

Date & Time: _____

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

Answer:

