



Container Cleaning and Disinfecting Policy

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

Participating in the Farm to Table program through the Wabasha 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
- Minimize the potential for cross contamination
- Store washed and sanitized containers in a clean location
- Inspect containers to ensure they are in good repair and that the damaged ones are discarded.
- Restrict the use of produce containers to farmers' market produce. If something other than produce is inadvertently placed in a produce container, that container must be cleaned or disinfected again.

Safe cleaning options include a dishwasher, or hand-washing with soap followed by sanitizing with a food safe sanitizing solution. (For detailed information about cleaning and sanitizing of food contact surfaces, see Minnesota Rules 4626.0840-4626.0890 and 4626.0895-4626.0905.)

Agency

Date

Wabasha Farmers Market Representative

Date