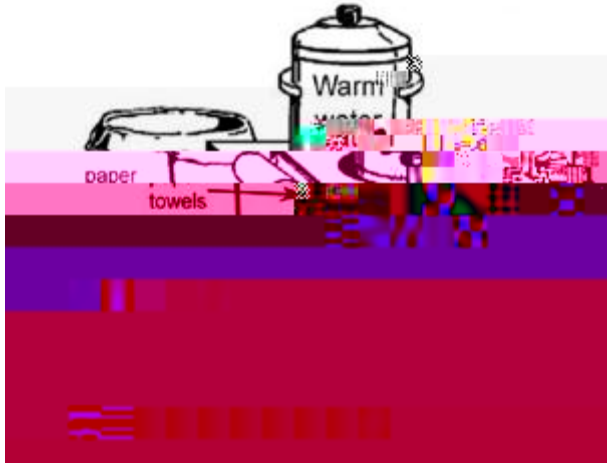
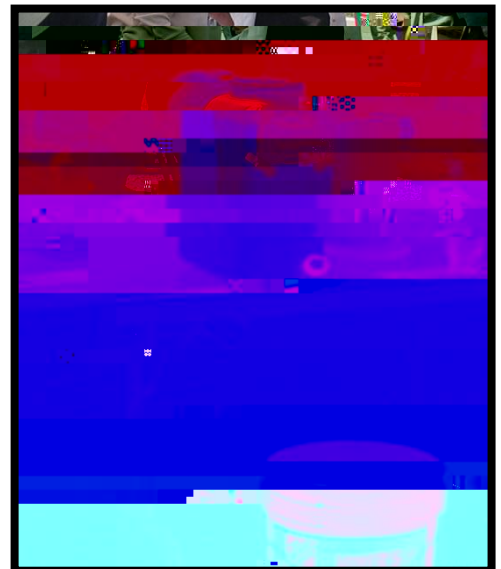
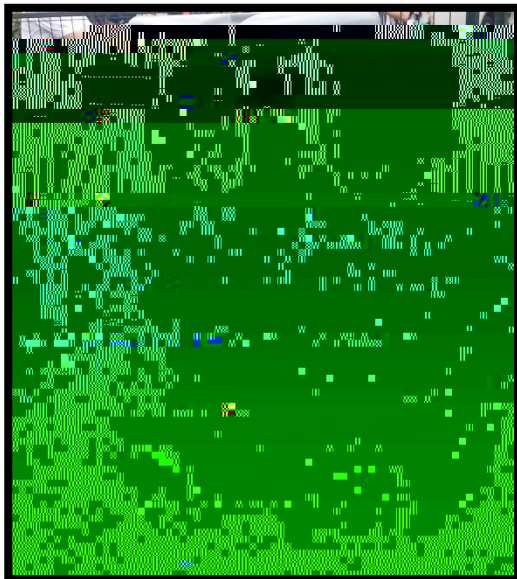


Have Public Hand-washing Stations



Wash stations must have:

Insulated container with warm water and spigot



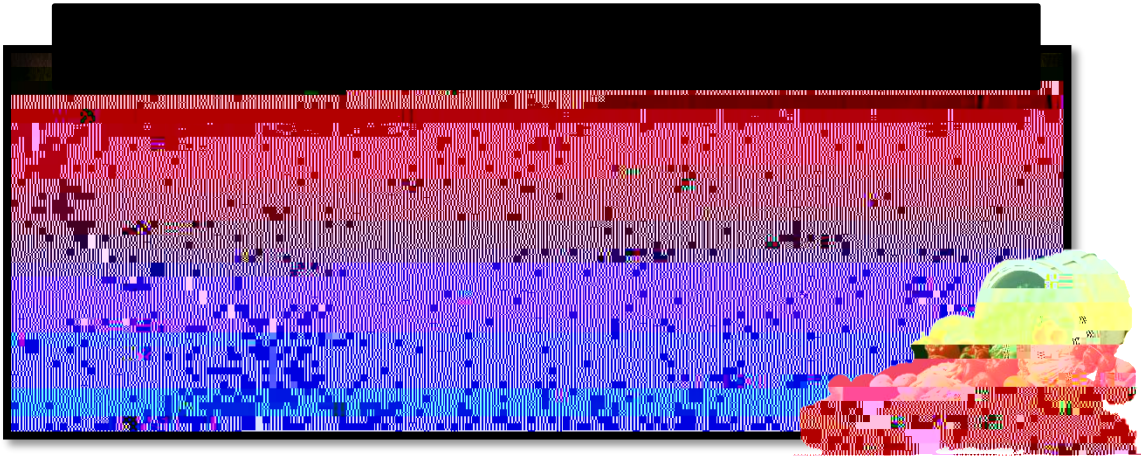
This study was funded by the Specialty Crop Block Grant Program as administered by the Texas Department of Agriculture



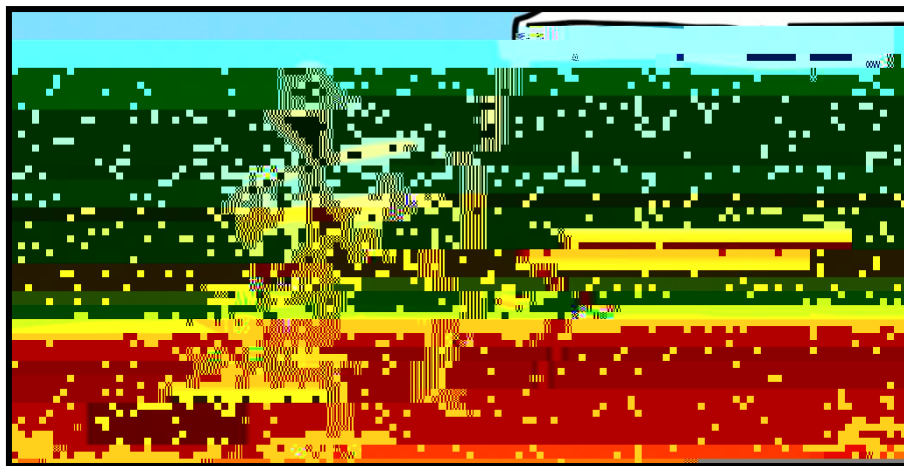
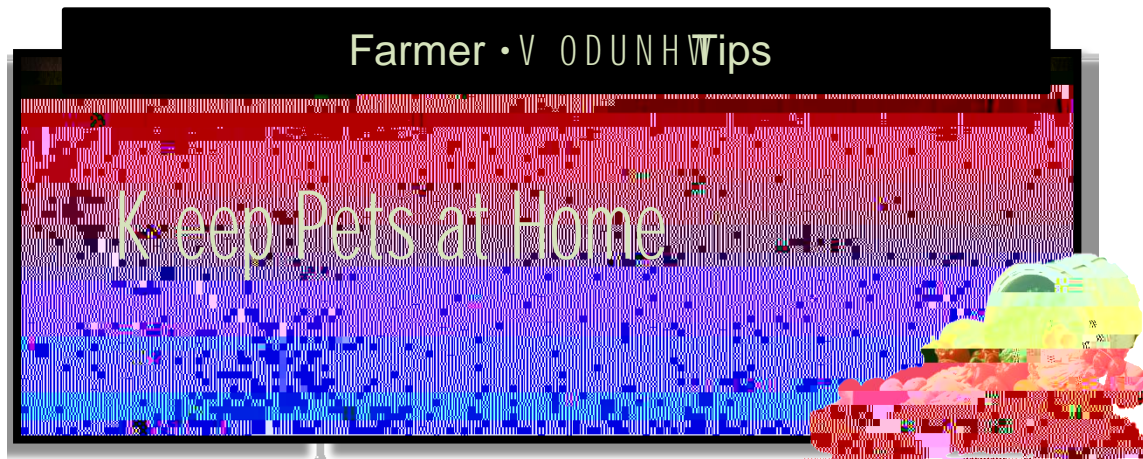
Tips to avoid contamination:

-
-





Tote Bag Tips:

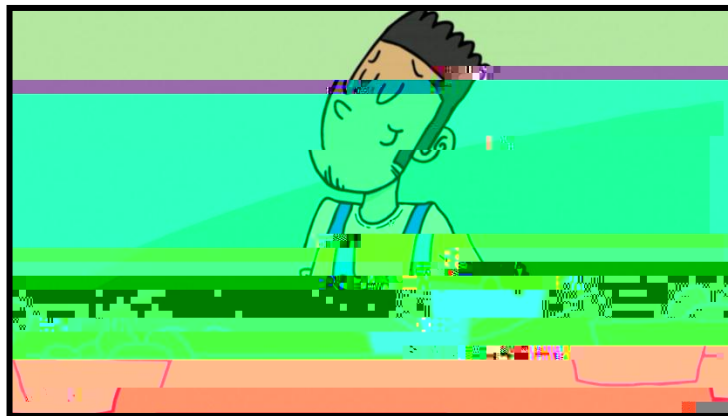


What You Can Do:

1. Leave your animals at home
2. If animals are allowed, leave them in a designated area
3. Practice frequent hand-washing

Potential Hazards with Pets

- x Some adults and children are afraid or even allergic to various animals and might feel uncomfortable with pets around
- x Dogs on leashes can become entangled with other guests and could cause them to fall
- x Pet hair sheds and can easily find its way into a perfectly prepared meal
- x There are many animal lovers that attend these markets and want to pet your animal. However not everyone washes and sanitizes their hands after playing with your dog and they can easily contaminate other food



Vendor do's

- Wear clean clothes
- Wash hands frequently
- Keep booth clean by wiping up spills
- Be cleanly shaven and in good health

Customer do's

- Use toothpicks when eating samples
- Practice good personal hygiene
- Utilize wash stations

Vendor don'ts

- Sell when ill
- Forget to utilize gloves or tongs
- Shake hands with customers - leads to touch cross contamination

Customer don'ts

- Touch animals
- Forget to wash hands
- Allow hair near food displays



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Farmer's Market

Have Designated
Areas

