

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