

**KENTUCKY DEPARTMENT OF AGRICULTURE**  
**2020-2021 FARMERS' MARKET SAMPLING APPLICATION**



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

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

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

MAILING 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 – *Class required – Complete one of the following:*

*Produce Best Practices Training (PBPT) Class*

Have you received your PBPT Diploma from KDA?  Yes  No

Name on PBPT Diploma: \_\_\_\_\_

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

PSA Grower Training Course

Must attach a copy of PSA Grower Training Certificate

Food Handlers Training Class from Local Health Department

Must attach a copy of valid Food Handlers Card

**\*\*If you have not completed one of the classes above and work as an employee or family member of a business or farming operation, you may operate under another member's training certification within that business or farming operation. Please submit their name and required information above.**

**Please answer all questions below.**

1. All water used to wash utensils or wash raw produce must be of what quality? \_\_\_\_\_
2. Name two things that should prompt you to wash your hands.
  - a. \_\_\_\_\_
  - b. \_\_\_\_\_
3. 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.**

4. In a hand washing station, what type of dispensing valve should the potable water container be equipped with? \_\_\_\_\_
5. At what temperature should cold foods be stored for sampling? \_\_\_\_\_
6. At what temperature should warm foods be stored for sampling? \_\_\_\_\_
7. For the best quality and safety, samples should only remain out for how many minutes? \_\_\_\_\_
8. Who accepts the responsibility and liability for the safety of the samples being offered? \_\_\_\_\_
9. All food must be kept at least \_\_\_\_\_ off the ground. (circle answer)  
 a. 12 inches    b. 6 inches    c. 18 inches
10. Please list examples of product(s) that you will be offering samples of.  
 a. \_\_\_\_\_    b. \_\_\_\_\_  
 c. \_\_\_\_\_    d. \_\_\_\_\_  
 e. \_\_\_\_\_    f. \_\_\_\_\_
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. Bar soap is acceptable to use in a hand washing station.  True  False
14. Hand sanitizers and/or wearing gloves substitute for proper hand washing.  True  False
15. Cleaned and sanitized utensils can be dried with a towel.  True  False
16. All samples have to be prepared at the market.  True  False
17. When storing cold products in a cooler, you need to make provisions to keep melted ice away from the samples.  True  False
18. It is acceptable to combine the "washing, rinsing and sanitizing station" with the "hand washing station."  True  False
19. When handling samples, only food grade gloves can be used.  True  False
20. The Sampling Certificate issued by KDA must be on display when sampling.  True  False

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



Please list all Farmers' Market(s) that you will be participating with for the 2020 and 2021 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 three locations: 1) KDA Registered Farmers' Markets, 2) Certified Farm Market with Kentucky Farm Bureau or 3) 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 2020-2021 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.**