



# Food Safety at Farmer's Markets In Arlington County



**Safe and Wholesome Food Creates  
Confident, Repeat Customers!**

<b>Baked Goods</b>	<ul style="list-style-type: none"> <li>• Pre-package or wrap products at the time of baking or before point of sale</li> <li>• For baked goods not pre-packaged: Display an example of baked good (not for resale) with the item to be sold; Use plastic/plexiglass bin or paper/plastic bag or other bulk container to hold items until time of sale; display in front of customer using adequate sneeze barrier</li> <li>• Use gloves, wax paper or utensils when handling non pre-packaged items</li> </ul>
<b>Produce</b>	<ul style="list-style-type: none"> <li>• Unprocessed, whole, raw fruits and vegetables shall be clean and free from spoilage</li> <li>• Vendors selling whole, uncut fruits and vegetables do not need a license from the health department</li> <li>• If product is cut, sliced, or processed, it is considered perishable and a license is required</li> <li>• Products shall be protected from contamination</li> </ul>
<b>General Safety</b>	<ul style="list-style-type: none"> <li>• Animals should not be allowed within the premises</li> <li>• Waste water must be disposed of in an approved manner</li> <li>• Adequate overhead protection</li> </ul>

<b>Perishable Foods</b>	<ul style="list-style-type: none"> <li>• Perishable foods include meats, fish, seafood, cheeses, eggs, and dairy products. Without proper temperature control, germs grow more easily</li> <li>• Vendors selling perishable foods must obtain a license from the Health Department</li> <li>• Perishable foods shall be packaged and kept cold (41°F or less) by placing on ice or in mechanical refrigeration. Use only clean, potable ice from an approved source and drain continuously to avoid pooling water</li> <li>• Frozen products must stay frozen</li> <li>• Store raw food separate from food that is ready-to-eat</li> </ul>
<b>General Food Safety</b>	<ul style="list-style-type: none"> <li>• All food including food ingredients shall come from an approved source</li> <li>• Food Handlers shall not work when ill or experiencing nausea, vomiting, diarrhea, fever, sore throat, jaundice, or with an open cut on his/her hand or arm</li> <li>• Food Handlers shall wash hands prior to handling food, after using the restroom, after sneezing, coughing, blowing nose, eating, drinking, smoking, handling money, or touching a part of the body</li> <li>• Product Ingredient lists shall be displayed in plain view for consumer</li> </ul>