



Food Safety at Farmer's Markets In Arlington County

Safe and Wholesome Food Creates Confident, Repeat Customers!


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| Baked Goods | <ul style="list-style-type: none"> • Pre-package or wrap products at the time of baking or before point of sale • 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 • Use gloves, wax paper or utensils when handling non pre-packaged items |
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| Perishable Foods | <ul style="list-style-type: none"> • Perishable foods include meats, fish, seafood, cheeses, eggs, and dairy products. Without proper temperature control, bacteria/viruses grow more easily • Vendors selling perishable foods must obtain a license from the Health Department • 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 • Frozen products must stay frozen • Store raw food separate from ready-to-eat food |
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| Produce | <ul style="list-style-type: none"> • Unprocessed, whole, raw fruits and vegetables shall be clean and free from spoilage • Vendors selling whole, uncut fruits and vegetables do not need a license from the Health department • If product is cut, sliced, or processed, it is considered perishable and requires a license • Products shall be protected from contamination |
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| General Food Safety | <ul style="list-style-type: none"> • All food including food ingredients shall come from an approved source • Food Handlers shall not work when ill or experiencing nausea, vomiting, diarrhea, fever, sore throat, jaundice, or with open cuts on hands or arms • 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 • Product Ingredient lists shall be displayed in plain view for consumer |
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| General Safety | <ul style="list-style-type: none"> • Animals should not be allowed within the premises • Waste water must be disposed of in an approved manner • Provide adequate overhead protection |
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|  | <p>This document is intended as guidance only. If you have any questions about the market operation, please contact your market manager. If you have questions about food safety or health regulations, please contact the Public Health Division at 703-228-7400.</p> |
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