



Covid-19 Safety Precautions for producers:

FOOD SAFETY AND HANDLING REQUIREMENTS: *You must confirm that you have read the protocols and can meet all criteria prior to selling on the Slow Food Online Marketplace.

If you or anyone else on your staff begins to feel ill or comes into contact with someone who is showing symptoms, you must alert Slow Food staff immediately and discontinue selling on the Online Marketplace for 14 days after your symptoms have resolved.

Food handling and delivery:

All food whether being harvested, processed, packaged or assembled must be done with hands that have either been properly washed and/or with clean and sterile disposable gloves.

All produce (fruits and vegetables) must be washed in potable water.

Bagged produce and food products must be in an unused (new & clean) bag. We will not accept produce packaged in reused cardboard boxes or bags.

Containers: The container that you bring your (produce, meat, cheese, etc) needs to be a sanitized reusable container, an unused (new & clean) large plastic bag or cardboard box.

Bulk produce must be delivered in reusable containers that are cleaned and sanitized before every use. Containers must be lined with a clean, unused single-use plastic liner. Acceptable containers may include: plastic totes, harvest totes, buckets. See steps below.

To clean and sanitize your containers properly, please follow these steps:

1. Remove any dirt and debris from the food contact surface. This can be done using a hand brush to sweep, or water to rinse off debris. You must use potable water.
2. Apply a detergent approved for food contact surfaces at the level recommended on the label and physically scrub the surface to remove any soil and debris.
3. Rinse the surface with potable water to remove all the detergent and soil/debris.
4. Apply a sanitizer approved for use on food contact surfaces. Rinsing may be necessary. Let the surface air dry.
5. **IMPORTANT:** You cannot sanitize a dirty surface. Cleaning always comes first!

FOOD DROP-OFF PROCEDURES: Delivery is Thursdays at the Slow Food Farm Stand located next to Twigs Garden Center. **Slow Food staff may NOT be on site.**

1. Come to the Farm Stand anytime on Thursday.
2. The door will be unlocked.
3. If you see another producer dropping off, please wait until they are finished to enter a building.
4. Leave food with labels that clearly indicate the name of your farm/ranch/business.
5. Place refrigerated food in the walk-in, dry goods on the wooden shelf outside the walk in (in the original farm stand structure, farthest away), and frozen items in the freezer (in the new farm stand structure, which is closest to the parking lot).