

KENTUCKY DEPARTMENT OF AGRICULTURE

FARMERS' MARKET SAMPLING APPLICATION



DATE: _____ COUNTY: _____

NAME: _____

BUSINESS OR FARM NAME: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP CODE: _____

E-MAIL: _____

HOME PHONE NUMBER: _____ CELL PHONE: _____

Please check which sampling certificate you are requesting.

Cooked and/or Processed Products – *no additional training required*

Raw and/or Uncooked Products – *GAP training required – see below***

Have you received your GAP Diploma from KDA? Yes No

Name on GAP Diploma: _____

Completion Date for GAP training: _____

****Good Agriculture Practices (GAP) training is required before a Raw or Uncooked Sampling Certificate can be issued. If you have not been GAP trained and work as an employee or family member of a business or farming operation you may operate under another member's GAP diploma within that business or farming operation. Please submit their name and date of class above.**

Please answer all questions below.

1. Name the two types of Sampling Permits.

a. _____

b. _____

2. What are the six essentials for safe, quality samples?

a. _____

b. _____

c. _____

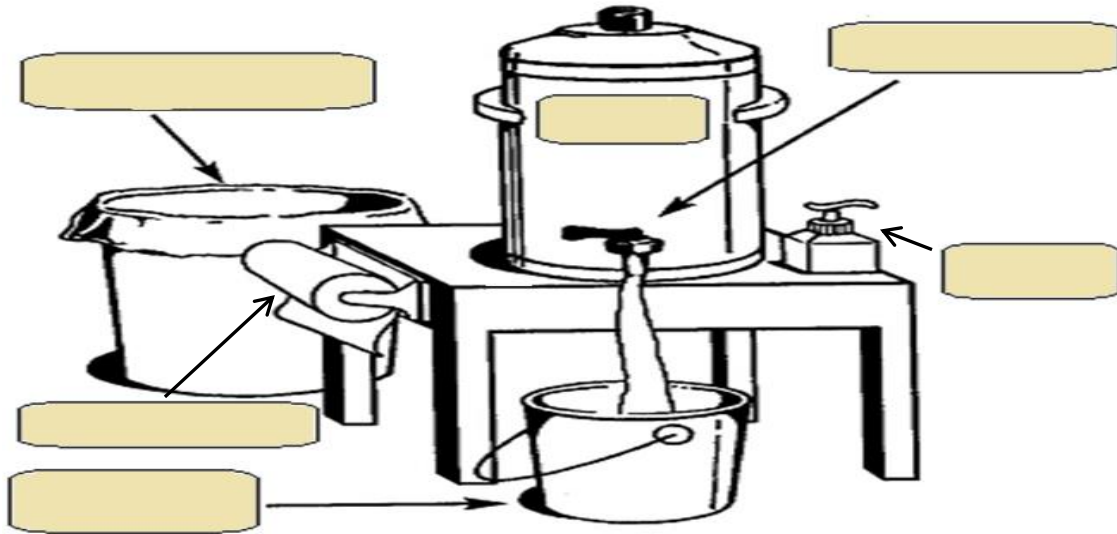
d. _____

e. _____

f. _____

3. All water used to wash utensils or washing raw produce must be of what quality? _____

4. Name two things that should prompt you to wash your hands.
 - a. _____
 - b. _____
5. List the six parts of a proper hand washing station. Write in shaded labels.



6. How long should you soak utensils in a sanitizing solution after you wash in detergent and rinse in clean potable water? _____
7. At what temperature should cold foods be stored for sampling? _____
8. At what temperature should warm foods be stored for sampling? _____
9. For the best quality and safety, samples should only remain out for how many minutes? _____
10. Please list the product(s) that you will be sampling.
 - a. _____
 - b. _____
 - c. _____
 - d. _____
 - e. _____
11. For the products listed in question 10, please tell how you will handle your samples so customers do not touch any sample other than the one they will consume?

12. How will you protect your samples from the elements and insects?

- 13. Food must be stored at least six inches off the ground? True False
- 14. The Sampling Certificate issued by KDA must be on display when sampling? True False
- 15. Cleaned and sanitized utensils can be dried with a towel? True False
- 16. Hand sanitizers and/or wearing gloves substitute for proper hand washing? True False

Please read, check all lines and sign the following statement.

- I have read and understand the appropriate chapters in the 2016-2017 Kentucky Department of Agriculture Farmers' Market Manual.
- I understand that I am responsible for following all accepted food handling practices.
- I understand that my sampling at any time is subject to inspection by the Department for Public Health.
- I understand that my sampling certificate must be posted at my booth when offering samples.
- I understand that I may offer samples only at the locations listed below, if approved by KDA.

Print Full Name: _____

Signature: _____ Date: _____

Please list all Farmers' Market(s) that you will be participating with for the 2016 and 2017 market season. We need the full name of the market(s) and location(s) as registered with KDA. Remember, KDA can only issue a sampling certificate for the following locations: KDA Registered Farmers' Markets, Certified Roadside Market with Kentucky Farm Bureau or the individual's on-farm market.

Please remember you are only allowed to offer samples at the approved locations listed on your Sampling Certificate issued by KDA. All members of your farming or business operation are required to have a sampling certificate issued in their name if they will be offering samples at your booth. Should you change or add a market during the season, please contact KDA so your certificate can be updated.

**Please mail the completed application to: Kentucky Department of Agriculture
 Attention: Sharon Spencer
 111 Corporate Drive
 Frankfort, Kentucky 40601**