

Container Cleaning and Sanitizing Policy

Fruits and vegetables are unique foods in that they are often consumed raw or with minimal preparation. Preventing contamination of fresh fruits and vegetables from microbial pathogens, dangerous levels of chemical residues, or physical contaminants, is an effective strategy to assure that these foods are wholesome and safe for human consumption.

Participating in the Farmers' Market Food Hub program through the _____ Farmers' Market means that you will be responsible for cleaning the plastic containers that transport the produce from the market to your facility. This is necessary because the market does not have its own washing facility.

By signing this agreement you agree to:

- Safely wash, rinse and *sanitize* the produce containers at your facility
 - Wash containers in a dishwasher or hand-wash with dish detergent
 - Sanitize washed containers with a food-safe sanitizing solution
- Minimize the potential for cross contamination
 - Store washed containers in a clean location
 - Restrict use of produce containers to farmers' market produce only. If something other than produce is inadvertently placed in a produce container, that container must be cleaned and sanitized again.
- Inspect containers to ensure they are in good repair.
 - Mark damaged containers for discard.

(For detailed information about cleaning and sanitizing of food contact surfaces, see Minnesota Rules 4626.0840-4626.0890 and 4626.0895-4626.0905; compiled here:

<https://drive.google.com/file/d/1yms3VHSEwUtgFeXazavxUAhHI0RS-Qr/view?usp=sharing>)

Agency

Date

Farmers' Market Representative

Date