



Vendor Checklist

Monitoring Practices at Market

Make food safety everyone's responsibility by ensuring staff are familiar with best practices while at market.

Throughout the market day:

- Monitor cleanliness of the stall, and see to sanitizing of all food contact surfaces at the start of the day, every four hours and at the end of the day.
- Ensure staff are washing their hands frequently and using hand sanitizers or gloves as recommended.
- Double-check that insulated cooler temperatures are properly maintained, frequently checked and recorded.
- Minimize the time high-risk food is exposed to the temperature danger zone.
- Double-check and record the temperatures used for cooking, serving and reheating food.
- Oversee the cleanliness of the sampling area.
- Wipe up spills on food contact surfaces using clean cloths soaked in a sanitizing solution.
- Replenish or replace sanitizing solution and cleaning cloths as necessary.
- Empty the garbage frequently, and keep the hand washing station clean and orderly.
- Ensure different types of food are adequately separated, and that equipment and utensils used for raw meats are not used for other foods.

