



*Illinois Department of Public Health*  
*Division of Food, Drugs and Dairies*  
**Pre-Opening and Self-Inspection Checklist**  
**for Farmer's Markets – Food Product Sampling Handler Guide**

The following can be used to assist you in conducting a self-inspection of your stand before you open. If you are missing any of the required equipment, **DO NOT OPEN.**

- Hand washing facilities: which include a closed container with a hands free spigot, a bucket of equal size to catch the wastewater, hand soap, paper towels and waste receptacle
- A total of four separate sinks, pails or basins: Three for washing, rinsing and sanitizing utensils and equipment and one for wiping cloth storage
- Sufficient potable water for food preparation, ware washing and hand washing (hoses used to obtain municipal water must be food grade)
- Dishwashing soap and sanitizer (bleach, iodine, or quaternary ammonia)
- Appropriate chemical test strips to test sanitizer concentrations
- A metal-stemmed thermometer (not glass) accurate to +/- 2° F and reads 0° F to 220° F for checking food temperatures
- Equipment, utensils, etc., in good condition (no chips, pitting, rust etc.). All equipment and utensils must be cleaned and sanitized before the beginning of the event
- An effectively insulated, hard-sided, cleanable container with sufficient ice or other means, including mechanical refrigeration, to maintain **PHF/TCS food at 41°F or below** shall be used for the storage of PHF/TCS food
- Hot-holding equipment must be provided to maintain **hot, potentially hazardous foods at 135° F** or above
- Food shall be from an approved source (labeled and stored in food grade containers) and prepared in a licensed food service facility or at the event – home prepared is not allowed
- Sufficient (durable and easily cleanable) garbage containers (including dumpsters with lids) to hold all garbage and refuse that accumulates – must be covered when not in use or filled
- Single service articles (plastic forks, plates, etc.) provided for customers
- Food, utensils and food equipment stored at 6" above the ground
- Provide enough utensils to avoid bare hand contact with ready-to-eat foods (e.g. gloves, deli tissues, tongs, etc.)
- A food stand constructed to prevent contamination of food and facilitate cleaning of the food preparation area
- All toxic chemicals stored in a separate area away from food and food preparation surfaces
- Hair restraints available and used by all employees handling food so hair is covered and contained

**NOTE:** Any potentially hazardous food held or stored between **41° F and 135° F** must be destroyed. If a thermometer is not available, or you plan on using time in lieu of temperature for samples, the time each sample was sliced/prepared must be recorded. ALL samples must be discarded after 4 hours. Even if the sampling products are out for less than 4 hours, the products must be discarded at the end of the Farmers Market.