

Hingham Farmers Market Processed Food Procedures

- Set up and be ready for your food inspection.
- Know where you can wash your hands at the market and have sanitizer or a thermos of hot water with soap as an option for hand washing.
- Know where the bathrooms are located. The bathhouse is open during the summer months.
- Know how to dispose of your rubbish, garbage & grease. There are limited trash cans at the Hingham Bathing Beach. Please take out any waste, it will be less of a burden on the facilities at the beach.
- Do not touch ready to eat foods with your bare hands. Wear single-use gloves to handle ready to eat foods. Use spatulas, wax tissue or tongs to handle ready to eat foods.
- Have samples covered and do not let customers prepare them or reach for them. They could be touching more than one piece and others would be eating those pieces.
- Do not use latex gloves due to allergy concerns. Tongs and single use gloves are ways to dispense samples to customers.
- Have a food temperature thermometer readily available at your work station.
- Have a method to keep cold foods cold at 40F degrees or less. Keep hot foods hot at 140F degrees or more.
- Wear a hat or hair covering. Do not eat, drink or smoke behind the food serving table.
- Have your Temporary Food Permit, ServSafe Certificate, and Allergen Certificate readily available for review by the Health Inspector.
- Contact the Health Department if you have any questions at 781-741-1466