

Thank you for your interest in Food Sampling at Farmer's Markets and Food Safety!

**Instructions:** Please read and follow the instructions on all of the documents very carefully. If you have any questions, please contact the Knox County Health Department.

**Important items to keep in mind:**

- When filling out the Food Sampler Application, please read and check 'yes' OR 'no' the "Child Support Declaration." An answer **must** be given.
- Please make check payable to the address on the application.
- If you are sampling food on site at a Farmer's Market, you **must** have all the items on the Food Sampling Farmer's Market Checklist on site and available to use.

## Farmers Market Food Product Sampling Handler Certificate Application

Full legal name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip code \_\_\_\_\_ Phone \_\_\_\_\_

E-mail \_\_\_\_\_ Social Security Number \_\_\_\_\_

\*Choose one and submit all listed required documentation:

**If you do NOT possess a valid Illinois Food Service Sanitation Manager Certification (FSSMC)**

- Submit this completed application.
- Copy of valid ANSI\* accredited or other approved food handler training certificate.
- Proof of completion of Department *Farmers Market Food Sampling Handler Training*.
- \$40.00 certificate fee (non- refundable) via check or money order to address below.

\*American National Standards Institute

**If you do possess a valid Illinois Food Service Sanitation Manager Certification (FSSMC)**

- Submit this completed application.
- Copy of valid Illinois Food Service Sanitation Manager Certification (FSSMC)
- \$10.00 certificate fee (non-refundable) via check or money order to address below.

\_\_\_\_\_ I acknowledge that I have downloaded and reviewed the Pre-Opening and Self-Inspection Checklist and Farmers Market Food Product Sampling Handler Guide.

### Child Support Declaration

Under Illinois law, you must select one of the choices below regarding child support and sign the declaration. The Illinois Department of Public Health will be unable to process your application until a completed statement is provided. This information is required of ALL applicants, regardless of whether the applicant has ever been ordered to pay child support. If issues of court-ordered child support do not apply to you, answer "NO."

Making a false statement shall subject the applicant to contempt of court {5 ILCS 100/10-65(c)}.

**Are you more than 30 days delinquent in complying with a child support order?**

**YES**

**NO**

Signature \_\_\_\_\_ Date \_\_\_\_\_

Questions: [dph.food@illinois.gov](mailto:dph.food@illinois.gov) or 217-785-2439

**Submit application, documentation, check or money order (payable to IDPH) and mail to:**

Illinois Department of Public Health (IDPH)  
Division of Food, Drugs and Dairies  
525 W. Jefferson St.  
Springfield, IL 62761



# FARMERS MARKET

## Food Product Sampling Handler Guide

### Proper Hand Washing Station

A proper hand washing facility includes clean water, soap, and paper or disposable towels for hand drying. If warm water under pressure is not available, the hand wash station will provide gravity fed water. For example, a 5 gallon container with a spigot that can be turned on to allow potable water to flow over ones hands into a waste receiving bucket of equal or larger volume to catch flowing waste water.

Hand washing facilities must be provided if any of the following activities are being conducted: cutting, slicing, dicing fresh fruits or vegetables, preparing food onsite or offsite and/or whenever samples are being served.



### Wash Your Hands



The CDC notes that hand washing, particularly before and after events such as food preparation and distribution is one of the best ways to remove germs, avoid getting sick, and prevent the spread of germs to others.

To begin the process, first turn on the water or open the spigot. It is important to wet your hands with clean, running water (warm or cold). Next apply soap and be sure to turn off the spigot after soap is applied. Lather your hands by rubbing them together with the soap. Be sure to lather the backs of your hands, between your fingers, and under your nails. Scrub your hands for at least 20 seconds. Need a timer? Hum the "Happy Birthday" song from beginning to end twice. Rinse your hands well under clean, running water. Dry your hands using a clean paper or disposable towel. Don't forget to turn off the spigot with a paper towel.

### Time and Temperature

Potentially hazardous foods (PHF)/temperature control for safety (TCS) food items shall be maintained at 135°F or above, or 41°F or below. Additionally, all hot food storage units including electrical equipment, propane stoves, grills, etc, must be able to maintain PHF/TCS food items at or above 135°F. An effectively insulated, hard-sided, cleanable container with sufficient ice or other means, including mechanical refrigeration, to maintain PHF/TCS food at 41°F or below is approved for the storage of PHF/TCS food.

If a thermometer is not available, or you plan on using time in lieu of temperature for samples, the time each sample was sliced/prepared **must** be recorded. **ALL** samples **must** be discarded after **4 hours**. Even if the sampling products are out for less than 4 hours, the products **must** be discarded at the end of the Farmers Market!





