

Rules & Regulations

Markets and vendors must follow food safety practices when sampling food products to the public. However, neither the Oregon Department of Agriculture (ODA), nor county health departments, require farmers markets or their vendors to get a license or permit to prepare or give out samples. Food Handler Cards from the county are not required for the sole purpose of sampling.

Sampling means distributing small portions to individuals. A sample means no more than a three ounce portion of a food or beverage. A “sample” DOES NOT include: a meal, an individual hot dish, a whole sandwich, or a whole portion of any food product.

Any vendor (licensed or unlicensed), or food/product demonstrator, who engages in the sampling of produce or any food product at a farmers market is required to have and use a suitable handwashing station in the booth where sampling is taking place.

(Photo courtesy of Hollywood Farmers Market)



A suitable hand washing station will:

- Provide a minimum water-holding capacity of five gallons in an enclosed container;
- Utilize a spigot that can be opened to provide a constant flow of water;
- Provide soap; Gel sanitizer may be used in addition to hand washing but not in place of it;
- Provide paper towels;
- Maintain a wastewater collection container with a minimum capacity equal to or greater than the freshwater container's capacity;
- Provide a receptacle for used paper towels;
- Maintain hand washing equipment in a clean and sanitary manner (rinsing with 50 ppm chlorine/water is suggested); and
- Use only potable (ie, drinkable) water for hand washing, free of fecal coliform bacteria.