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# Quick Guide to Sampling

## AT FARMERS' MARKETS

### Master checklist:

- ☐ Laminated or framed sampling certificate

#### Handwashing station

- ☐ Paper towels
- ☐ Tablecloth
- ☐ Trays for samples (heavy ones that won't blow away)
- ☐ Sample containers (tasting cups and spoons, cupcake papers, or toothpicks)
- ☐ Net or plastic cover for sample tray (if not using cups with lids)
- ☐ Utensils
  - ☐ Simple kit, with "Clean" and "Dirty" gallon re-sealable bags OR
  - ☐ Full kit, if preparing samples on site
- ☐ Food service gloves
- ☐ Apron and cap or other hair restraint
- ☐ Trash containers (one for work area, one for customers)
- ☐ Trash bags



- ☐ Sanitizing wipes for clean up
- ☐ Recipe Cards and holder
- ☐ Business cards and holder
- ☐ Recipe ingredients for display or on site prep
- ☐ Table(s), if not provided
- ☐ Tent or market umbrella, if not provided
- ☐ Washing, rinsing and sanitizing set up, if preparing samples on site
- ☐ Cook Set, if preparing samples on site



## Sampling Kit

- ☐ Laminated or framed sampling certificate
- ☐ Paper towels
- ☐ Tablecloth
- ☐ Trays for samples (heavy ones that won't blow away)
- ☐ Sample containers (tasting cups and spoons, cupcake papers, or toothpicks)
- ☐ Cutting board or disposable paper plates
- ☐ Net or plastic cover for sample tray (if not using cups with lids)
- ☐ Utensil kit of knives, tongs, serving spoons, with "Clean" and "Dirty" gallon resealable bags
- ☐ Foodservice gloves
- ☐ Apron and cap or other hair restraint
- ☐ Trash containers (one for work area, one for customers)
- ☐ Trash bags
- ☐ Sanitizing wipes for clean up
- ☐ Recipe Cards and holder
- ☐ Business cards and holder
- ☐ Recipe ingredients for display or on site prep



## Washing, Rinsing, Sanitizing Set Up

- ☐ 3 dishpans
- ☐ Dish drainer
- ☐ Unscented bleach or sanitizing tablets
- ☐ Test strips for sanitizing solution
- ☐ 6-10 gallons of water, if not available at the market
- ☐ Liquid dish soap
- ☐ Paper towels
- ☐ Trash container
- ☐ Trash bags



## Handwashing Station

- ☐ Water dispenser, free flowing valve
- ☐ Catch bucket
- ☐ Paper towels
- ☐ Liquid soap
- ☐ Trash container
- ☐ Trash bags
- ☐ Crate for carrying supplies and to use as a stand for water dispenser



## On-Site Cooking Kit

- ☐ Utensil Kit with knives, tongs, serving spoons, spatulas
- ☐ Cutting board or disposable paper plates
- ☐ Butane stove and fuel OR electric hot plate and extension cord
- ☐ Skillet with lid
- ☐ Medium kettle with lid
- ☐ Pot holders
- ☐ Hot pad or trivet



## Sampling Event Safety

All farmers' markets that intend to conduct cooking demonstrations are required to operate in accordance with Kentucky's Food Safety Branch uniform set of guidelines and requirements.

See the Kentucky Department of Agriculture's Farmers' Market Manual for complete requirements at: [https://www.kyagr.com/marketing/documents/FM\\_Manual\\_and\\_Resource\\_Guide.pdf](https://www.kyagr.com/marketing/documents/FM_Manual_and_Resource_Guide.pdf)