

Sampling Protocol for Nourish Knoxville Farmers' Markets

General guidelines for all samples

- Wash fruits and vegetables to be sampled thoroughly in clean, potable water before arriving at the market
- No Bare Hand Contact with Ready to Eat Foods
- Wash hands with soap and hot running water and wear single-use gloves for all sample preparation including cutting and portioning
- Replace in-use knives and utensils every 4 hours when preparing and serving samples
- **Always avoid cross-contamination**
 - Use individual serving cups (ideal)
 - Have toothpicks pre-placed in samples
- All samples should be displayed in a container with a lid or be covered with a sneeze guard
- Dispense beverage samples yourself to avoid allowing consumers to touch the nozzle
- Do not work with food when you are sick
- Symptoms of food worker exclusion: vomiting, diarrhea, sore throat with fever, cuts/lesions, jaundice
- Report to the health department if you have Norovirus, Hepatitis A, Shigella, E.coli, Salmonella typhi or non-typhoid Salmonella

Time and Temperature Controlled Items

- Items to be kept cold: meat, fish, poultry, seafood, eggs, dairy products, cooked vegetables, cooked rice, cooked beans, cooked pasta, cooked potatoes, tofu, sprouts (alfalfa and bean), cut melons, fresh cut garlic or herbs bottled in oil, sliced tomatoes, cut leafy greens
 - Cold items should be kept below 41 °F using mechanical refrigeration or coolers with ample ice to last through market hours
 - Food products should be stored in individual containers in coolers in order to avoid cross-contamination
 - Check the temperature of your perishable food products every 4 hours and record on the card provided
- Set out one batch of samples at a time and record the time the batch or tray was set out on the card provided
- After 4 hours, dispose of all remaining samples replace with new samples out from the cooler
- Any beverages containing dairy or cut fresh fruit or vegetables (e.g. milk, infused water, and unpasteurized fruit juices like apple cider) should be continually cooled at <41 °F or held at <41 °F until a batch is ready to be set out for sampling
 - Try to use vessels that maintain cold temperatures through insulation or a replaceable ice core
 - Check the temperature of the cooler or vessel every 4 hours and record on the card provided.



KNOX COUNTY TENNESSEE

HEALTH DEPARTMENT

Vendor Sampling Card

Food item: _____

Time displayed: _____ AM/PM Time discarded: _____ AM/PM

Time displayed: _____ AM/PM Time discarded: _____ AM/PM

Time displayed: _____ AM/PM Time discarded: _____ AM/PM

Time displayed: _____ AM/PM Time discarded: _____ AM/PM

Record the time you set out each batch of samples. Discard of remaining samples after 4 hours of sitting out.

Vendor Perishable Item Storage Card

Food/beverage items being stored:

Storage Type: ___Cooler ___Mechanical Refrigeration

Time	Temperature (°F)	Time	Temperature (°F)
AM/PM		AM/PM	
AM/PM		AM/PM	
AM/PM		AM/PM	

Record the temperature of your storage containers for temperature sensitive items every 4 hours.