

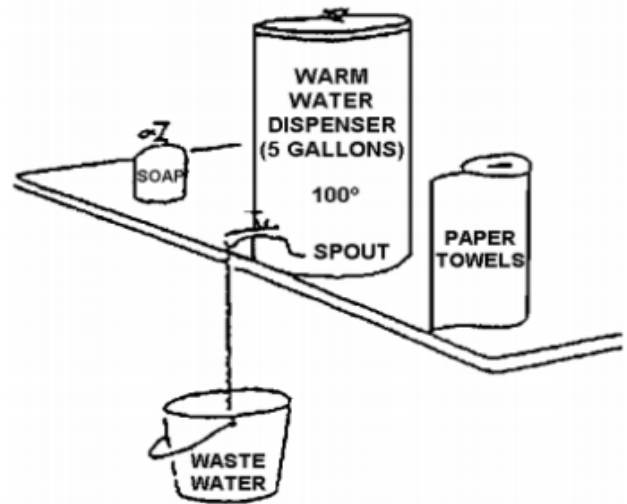
Health and Safety Checklist

We serve as proxies for the King County Health Department and will be checking your temperatures, sampling set up, hand wash stations, etc. The #1 cause of “red points” from the Health Department (which may result in loss of permit and having to pay ALL of your permit fees over again) is improper hand wash set up and use.

Do you need a hand wash set up? Are you serving hot food? Providing samples? Are you cutting anything on site (for example, cheese)? Yes and yes and yes!

Here’s how to set it up a hand wash station:

- Insulated 5 gallon water dispenser: bring your own hot water!
- Free flowing spout.
- 5 gallon waste water catch, must take home waste water.
- Soap is open and ready to use.
- Enough paper towels to get through the day.
- Water is in the waste water catch (because you are washing your hands)!
- SET UP is located together, and within hands’ reach.



Tent weights are REQUIRED—minimum of 25 lbs per leg. A 15x10 tent has 6 legs, so the total weight would need to be over 150 lbs. The weather can change suddenly, and a flying canopy can damage equipment and cause injuries. YOU are liable for damages caused by the failure of your equipment, not the farmers market. Do yourself a favor and invest in a high quality canopy, not a cheap one from Costco.