

**KENTUCKY DEPARTMENT OF AGRICULTURE**  
**2018-2019 FARMERS' MARKET SAMPLING APPLICATION**



DATE: \_\_\_\_\_ COUNTY: \_\_\_\_\_

NAME: \_\_\_\_\_

BUSINESS OR FARM NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ STATE: \_\_\_\_\_ ZIP CODE: \_\_\_\_\_

E-MAIL: \_\_\_\_\_

WORK/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 or PBPT class required – see below\*\**

Have you received your GAP or PBPT Diploma from KDA?  Yes  No

Name on GAP or PBPT Diploma: \_\_\_\_\_

Completion Date for GAP or PBPT training: \_\_\_\_\_

\*\*Good Agriculture Practices (GAP) training or Produce Best Practices Training (PBPT) is required before a Raw or Uncooked Sampling Certificate can be issued. If you have not been GAP or PBPT trained and work as an employee or family member of a business or farming operation you may operate under another member's GAP or PBPT 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 Sampling Certificates listed in the Farmers' Market Manual.

a. \_\_\_\_\_

b. \_\_\_\_\_

2. All water used to wash utensils or washing raw produce must be of what quality? \_\_\_\_\_

3. Name two things that should prompt you to wash your hands.

a. \_\_\_\_\_

b. \_\_\_\_\_

4. How long should you soak utensils in a sanitizing solution after you wash in detergent and rinse in clean potable water? \_\_\_\_\_

**PLEASE PRINT CLEARLY. ANSWER ALL QUESTIONS.**

5. List the six parts of a proper hand washing station.
- a. \_\_\_\_\_ b. \_\_\_\_\_
- c. \_\_\_\_\_ d. \_\_\_\_\_
- d. \_\_\_\_\_ f. \_\_\_\_\_
6. In a hand washing station, what type of dispensing valve should the potable water container be equipped with? \_\_\_\_\_
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. Who accepts the responsibility and liability for the safety of the samples being offered? \_\_\_\_\_
11. Please list examples of product(s) that you will be offering samples of.
- a. \_\_\_\_\_ b. \_\_\_\_\_
- e. \_\_\_\_\_ d. \_\_\_\_\_
- f. \_\_\_\_\_ f. \_\_\_\_\_
12. For the products listed in question 11, please tell how you will handle your samples so customers do not touch any sample other than the one they will consume?
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
13. How will you protect your samples from the elements and insects?
- \_\_\_\_\_
14. Food must be stored at least six inches off the ground. True False
15. The Sampling Certificate issued by KDA must be on display when sampling. True False
16. Cleaned and sanitized utensils can be dried with a towel. True False
17. All samples have to be prepared at the market. True False
18. Hand sanitizers and/or wearing gloves substitute for proper hand washing. True False
19. When storing cold products in a cooler, you need to make provisions to keep melted ice away from the samples. True False
20. It is acceptable to combine the “washing, rinsing and sanitizing station” with the “hand washing station.” True False

**PLEASE PRINT CLEARLY. ANSWER ALL QUESTIONS.**

Please list all Farmers' Market(s) that you will be participating with for the 2018 and 2019 market seasons. 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.

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

- I have read and understand the appropriate chapters in the 2018-2019 Kentucky Department of Agriculture Farmers' Market Manual and Resource Guide.
- 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 above, if approved by KDA.

Print Full Name: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**\*\*\*TO AVOID DELAY IN PROCESSING, PLEASE ENSURE ALL QUESTIONS ARE ANSWERED AND LEGIBLE.\*\*\***

- 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 and a new one issued.

**Please mail completed application to:**

**Kentucky Department of Agriculture  
Attention: Nancy Monroe  
111 Corporate Drive  
Frankfort, KY 40601**

**PLEASE PRINT CLEARLY. ANSWER ALL QUESTIONS.**