

Product Sampling

Princeton/Zimmerman Farmers Market

To ensure a safe product for our customers the following rules need to be followed to provide samples at the farmers market.

1. **Whole product** (strawberries, blueberries, apples, etc.) can be provided with no special preparation.
2. **Cut up samples** (meat, bread, no fruit)
 - a. If prepared at home – follow safe handling procedures
 - i. Carried to market in clean container, refrigerate if necessary
 - ii. Samples to be displayed in individual serving cups in covered container
 - iii. Needs to be offered to customers, not available for free sampling
 - b. If prepared on site
 - i. 3 wash system is required (Clean wash water, rinse water, sanitized water). (Hand wash water, container for waste)
 - ii. Cutting instrument needs to be dedicated to food use
 - iii. Samples to be displayed in individual serving cups in covered container
 - iv. Needs to be offered to customers, not available for free sampling
 - c. If prepared on site (second option)
 - i. Individual dedicated utensil, along with Individual gloves for every time you start a new cutting.
3. **Fruit** (melons, cut apples, etc)
 - a. If prepared on site
 - i. 3 wash system is required (Clean wash water, rinse water, sanitized water). (Hand wash water, container for waste)
 - ii. Cutting instrument needs to be dedicated to food use
 - iii. Samples to be displayed in individual serving cups in covered container
 - iv. Samples container needs to be placed on ice to keep fruit cool
 - v. Needs to be offered to customers, not available for free sampling
 - b. If prepared on site (second option)
 - i. Individual dedicated utensil, along with Individual gloves for every time you start a new cutting

Vendors providing samples who fail to follow these guidelines will be asked to remove samples for that day. Please refer to market rules for handling of additional violations

Note: Water must be city water or purchased and sealed bottled water. Disposable spoons are considered containers.