENTS

## VENDOR REQUIREMENTS AND CHECKLIST FOR FOOD SAFETY

	Overhead protection for operation, food storage, and food preparation
	Handwashing station with water & spigot, catch basin, liquid pump soap, and paper towels (booths preparing food) – hand sanitizer can be used in addition, but is not a replacement for a proper handwashing station. This line item is only for those vendors who are preparing, serving samples or who handles unwrapped products other than produce or nuts in shell.
	Sanitizer solution (1 tsp chlorine bleach per gallon water) and wiping cloths.
	Probe thermometer
	Adequate ice in coolers to keep PHF ≤41°F (ice must be at or above the level of food)
	Adequate hot holding capabilities of $\geq 140^{\circ}$ F (powered or gas heat for extended periods) (2 sternos per chaffing dish)
	All food storage must be $\geq 6$ inches off the ground or in protected containers such as insulated coolers.
	All food protected from contamination from dirt/insects by remaining covered during market hours.
	3-compartment wash station (wash, rinse, and sanitize)
	All food vendors must use a barrier between food and bare hands when handling potentially hazardous food items. Acceptable barriers include gloves, tongs, waxpaper, serving spoons or spatulas.
	Food items are not to be stored in direct contact with ice, and if packaged foods are stored on ice, the ice must be drained.
	No smoking or eating in food preparation areas.
	Workers with symptoms of diarrhea, vomiting, jaundice or sore throat with fever cannot work with food.
	Trash can
	Do not dump wastewater in storm drains or on the ground.
	Store utensils and paper products 6" off of ground.
	If cooking food, it must be done under a tent.
	Cold-holding during transport must stay below 41 degrees F.
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<sup>\*</sup>PHF= potentially hazardous food

Town of Derry Health Department 14 Manning Street Derry, New Hampshire 03038 603-845-5519 or 603-845-5520

<sup>\*\*</sup>Vendors with one or more imminent health hazards will be closed.

## www.derrynh.org



Temporary food stand hand-washing set-up.