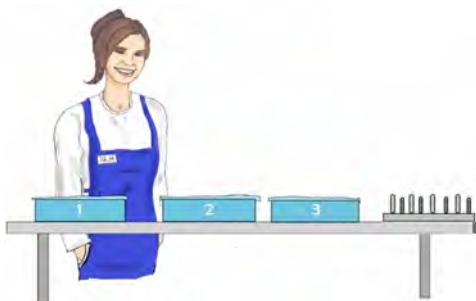
# FARMERS MARKET

## Food Product Sampling Handler Guide

### Cleaning and Sanitizing

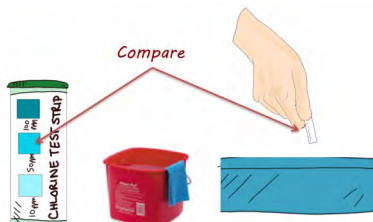
All equipment, food-contact surfaces and utensils must be cleaned and sanitized when changing from working with raw foods to working with ready-to-eat foods; between uses with raw fruits and vegetables and with PHF/TCS food; before using or storing a food temperature measuring device; and if used with PHF/TCS food must be cleaned throughout the day at least every 4 hours; and at any time during the operation when contamination may have occurred.

In the event that you do not bring enough utensils or are displaying food for more than 4 hours, you are required to set up a Ware Wash station that uses a 3-basin method for the purposes of washing, rinsing and sanitizing your equipment and utensils.



Chlorine bleach or other approved sanitizers shall be provided for sanitizing utensils, food contact surfaces, equipment, and wiping cloths. Sanitizers must be used in accordance with the EPA-registered label use instructions. An approved test kit must be available to accurately measure the concentration of sanitizing solution.

To properly sanitize, the object shall be immersed for at least one minute in a clean solution containing at least 50 parts per million of available chlorine as a hypochlorite and having a temperature of at least 75°F. This equates to 5 tsp. of chlorine solution per every 5 gallons of H<sub>2</sub>O. To test the chlorine concentration using a test strip, place the strip in your sanitizing solution. This will either be basin #3 as seen in ware washing, or a commonly used sani-bucket used when sanitizing contact surfaces as shown below. Next, as the test strip is activated by the chlorine solution, compare the color that it changes to the color key on the test strip tube. This will indicate the concentration of the sanitizing solution.



Sanitizer test kits can be purchased in multiple places on the internet and locally. If searching on the internet, a simple search for "chlorine sanitizer test strips or kit" should point you in the right direction. If using a wiping cloth intended to be used moist, or wiping cloths intended to be air-dried, a mechanical clothes washer and dryer need not be provided.



*Illinois Department of Public Health*  
*Division of Food, Drugs and Dairies*  
**Pre-Opening and Self-Inspection Checklist**  
**for Farmer's Markets – Food Product Sampling Handler Guide**

The following can be used to assist you in conducting a self-inspection of your stand before you open. If you are missing any of the required equipment, **DO NOT OPEN.**

- Hand washing facilities: which include a closed container with a hands free spigot, a bucket of equal size to catch the wastewater, hand soap, paper towels and waste receptacle
- A total of four separate sinks, pails or basins: Three for washing, rinsing and sanitizing utensils and equipment and one for wiping cloth storage
- Sufficient potable water for food preparation, ware washing and hand washing (hoses used to obtain municipal water must be food grade)
- Dishwashing soap and sanitizer (bleach, iodine, or quaternary ammonia)
- Appropriate chemical test strips to test sanitizer concentrations
- A metal-stemmed thermometer (not glass) accurate to +/- 2° F and reads 0° F to 220° F for checking food temperatures
- Equipment, utensils, etc., in good condition (no chips, pitting, rust etc.). All equipment and utensils must be cleaned and sanitized before the beginning of the event
- An effectively insulated, hard-sided, cleanable container with sufficient ice or other means, including mechanical refrigeration, to maintain **PHF/TCS food at 41°F or below** shall be used for the storage of PHF/TCS food
- Hot-holding equipment must be provided to maintain **hot, potentially hazardous foods at 135° F** or above
- Food shall be from an approved source (labeled and stored in food grade containers) and prepared in a licensed food service facility or at the event – home prepared is not allowed
- Sufficient (durable and easily cleanable) garbage containers (including dumpsters with lids) to hold all garbage and refuse that accumulates – must be covered when not in use or filled
- Single service articles (plastic forks, plates, etc.) provided for customers
- Food, utensils and food equipment stored at 6" above the ground
- Provide enough utensils to avoid bare hand contact with ready-to-eat foods (e.g. gloves, deli tissues, tongs, etc.)
- A food stand constructed to prevent contamination of food and facilitate cleaning of the food preparation area
- All toxic chemicals stored in a separate area away from food and food preparation surfaces
- Hair restraints available and used by all employees handling food so hair is covered and contained

**NOTE:** Any potentially hazardous food held or stored between **41° F and 135° F** must be destroyed. If a thermometer is not available, or you plan on using time in lieu of temperature for samples, the time each sample was sliced/prepared must be recorded. ALL samples must be discarded after 4 hours. Even if the sampling products are out for less than 4 hours, the products must be discarded at the end of the Farmers Market.