

## Regulations for Samples at Farmers Markets

The following was copied directly from Texas Code 437.020. Items in italics have been added for clarification.

(c) samples of food may be prepared and distributed at a farm or farmers market if the following sanitary conditions exist:

(1) samples must be distributed in a sanitary manner; *(kept in approved, clean, and covered containers; distributed with toothpicks, in individual containers, or by vendor with gloved hand.)*

(2) a person preparing produce sample on site must:

1. wear clean, disposable plastic gloves when preparing samples or;
2. observe proper hand washing techniques immediately before preparing samples.

(3) produce intended for sampling must be washed in potable water to remove any soil or other visible material;

(4) potable water must be available for washing; *(a jug or other closed container of water)*

(5) except as provided by Section 437.0202(b), potentially hazardous food, as determined by rule of the department, must be maintained at or below 41 degrees Fahrenheit, or disposed of within two hours after cutting or preparing; and

(6) utensils and cutting surfaces used for cutting samples must be smooth, nonabsorbent, and easily cleaned or disposed of. *(utensil and hand washing water must be disposed of in a facility connected to the public sewer system)*

(d) a person who sells or provides a sample of meat or poultry or food containing meat or poultry must comply with Chapter 433.