

ABC's of Farmers Markets

Abolish items that could be a health and safety concern.

Be available to the owners and managers of the farmers market so they can ask questions.

Consistently update the managers or owners about new rules and safety precautions.

Direct questions and concerns to the appropriate facility.

Employ safety techniques and practices to be used.

Find out if the farmers market owners and managers have completed all the necessary policies and forms to run a market.

Get the manager or owner to give you a copy of their records so you will know how many vendors attend, how many people attend and what occurs at the market.

Hire the proper certified agency to approve all potable water for hand washing and sanitizing.

Initiate contact. Make sure you are in contact with the managers and owners and be sure that they are passing any applicable information onto their vendors and staff/volunteers.

Justify the need for onsite ovens, stoves or other electrical or gas run stations. If it's going to be more danger than good then consider not allowing it.

Keeep all files organized so the information they contain can be easily located at a later date if needed.

Locate potential hazards and remove them as quickly as possible.

Maintain updates of how the farmers market is going. If you need to change the policy to keep everyone safe then do so.

Negate any issues by being clear, communicating effectively and planning ahead.

Obvious hazards at the market facility must be reported and dealt with in a timely manner.

Proceed to ensure that all safety procedures set by you and the province have been met.

Quickly clear and fix any obstacles that are around the market such as potholes and big rocks that could injure people.

Reduce the number of accidents by doing your part in keeping the market safe.

Sanitary stations must be present and used properly.

Take control and make sure everyone is following proper safety rules.

Utilize any and all resources to ensure the best possible safety.

Vernacular should be clear so that everyone understands the risks and responsibilities that they have.

Work closely with health and safety representatives as well as the farmers market's owners/managers to keep everyone as safe as possible.

X'reme caution must be used when dealing with food. Since the market is all about food you must make sure that it is handled in the safest possible way.

Yappy dogs could scare farm animals if there is a petting zoo. Make sure that the farmers market has rules for animals.

Zero tolerance for improper food handling. This must be corrected immediately to prevent illness.

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