

SUPPLEMENTAL INFORMATION FOR FARM STANDS

Name of Farm Stand:	
Site Address:	
Date(s) Open:	Time(s):
Contact person:	Phone number:
Billing Address:	
Email address:	

Application Process

The farm stand operator must submit a complete application packet, which includes the application, supplemental information and any required fees.

Non-Agricultural Products: List food product and source (where purchased).

Value Added Products:

1. Processed at the following approved food facility:

_____	_____
(Business Name)	(Site Address)

2. List Value Added Products

Site Plan: Attach site plan that shows set up of food products. Ensure non-agricultural products take up less than 50 square feet of combined storage and sales display area. Show location of handwash station, utensil wash station, toilet facilities (if providing samples)

Description of the storage of prepackaged non-PHF when stand is closed:

Garbage will be stored and disposed in the following manner:

▶ IF PROVIDING SAMPLES, CONTINUE BELOW. OTHERWISE STOP HERE. ◀

Attach sampling protocol.

Toilet facilities

Name of Licensed Sewage Hauling Company (attach servicing contract):

Note: Hand washing facilities equipped with soap and paper towels must be located within or immediately adjacent to toilets. Hand washing for toilets is required in addition to the hand washing station required in the booths

Wastewater from handwashing and utensil washing will be disposed in the approved manner described below.

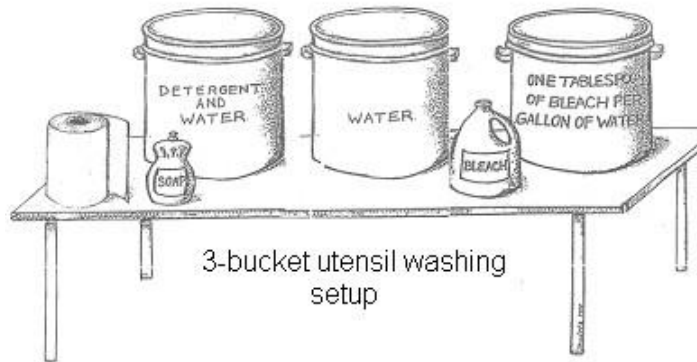
Note: wastewater must be disposed into an approved sewer system, septic system or other approved manner. Wastewater must not be drained to the ground surface or into a storm sewer.

HAND WASH AND UTENSIL WASH SETUP

Utensil washes station setup for the sanitary cleaning of cutting boards and utensils.

1. Provide three 5-gallon buckets (or equivalent) for utensil washing:
 - a. First bucket: clean water and detergent.
 - b. Second bucket: clean rinse water.
 - c. Third bucket: sanitizing solution and clean water (1 tablespoon bleach per 1 gallon water).
2. Provide sanitizer test strips for the sanitizer used (e.g., chlorine, quaternary ammonia; see appendix 1).
3. Utensils handling potentially hazardous foods must be cleaned and sanitized at least once every four hours.

Note: Utensils include knives, tongs, scoops, forks, pots, and cutting boards, probe thermometers, etc.



Handwashing facilities

1. Provide a 5-gallon water reservoir with a hands-free spigot that drains into a 5-gallon waste bucket or basin (see appendix 1.)
2. Provide single service soap (e.g., pump style dispenser or squeeze type)
3. Paper towels and trash receptacle.

