



Indoor Facility Monitoring

Do a weekly inspection of the indoor market facility to make sure:

- Chemicals, pesticides and cleansers are stored away from food service and food sales areas
- All storage areas are dry and pest-free
- Regular cleaning and maintenance actions are complete
- Washrooms and food service areas are clean and sanitary
- Market tables are stored away from food service areas
- Proper cleaning and sanitizing of indoor facility prior to market opening

