

HOW TO RECEIVE A KDA FARMERS' MARKET SAMPLING CERTIFICATE

There are two categories of samples: those that are cooked or from processed products, and those that are raw. Which of the categories you are offering will determine which sampling certificate you need.

Both require the completion of the following **Affidavit of Completion of Sampling Education**. To receive the Cooked or Processed Samples certificate nothing further is required. In order to obtain the All Samples certificate, which allows sampling of raw products in addition to cooked or processed products, a representative from the farm entity must additionally hold a valid Good Agricultural Practices Training certificate. For further details on the GAP class and program, please refer to the 2010-2011 Farmers' Market manual. These requirements are without cost and provide the vendor with information on how to offer a safe sample to their customers.

The vendor retains all liability for the safety of the samples. Both the Kentucky Department of Agriculture and the Department for Public Health require vendors to follow the guidance in all instance, but the liability for the safety of the samples remains with the vendor. Markets are advised that they too may accept some added liability if samples are offered. They should provide for policing the offering of samples under the guidance provided and require such additional practices as may be required by the circumstances to meet basic food safety.

Sampling certificates are issued to an individual. Only the person listed on the certificate is able to offer samples meaning family members, employees or volunteers must have their own sampling certificate. Sampling should only be conducted at the market(s) listed on the certificate. If you move to a new market please contact us.

The GAP Training Certificate is required of only one individual of the farming operation. Family members, employees, volunteers, etc. may operate under that person's certificate. If are qualifying under the GAP Training Certificate another person associated with the farming operation {they must be a part of the same farm operation as you} please list their name on the affidavit of Completion of Sampling Education.

IF YOU WANT TO OFFER SAMPLES OF YOUR HB391 PRODUCTS INCLUDING BAKED GOODS, COMMERCIALY PREPARED PRODUCTS, AND/OR COOKED SAMPLES OF YOUR MEAT, VEGETABLES OR FRUIT

- Read the chapter on sampling in the 2010-2011 Farmers' Market Manual. The manuals are available from the KDA Farmers' Market web page <http://www.kyagr.com/marketing/farmmarket/index.htm>
- Answer the questions from the material in the chapter on the attached affidavit.
- Sign the affidavit
- Return the completed affidavit to the address on the form.
- If you have answered all questions correctly, you will be issued a Cooked or Processed Samples Certificate for offering cooked samples. Again no sampling of raw products is allowed under this certificate.

IF YOU WANT TO OFFER SAMPLES OF RAW PRODUCTS WITHOUT COOKING THEM

- You must complete the affidavit as described above.
- Due to the added risk when offering samples of raw or uncooked products you must also complete an approved GAP – Good Agricultural Practices Training class. Your local Extension office can arrange for this class. It is a 2-3 hour class that covers the

best practices for avoiding contamination of your produce from various food borne pathogens.

- KDA maintains all the records for the GAP education classes and the completed affidavits. When we have received verification of your completion of the GAP class and your complete, correct affidavit, you will be issued an All Samples Certificate.

For more information or questions please contact:

Sharon Spencer sharon.spencer@ky.gov or Adam Watson adam.watson@ky.gov

Kentucky Department of Agriculture
100 Fair Oaks Lane, 5th Floor
Frankfort, KY 40601
502-564-4983

AFFIDAVIT OF COMPLETION OF SAMPLING EDUCATION

Date _____ Name _____

Farm Name _____

Address _____

City _____ State: KY Zip _____

E-mail _____ Phone () _____

Which sampling certificate:

Cooked or processed _____ Raw or uncooked _____

If operating under an existing GAP Training certificate name of person

1. What are the eight basics of safe sampling outlined in the chapter on sampling?

a. _____

b. _____

c. _____

d. _____

e. _____

f. _____

g. _____

h. _____

2. All water used to wash utensils and to wash produce used for samples must be of what quality?

3. Can you wash tomatoes used for sampling in a bucket of clean water? _____

4. When offering samples, name two incidences where you need to wash your hands.

a. _____

b. _____

AFFIDAVIT OF COMPLETION OF SAMPLING EDUCATION

5. What are five essential parts of a hand wash station?

- a. _____
- b. _____
- c. _____
- d. _____
- e. _____

6. After washing and rinsing your utensils how long do you soak your utensils in a sanitizer solution?

7. What temperature should cold foods be stored for sampling? _____

8. What temperature should warm foods be stored for sampling? _____

9. Name one product you will offer as samples to your customers. _____

10. Using the product you wrote down in #9, answer the following questions

In your situation, how will you provide for hand washing?

How will you ensure your utensils are clean and sanitized?

Is your product raw produce? _____ If yes, will it be raised, harvested, and handled under the principles of the Good Agricultural Practices program?

How will you handle your samples so customers do not touch any sample other than the one they will consume?

AFFIDAVIT OF COMPLETION OF SAMPLING EDUCATION

How will you protect your samples from insects?

Read and sign the following- I have read and understand the appropriate chapters in the 2010-2011 Kentucky Farmers' Market Manual. I understand that I am responsible for following all accepted food handling practices and that my sampling is subject to inspection by the Department for Public Health.

Printed name

Signature

Date

Farmers' Market location (s)

In the future if you expand or switch to other farmers' market please contact us so they may be added to your certificate.

Return to the attention of:

Sharon Spencer or Adam Watson
Kentucky Department of Agriculture
100 Fair Oaks Lane, 5th Floor
Frankfort, KY 40601