

ENVIRONMENTAL HEALTH AND SAFETY

RESEARCH SAFETY

FOOD SAFETY



Best Practices for Farmers Market Food Vendors

Permit Application - Documents Required:

- Applications for the Purdue Farmers Market can be found on the **Physical Facilities site**. A valid Food Handlers Certificate may be required. Once you have an approved spot, you can apply for a Food Permit by contacting foodsafety@purdue.edu.

Food Safety:

- *Freshly sold* items from the farm in their raw state e.g. sweet corn, pepper and potatoes require to be cleaned and prepared before consumption.
- Ready-to-eat food requires specific safety measurements due to their contamination risk, e.g. salads, fruits, baked goods, sandwiches, cheese and meats.

No home-based products are permitted for sale at the Purdue Farmers Market.

During transporting and service, keep hot food at 135°F and cold food at 41°F.



Administrative Operations

Environmental Health & Safety
765-494-6371 • foodsafety@purdue.edu

Food Safety Guidelines & Requirements:

- *Permit* - Display the original copy of your permit at your booth.
- *On-site Inspection* - Food safety inspectors will be conducting inspections.
- *Transportation* - Protect food from contamination, use refrigerated trucks or insulated containers.
- *Hand-washing* - Food handlers must wash their hands after: using the restroom, handling raw food, coughing or sneezing, touching hair, face or body, smoking, eating or drinking and taking money.
- *Food storage* - All food, equipment and utensils must be stored at least 6' off the ground at all times.
- *Food Handling* - Ready-to-eat food cannot come into contact with bare hands. Use utensils, tissue or gloves over clean hands. Hair restraints are required when preparing food.

