

## VCE Resources

Virginia Cooperative Extension (VCE) offers excellent publications outlining food safety practices at farmers markets. Visit their website here or use one of the direct links below to view publications about enhancing the safety of local food.

- Going to Market – <https://www.pubs.ext.vt.edu/ANR/ANR-46/ANR-46.html>
- Samples – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/fst-310/FST-310.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/fst-310/FST-310.pdf)
- Labeling – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/fst-312/FST-312.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/fst-312/FST-312.pdf)

Enhancing the Safety of Locally Prepared Foods:

The titles are “What do I need to know to sell \_\_\_\_\_ at the farmers market.

- Dehydrated foods – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/fst-319/FST-360.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/fst-319/FST-360.pdf)
- Maple syrup – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/fst-311/FST-311.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/fst-311/FST-311.pdf)
- Fermented vegetables: [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/fst-308/FST-365.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/fst-308/FST-365.pdf)
- Jams, Jellies, Preserves and fruit butters – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/fst-301/FST-367.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/fst-301/FST-367.pdf)
- Kombucha: [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/fst-297/FST-361.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/fst-297/FST-361.pdf)
- Refrigerated and frozen packaged meals: [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/fst-280/FST-364.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/fst-280/FST-364.pdf)
- Refrigerated dips, spreads, dressings and salads: [https://www.pubs.ext.vt.edu/content/pubs\\_ext\\_vt\\_edu/en/FST/FST-300/FST-300.html](https://www.pubs.ext.vt.edu/content/pubs_ext_vt_edu/en/FST/FST-300/FST-300.html)
- Pet Foods & Treats – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/fst-322/FST-366.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/fst-322/FST-366.pdf)
- Acidified Foods – <https://digitalpubs.ext.vt.edu/vcedigitalpubs/1111392789514729/MobilePagedReplica.action?pm=2&folio=1#pg1>
- Eggs – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/fst-347/FST-347.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/fst-347/FST-347.pdf)

- Honey – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/fst-352/FST-352.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/fst-352/FST-352.pdf)
- Baked Goods – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/fst-353/FST-353.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/fst-353/FST-353.pdf)
- Meat and Poultry – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/fst-327/FST-327.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/fst-327/FST-327.pdf)
- Seafood – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/fst-380/FST-380.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/fst-380/FST-380.pdf)

#### Enhancing the Safety of Locally Grown Produce:

- On the farm – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/FST-36/FST-333.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/FST-36/FST-333.pdf)
- Self help checklist – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/FST-35/FST-332.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/FST-35/FST-332.pdf)
- Land use – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/FST-37/FST-334.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/FST-37/FST-334.pdf)
- Water use – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/FST-38/FST-335.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/FST-38/FST-335.pdf)
- Use of manure and other soil amendments of animal origin – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/FST-39/FST-336.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/FST-39/FST-336.pdf)
- Harvesting and storage – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/FST-42/FST-343.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/FST-42/FST-343.pdf)
- Training and certification options – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/FST-44/FST-341.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/FST-44/FST-341.pdf)
- Farm worker health and hygiene, health and training – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/FST-40/FST-337NP.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/FST-40/FST-337NP.pdf)
- Farm worker toilet and hand washing facilities – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/FST-41/FST-338.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/FST-41/FST-338.pdf)
- Transporting produce safely – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/FST-43/FST-340.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/FST-43/FST-340.pdf)
- Keeping food safe in the market – [https://www.pubs.ext.vt.edu/content/dam/pubs\\_ext\\_vt\\_edu/FST/FST-47/FST-47NP\\_PDF.pdf](https://www.pubs.ext.vt.edu/content/dam/pubs_ext_vt_edu/FST/FST-47/FST-47NP_PDF.pdf)