



CBDA Coos Bay Farmers Market

2024 Sampling Guidelines updated Feb 2024

Vendors providing product samples must comply with Oregon Department of Agriculture Food Handling & Health Department regulations. (ODA Food Safety Guidelines). *Market vendors & staff serving samples are required to have a current food handler's card and submit a copy to CBDA Farmers Market Management prior to offering samples.*

Vendors are responsible for informing customers what ingredients are in samples and whether the product could have come in contact with allergens. **A posted list of ingredients is required to ensure consumers can sample with minimal fear of allergens. Each vendor is responsible for any illness caused by samples.**

Sampling means distributing small portions to individuals. A sample is no more than a two ounce portion of a food or beverage. A "sample" DOES NOT include: a meal, an individual hot dish, a whole sandwich, or a whole portion of any food product.

All sampling must be contained within the Vendor booth. Samples must be pre-sliced and provided in a manner that prevents a customer from touching any food other than their sample offered. Vendors will hand customers an individual sample. No trays of samples can be set out. All sample platters must be out of customer reach. **All** sample platters must have covers to protect the product and to maintain sanitation standards.

Vendors could put their dip, jelly, nut butter, etc. into a plastic squirt bottle ([link here](#)) as they come in all sizes. If your product is thick, just cut the top down to make a bigger opening. Vendors can keep the bottle in a tub of ice water. Vendors can squirt it into an empty cup or Vendors can dab on a cracker in a cup and hand it to your customers. Lids are required for pre portioned samples. Paper soufflé cups ([link here](#)) are often cheaper than plastic portion cups.

Vendors who sell or sample a product that produces trash must provide a trash receptacle accessible to customers in their booth. Vendors are responsible for disposing and removing all trash by the vendor at the end of the day for off-site disposal. This includes all gray water produced by the vendor. Trash receptacles at the CBDA Farmers Market are for customers only. All Vendors must take their trash with them.

Any Vendor (licensed or unlicensed), or food/product demonstrator, who engages in the sampling of produce or any other product at farmers market is **required to have and use a suitable handwashing station in their booth** where sampling is taking place for the vendor to use.¹ Sampling Stations must be inspected and approved by the CBDA Farmers Market Manager 1 week prior to Vendor giving out Samples at the CBDA Farmers Market. CBDA Farmers Market Management will do periodic inspections during the 2024 CBDA Coos Bay Farmers Market Season. A suitable hand washing station will:

- Provide a minimum water-holding capacity of five gallons in an enclosed container;
- Utilize a spigot that can be opened to provide a constant flow of water;
- Provide soap. Gel sanitizer may be used **in addition** to hand washing, but not in place of it;
- Provide paper towels;
- Maintain a wastewater collection container with a minimum capacity equal to or greater than the freshwater container's capacity;
- Provide a receptacle for used paper towels;
- Maintain hand washing equipment in a clean and sanitary manner (rinsing with 50 ppm chlorine/water is suggested); and
- Use only potable (ie, drinkable) water for hand washing, free of fecal coliform bacteria.



Non compliance may result in the Vendor being immediately suspended for the rest of the 2024 Season. Any prepaid booth fees will be forfeited.

(PRINT) Business Name: _____

(PRINT) Owner/Authorized Name: _____

Signature: _____ **Date:** _____

¹ (Photo courtesy of Hollywood Farmers Market)

Date Received:

Received by: