



Vendor Checklist

Sanitizing within 24 hours of Market

Post the checklists for staff where they can see them. As a vendor, follow the suggestions listed in **“Preparing your staff”** so they have the tools and understanding to do their jobs, and represent your business in the best possible manner.

Items to sanitize and store safely the day before include:

- Serving utensils such as knives, tongs, large spoons*
- Food-grade containers
- Transport containers (for utensils, dishes etc.)
- Drinking water containers

*Pack in clean, sanitized containers and cover for transport.

