

# Packing List for Providing Safe Food Samples at Michigan Farmers Markets



Offering sampling opportunities at your local farmers market can be an excellent way to promote your product(s) to shoppers. When preparing to sample, use this handy packing list to make sure you have all of the supplies you need to ensure a safe and successful event.

Packing List	
<i>Be sure to pack supplies in washed and sanitized, covered bin(s).</i>	
General Supplies	
<input type="checkbox"/>	<b>Tent</b> - To cover booth where samples will be distributed
<input type="checkbox"/>	<b>Temporary Floor</b> - If you will be located on dirt, gravel, mud or grass, pack a temporary floor such as a tarp or washable mat to prevent dust and mud from splashing up onto samples
<input type="checkbox"/>	<b>Cover(s)</b> to protect samples
<input type="checkbox"/>	<b>Handwashing Station</b> - <a href="#">Watch this video to learn how to build a handwashing station</a>
<input type="checkbox"/>	<b>Single Service Products to Distribute Samples</b> - Toothpicks, sampling cups, disposable utensils, etc.
<input type="checkbox"/>	<b>Covered Trash Bin</b>
<input type="checkbox"/>	<b>Gloves and/or Utensils</b> to avoid bare-hand contact with samples <ul style="list-style-type: none"> <li>• If using utensils, have at least 1 set for every four hours of sampling and extras in case they are dropped or otherwise contaminated</li> <li>• If washing utensils on-site, bring the components of a warewashing station described in <a href="#">this video</a></li> </ul>
<input type="checkbox"/>	<b>Cutting Board(s)</b> if cutting processed foods or fresh fruit and vegetables on-site
<input type="checkbox"/>	<b>Potable Water</b> to thoroughly rinse fresh fruits and vegetables before sampling
<input type="checkbox"/>	<b>Covered Food Service Containers</b> to store samples before serving

For Temperature Controlled Samples			
Prepared Foods Served Hot		Items Served Cold	
<input type="checkbox"/>	<b>Hot-holding Service Ware</b> - Could include a covered grill, hot plate, or other heated service ware. Needs to maintain a temperature of <b>135°F</b> or higher	<input type="checkbox"/>	<b>Cooler or Freezer</b> to maintain a temperature of <b>41°F</b> or below
<input type="checkbox"/>	<b>Probe Thermometer</b> that is properly calibrated to periodically test the internal temperature of samples	<input type="checkbox"/>	<b>Cooler or Freezer Thermometer</b> properly calibrated thermometer inside the cooler or freezer to monitor that temperatures remain at or below <b>41°F</b>
		<input type="checkbox"/>	<b>Probe Thermometer</b> that is properly calibrated to periodically test the internal temperature of samples

Complete guidelines from the Michigan Department of Agriculture and Rural Development are available at [www.michigan.gov/farmersmarkets](http://www.michigan.gov/farmersmarkets). Updated December 2018.

For more information, visit [www.mifma.org/foodsafety](http://www.mifma.org/foodsafety).

