

# Health & Safety Rules

## Health and Safety Guidelines for Vendors

### 1. General Hygiene and Sanitation

- **Handwashing Stations:** Vendors must have access to handwashing facilities or sanitizing stations. All vendors handling food should wash their hands regularly, especially after handling money or non-food items.
- **Gloves and Hairnets:** Where required, food vendors must wear gloves and hairnets or caps when handling unpackaged products. Change gloves regularly to avoid cross-contamination.
- **Clean Surfaces:** Work surfaces, tools, and utensils should be cleaned and sanitized before, during, and after the market. Use food-safe cleaning agents.
- **Waste Management:** Vendors must dispose of waste promptly in designated bins. No trash or leftover products should remain in the vendor area at the end of the market day.

### 2. Food Safety

- **Temperature Control:**
  - Perishable items (meats, dairy, cheese, kombucha, etc.) must be stored at the correct temperature. Vendors must use coolers or refrigerated units for perishables.
  - **Packaging:** Packaged goods such as breads, jams, and nuts should be sealed properly and labeled with ingredients, production date, and expiration date where possible.
- **Sampling:** Any food samples offered to customers must be pre-cut, served in single-use containers, and protected from contamination (e.g., covered or stored in a cooler until needed).
- **Labeling:** Vendors selling food and beverages must clearly label products with allergens, dietary information, and any special certifications (e.g., organic, gluten-free), where required.

### 3. Alcohol and Beverages

- **Permits:** Vendors selling beer, spirits, kombucha, or other alcoholic beverages must have the necessary permits/licenses to sell or sample alcohol.
- **Sampling Restrictions:** Alcohol samples should be served in small portions and only to customers of legal drinking age.
- **Responsible Service:** Vendors should ensure alcohol is consumed responsibly and provide clear signage regarding legal age limits.

#### 4. Organic and Farm Products

- **Clean Produce:** Fruits and vegetables must be clean and displayed in a manner that prevents contamination.
- **Houseplants and Flowers:** Plants must be pest-free, properly labeled, and securely packaged for safe transport.

#### 5. Restaurant and Café Vendors

- **Hot Food Handling:** Ready-to-eat meals must be cooked thoroughly and kept at the correct temperature. Use insulated containers to maintain temperature during transportation and display.
- **Refrigerated items** must be kept at the right temperatures to avoid contamination.
- **Clean Serving Stations:** Tables and cooking/serving equipment should be sanitized regularly.
- **Allergy Awareness:** Vendors must disclose common allergens in their meals and ensure clear labeling.

#### 6. Vendor Responsibilities

- Vendors must arrive early to set up and ensure health and safety checks before opening.
- All electrical equipment and tools must meet safety standards to avoid fire or electrical hazards.

#### 10. Sustainability Practices

- We encourage vendors to use eco-friendly packaging and minimize plastic use.

- We also ask that where possible, please use reusable bags or containers for customers to reduce waste.
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