

Sampling Safely at Kansas Farmers Markets, farm stands, and related events



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Providing samples at a Kansas farmers market is allowed if the following conditions are met:

(NOTE: there is NO limit to the number of times per year that samples can be offered. Any food product legal to sell can be sampled. Wine can also be sampled, but vendors must obtain a special event permit from the Kansas Alcoholic Beverage Control board (www.ksrevenue.org/abc.html)).



USDA photo

Sampling regulations

Sample is provided at no cost and is offered to demonstrate its characteristics.

- An entire meal, individual hot dish, or whole sandwich is not recognized as a sample.

Handwashing station meeting the following minimum requirements must be present for sampling if there will be any handling of the product or utensils for serving samples onsite (see page 2 for illustration):

- 5-gallon cooler modified with a hands-free spigot. *
- Catch basin for waste-water
- Liquid soap
- Paper towels
- Adequate supply of warm water
- Trash receptacle

Three-compartment sanitizing station is present for washing and sanitizing all utensils (if needed — can also use disposable or bring enough clean utensils). The following equipment must be available if needed (see page 2 for illustration):

- Three tubs/basins
- Adequate supply of potable hot water

- Liquid soap
- Approved sanitizer (sanitizing tablets or unscented bleach); test strips are strongly recommended.
- Paper towels
- The first basin holds warm (at least 110°F) soapy water for washing. The second basin contains clean rinse water. The third holds sanitizing solution (if using chlorine bleach, 1 teaspoon unscented bleach per gallon water).
- Soak utensils in sanitizing solution for a minimum of 30 seconds, remove and place on clean paper towels or racks. Items must be allowed to air dry.

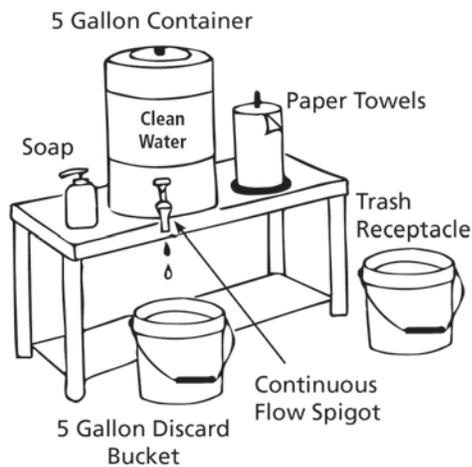
Sanitary procedures are followed.

- Sampling must occur under cover. If the market itself is not under a structure, a tent or umbrella is adequate.
- Samples must not be exposed to insects or other environmental contaminants. A fan or fly screen may be necessary.
- No bare-hand contact with ready-to-eat food is allowed.
- Food handlers must wash their hands with soap and water and then dry with paper towels before working with food.

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Handwashing Station



- Cutting boards and knives must be washed, rinsed, and sanitized before use and frequently throughout the sampling process using the three-compartment sanitizing station.

Proper food storage temperatures are maintained.

- Hot foods must be maintained at or above 135°F. Ensure that foods are cooked to a safe minimum internal temperature as listed here: www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures
- Cold perishable foods must be maintained at or below 41°F.
- Dispose of any perishable foods left in the temperature danger zone of 41°F to 135°F for two hours or more.
- Product temperatures should be checked hourly with a properly calibrated thermometer. (More information on thermometer calibration is available in the following publication: bookstore.ksre.ksu.edu/pubs/MF3138.pdf.)

Appropriate tools for dispensing samples are used and adequate trash receptacles are available.

- Samples must be pre-portioned by the vendor so the consumer does not cut/portion the sample themselves.

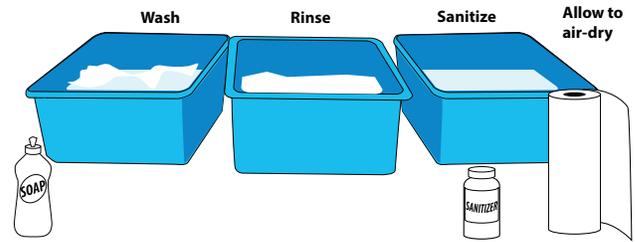
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Reviewed by Adam Inman, Kansas Department of Agriculture (KDA) Food Safety and Lodging Program. For more information on sampling requirements, contact KDA.FSL@ks.gov or 785-564-6767.

Publications from Kansas State University are available at: bookstore.ksre.ksu.edu

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Washing and Sanitizing Station



- Samples must be served individually. This can be on plates, in cups, on toothpicks, or other appropriate method.
- Access to samples must be controlled so that customers cannot touch any sample that they will not be consuming.
- Adequate trash receptacles must be provided at the sampling site.

Fresh produce must be washed before being offered as a sample.

KDA recommends that vendors and market staff/volunteers interested in offering samples participate in a food safety course, such as “Focus on Food Safety” (two-hour class), “ServSafe” food handler (a three-hour course), or “ServSafe” manager certification (a 16-hour course with a written test). These courses are offered several times a year in different regions of Kansas by KDA, the Kansas Restaurant and Hospitality Association, and/or Kansas State Extension. **

For more information on sampling requirements, contact KDA Division of Food Safety and Lodging (KDA.FSL@ks.gov or 785-564-6767).

Individual farmers markets may have additional regulations pertaining to sampling.

*Standard 5-gallon coolers can be easily modified to have a free-flow spigot through the following steps: 1) Unscrew the original push button spigot; 2) Install a hands-free replacement spigot available for bottled water coolers. These are commonly available at hardware and home-brewing stores for less than \$8.

**Kansas ServSafe course information: www.krha.org or www.ksre.k-state.edu/foodsafety/servsafe. Announcements of future Focus on Food Safety courses are available from: agriculture.ks.gov/foodsafety.


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