Quick Reminders:

- 1. Ensure the Farmers Market is unaware that you are collecting data.
- 2. Choose vendors that have a Farm name.
- 3. Check Yes/No and explain answers further in the comments column.
- 4. Sheet 1 pertains to the overall Farmers Market facility, the restroom(s), and animals.
- 5. Sheets 2-11 are to be used for filling out data on individual vendors.

QUESTIONS	YES	NO	COMMENTS
Overall is the market clean?			
Are the vendors under a permanent awning or protective covering, or do individual vendors have temporary structures (tents) set up at the market?			
Are different products separated into designated areas? eg: produce area/seafood area/non-food area			
Is anyone smoking around the food products?			
Is there a concession stand at the market? If there is a grade posted, what is it?			
Are there restrooms in the market?			
Are the restrooms clean?			
Are the restrooms in good working condition?			
Are there displays in the restrooms of proper handwashing techniques?			
Are there handwashing facilities inside/ outside the restroom?			
Is soap provided?			
Is there a posted cleaning schedule, if so when was it last updated?			
Is there bird netting under the awning?			
Are there signs of rodents? eg: birds/rats			
Are live animals (eg: dogs) allowed in the market area? Do vendors or patrons have animals with them?			

Foods Available

Vendor:

- 1. Top 3 Foods: What are the 3 main foods that the vendor sells? (Mark 1 through 3, with 1 being the main food)
- 2. Percentage: For the Top 3 Foods, what percentage of the vendors total product do each compose?
- 3. Check: For all other products the vendor sells, place a check mark beside the product name.

Baked Goods	Cucumbers
Canned Foods	Grapes
Condiments/Spices	Greens
Dairy	Melons
Eggs	Nuts
Fish/Seafood	Okra
Frozen Foods	Peaches
Herbs/Spices	Peppers
Juices	Potatoes
Meats	Sprouts
Apples	Squash
Beans	Strawberries
Blueberries	Tomatoes
Broccoli	Watermelon
Cabbage	Refrigerated Foods
Corn	Other.

Questions to Ask Vendors

- A. Are there any organic or synthetic chemicals/fertilizers/pesticides/manures used on the products?
- B. Are all foods grown/processed by the vendors? In NC? What is the percentage?
- C. If you see signs with claims such as "clean" or "washed" what does this mean?
- D. How are the foods transported to the market? eg: refrigerated/closed storage
- E. What kind of soil were the products grown in? eg: organic/compost/plant material
- F. What risks do the vendors worry about? Do they mention GAPs? If not, prompt them

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How many people are working? (circle one)	Do the employees appear clean? (eg: Do they have dirty hands? Are their clothes dirty?)
1 2 3 4 5+	
How far are products from the ground? (circle one)	
directly on the ground not on the ground	
Are tables covered? What material? eg: cloth/grass carpet/wood/plastic	Are one-use gloves used?
What material are the produce containers? eg: wood/cardboard/plastic	Is there a designated person in charge of money transactions?
Is there a thermometer visible?	
	Are products transported in plastic lugs/totes or cardboard boxes, are those boxes reused? Are they labeled with the vendors farm name?
Are foods in direct contact with ice?	
	Are there any signs displaying good food safety
Are there samples? What are they? Are they covered/on ice?	practices?
COVERCE/Off ICC:	
Comments:	