

# NC Fresh Produce Safety



MINIMIZING FOOD SAFETY RISKS AND ENHANCING ECONOMIC COMPETITIVENESS

## Direct Market Display Risk Checklist

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[www.ncfreshproducesafety.org](http://www.ncfreshproducesafety.org),  
 click on "Fresh Produce Safety"

Risks include Produce Safety and Liability issues. Below is a list of risk factors and best management practices to consider. For each question, indicate your risk level in the right-hand column. Although some choices may not correspond exactly to your situation, choose the response that best fits.

	<b>LOW RISK</b>	<b>MED-HIGH</b>	<b>HIGH</b>	<b>YOUR RISK</b>
<b>Food displays</b>	Food is displayed at least 18 in. off of the ground, covered, & under a roof.	Most food displays are off of the ground, but less than 18 in.; some foods are covered—no roof.	Foods are on the ground; nothing is covered—no roof.	<input type="radio"/> Low <input type="radio"/> Medium <input type="radio"/> High
<b>Live animals</b>	No live animals on site, wildlife management strategies employed	Live animals on site, exclusion or separation of animals, product for sale and equipment employed.	No strategies to exclude live animals from direct market products exist.	<input type="radio"/> Low <input type="radio"/> Medium <input type="radio"/> High
<b>Domestic animals</b>	Exclude all animals	Animals on leash	Animals allowed to roam free	<input type="radio"/> Low <input type="radio"/> Medium <input type="radio"/> High
<b>Cleanliness and sanitation</b>	All surfaces are smooth and sealed, clean. Food bins are labeled and used as dedicated. Equipment and display bins are cleaned and sanitized on a schedule	Most surfaces are smooth and sealed, but dirty. Food bins sometimes used interchangeably. Equipment and display bins are cleaned and sanitized when needed	Most surfaces are rough and dirty. Food bins routinely used interchangeably. Cleaning and sanitation is not carried out	<input type="radio"/> Low <input type="radio"/> Medium <input type="radio"/> High
				<i>Continued on next page</i>

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	<b>LOW RISK</b>	<b>MED-HIGH</b>	<b>HIGH</b>	<b>YOUR RISK</b>
<b>Handwashing Facilities</b>	Water with soap, paper towels and disposal bin	No handwashing facilities, but Hand sanitizer is used and provided	No handwashing facilities	<input type="radio"/> Low <input type="radio"/> Medium <input type="radio"/> High
<b>Cooling</b>	Ice in direct contact with produce from potable water	Non-potable water not in direct contact with produce	Ice in direct contact with produce from non- potable water	<input type="radio"/> Low <input type="radio"/> Medium <input type="radio"/> High
<b>Labeling of products</b>	Label is complete with contact information		No – labels	<input type="radio"/> Low <input type="radio"/> Medium <input type="radio"/> High
<b>Training</b>	Everybody involved with direct market products is trained in best management practices for food safety	Only one person trained in Best management practices for food safety	No one on the farm having knowledge of best management practices for food safety	<input type="radio"/> Low <input type="radio"/> Medium <input type="radio"/> High
<b>Implementation of Risk-based Control measures</b>	Practices are implemented and documented	Practices are thought about, maybe implanted and not documented	No risk-reduction practices implemented.	<input type="radio"/> Low <input type="radio"/> Medium <input type="radio"/> High
<b>Liability Insurance</b>	Product and Site liability insurance enough to recover from an incidence	Having minimal insurance; either one of produce or site –not both	Uninsured	<input type="radio"/> Low <input type="radio"/> Medium <input type="radio"/> High

Adopted from reference: Safe Handling of Food at Open Markets Judy M. Willingham, Project Manager, Extension Associate, Kansas State University <http://www.oznet.ksu.edu/library/fntr2/FOODASYST/8market.pdf>

### Select Direct Market Websites Resources:

1. NCDA & CS- Starting a Home-based Food Business: <http://www.ncagr.gov/fooddrug/food/homebiz.htm>
2. NCSU – Food, Bioprocessing, and Nutrition Sciences Dept. – Who Will Regulate My Food Business: <http://www.ces.ncsu.edu/depts/foodsci/ext/pubs/regulatemyfoodbus.htm>
3. Chatham County Cooperative Extension – Selling Eggs, Meat, and Poultry in NC: What Farmers Need to Know: <http://chatham.ces.ncsu.edu/growingsmallfarms/meatandeggs.html>
4. NCDA & CS General Guidelines Regarding Products Exhibited for Sale at Farmer's Markets and Curb Markets: <http://lee.ces.ncsu.edu/files/library/53/FACT%20SHEET%20--%20Guidelines%20at%20Farmers%20Market.pdf>