



Food Safety: Stalls

Stalls

Details

| | | | | |
|---|---|-----------------------------------|--------------------------|--------------------------|
| Area | Any potential hazards to report to market manager? (debris, construction material, standing water, pests) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | Work Space | Canopy clean, and in good repair? | <input type="checkbox"/> | <input type="checkbox"/> |
| Food Display | Tables and food contact surfaces sanitized before food displays set up? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | Are spills wiped up using clean cloths soaked in a separate sanitizing solution? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | Tables & food contact surfaces cleaned and sanitized regularly through out market day, and at close? (every 4 hours at least) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | Animals kept away from food displays? Garbage can emptied frequently, and kept covered? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | Sampling area clean and orderly? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | Hand washing station clean and orderly? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | Cleaning/sanitizing tools separate from food displays? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | Proper containers? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | Tongs for self-serve bins? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | Freshest product at back, older product near front? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | All food under the canopy, out of the sun, off the ground (at least 6 inches) in food-safe containers? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | All baked goods, ready-to-eat or prepared foods are properly wrapped, sealed or covered? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Appropriate sneeze guards and covers for high risk foods? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| Different types of food kept separate, particularly raw meats away from ready-to-eat? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| Equipment | Utensils and equipment that comes in contact with food kept clean and sanitized through out day? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | All equipment working, in good repair? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | Tables in good repair? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | Table cloths dirt-free, without tears? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | Containers used for food and equipment transport kept clean and in good repair? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

