



# FOOD SAFETY RECOMMENDATIONS FOR FARM DIRECT MARKETING ACTIVITIES TRAINING CURRICULUM

## Module 1 Overview: Farmers Markets

### Objectives

1. Participants will understand how to identify risks related to food safety and foodborne illness outbreaks at Farmers Markets.
2. Participants will know how to implement practices to mitigate these risks.
3. Participants will understand
  - what microbiological, chemical, and physical hazards exist
  - assess the risks of their own operation
  - adopt outlined recommendations that can reduce these risks.
4. Participants will perform their own risk assessment and determine which guidelines are appropriate for their Farmers Market operation.

### Target Audience

This module is for training Farmers Market managers and vendors.

### Time

90 minutes

### Equipment/Materials/Supplies

Laptop/projector/screen

Paper Pass Activity sheet

Pencils or pens for participants

Markers

Easel Pad

### Handouts

Farmers Market Recommendations

Food Safety at Farmers Market Checklist for Market Managers

Food Safety at Farmers Market Checklist for Vendors

Permits/Licenses/Certificates Required for Farmers Market Vendors

Home Based Food Business

Temperature Log

Thermometer Calibration

Traceability Procedure

Harvest Log

General Guidelines for Food Sampling at Direct Marketing Venues

General Guidelines for Food Demonstrations at Direct Marketing Venues

### Lesson Plan

1. Introduce the topic of discussion.
2. Use the provided PowerPoint presentation or have a group discussion to present the material to participants.
3. Utilize the notes section of the PowerPoint for discussion points, activities, and handouts to present the workshop for this module.

### Options for Facilitation

This curriculum is designed to be user-friendly and as easy as possible to incorporate into your programming. The choice of how you utilize the materials is yours. You may use the PowerPoint presentation or just use the notes as a guide as you verbally share the information. The amount of interaction you have in your workshop is also your choice. You can use direct instruction and simply share the information with participants or utilize the activities suggested in the lesson.

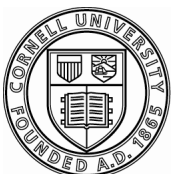
### Feedback and Evaluation

Our project is federally funded and requires documentation of our outreach efforts. After you deliver this module, please e-mail [arr27@cornell.edu](mailto:arr27@cornell.edu) and attach scanned copies of the *Workshop Evaluation* form or send copies to:

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Please feel free to add any additional comments or feedback!

**If you have questions or need assistance,  
please contact Diane Eggert [deggert@nyfarmersmarket.com](mailto:deggert@nyfarmersmarket.com) or  
Amanda Root [arr27@cornell.edu](mailto:arr27@cornell.edu)**



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