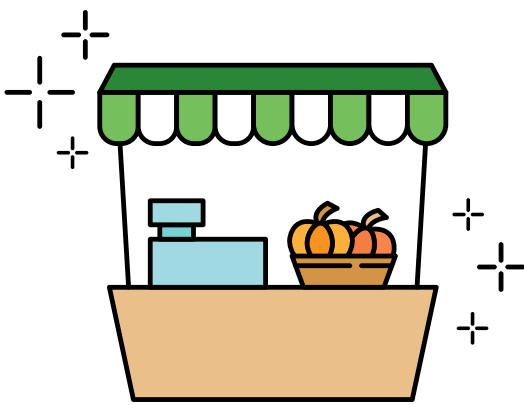


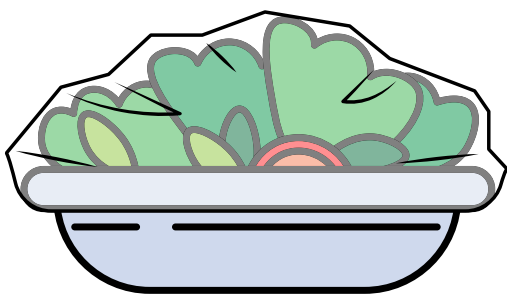
# FOOD SAFETY AT ONTARIO FARMERS' MARKETS

Researchers conducted a study to observe the food safety behaviours of 454 vendors at 60 farmers' markets across the Greater Toronto Area.



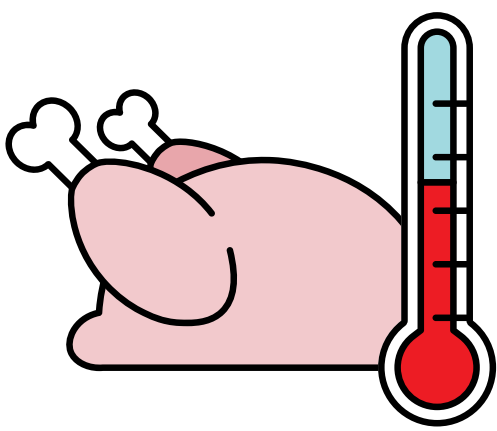
## SANITATION

Vendors typically maintained good cleanliness and sanitation at their stalls.



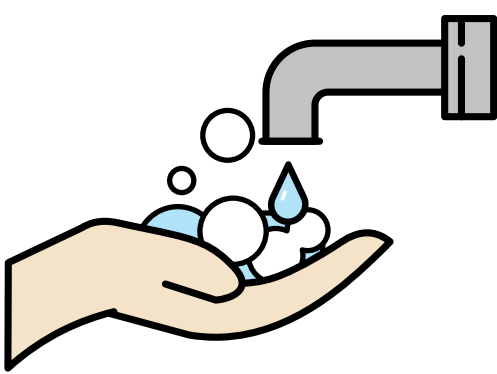
## CROSS-CONTAMINATION

More than one-quarter of vendors did not adequately protect at least some of their foods from possible cross-contamination (e.g. by covering or wrapping products).



## TEMPERATURE CONTROL

Roughly two-thirds of vendors did not refrigerate at least some of their foods that should have been refrigerated, while about 50% did not keep some of their hot-served foods adequately heated.



## HAND WASHING

Only 3% of vendors washed their hands after engaging in behaviours that could lead to cross-contamination of food, such as touching cash, their phone, or their face or hair.

Future outreach and education is needed with farmers' market vendors to raise awareness about food safety.

Read the full article online by scanning the QR code.



Young, I., Chung, A., McWhirter, J., & Papadopoulos, A. (2020). Observational assessment of food safety behaviours at farmers' markets in Ontario, Canada: a cross-sectional study. *Food Control*, 108, 106875.

Prepared by Christine Lum and Ian Young, 2020.