

 <p>Department of AGRICULTURE</p> <p>INSPECTION GUIDE</p>	<p>Issue Date: 3/07</p>	<p>MICHIGAN DEPARTMENT OF AGRICULTURE FOOD & DAIRY DIVISION</p>
		<p>SELF-INSPECTION GUIDE FOR FARMERS' MARKETS</p>

The following questions will help managers and operators self-assess farmers' markets, farm markets and other temporary sites selling produce or other agricultural products. A properly operated market should be able to answer "YES" to all applicable questions.

Market:

1. Is the area surrounding the market place free of trash and is dust controlled?
2. Are market-managed facilities sanitary, in good repair, suited for intended use and otherwise in compliance (toilet facilities, hand or utensil washing stations, building structures)?

Vendors:

1. Is the area surrounding the stand clean, free of trash and provided with a covered trash receptacle?
2. Are proper controls in place to ensure the acceptability and safety of raw agricultural products?
3. Is the area free of insects, rodents, birds or other animals that may pose a contamination risk?
4. Is water used for hand, produce or equipment washing from an approved source? If from a well, has the well been tested and approved within the last year?
5. Considering the level of food handling activities: Does the vendor comply with aspects of this guidance and the, "Temporary Food Establishment Operations Checklist and the Michigan Food Law 2000, as amended"?
6. Are employees following approved food handling methods and have proper personal hygiene? Are employees who handle food free from boils, sores or infected wounds?
7. Are employees who handle food wearing clean outer garments and, hair restraints when necessary?
8. Are processed foods from approved sources, product-packaging materials sufficient to protect the food and, are prepackaged foods properly labeled?
9. Are food storage containers, coolers or freezers adequate in size, of proper construction, well maintained, clean and suited for intended purpose?
10. Are the food transport vehicles clean, adequate in size and constructed in a manner to preclude contamination?
11. Are potentially hazardous foods maintained at 41F or below or, kept frozen?
12. Are single ingredient, USDA meat and poultry products kept frozen throughout handling, properly packaged and labeled and otherwise in compliance with USDA rules?