



Vendor Checklist

Common Sense Hygiene DOs & DON'Ts

Post the **Common Sense DOs and DON'Ts checklists** where staff can see them. Use the Safety Toolkit checklist to ensure you're stocked and ready for market, and use the Monitoring Hygiene checklist as a way to reinforce good practices.

Common Sense DOs

- Wear clean clothing and shoes (t-shirts preferable)
- Tie your hair back and wear a clean ball cap or chef's hat
- Keep the market stall clean at all times
- Wash hands frequently
- Empty trash cans regularly
- Wear disposable gloves if you have a cut (wash hands thoroughly, apply a band-aid, then put on gloves)
- Empty waste water from hand washing station into a proper sanitation drain; ask the market manager, if you're not sure



Common Sense DON'Ts

- Handle food if you're ill
- Eat or drink in the stall
- Smoke near the stall
- Sneeze, cough, or blow your nose over unprotected food or food contact surfaces
- Let animals in the stall or near food

