# Farm-to-Table Safety

This playbook describes the necessary processes and precautions required to ensure the safety of locally sourced produce and meats. It ensures that locally sourced food meets health standards from the farm to the consumer's table.

### Step 1: Sourcing

Identify and choose local farms that implement best practices in agriculture and are recognized for their quality and safety standards.

### Step 2: Verification

Verify that the farms have current and valid certifications for health and safety. These may include organic certifications, animal welfare standards, and food safety management systems.

### Step 3: Transport

Ensure that the transportation of the food from the farm to the place of sale complies with food safety regulations. This involves using clean vehicles and proper storage conditions to prevent contamination.

### Step 4: Storage

Store food appropriately upon arrival at the retail location. Temperature control for perishable items is essential to prevent spoilage and bacterial growth.

### Step 5: Handling

Train staff in proper food handling techniques to avoid cross-contamination. This includes handwashing, wearing gloves when necessary, and using clean utensils and surfaces.

### Step 6: Display

Present food in retail spaces in a manner that protects it from contamination. Use protective barriers and ensure that food is not touched by bare hands.

### Step 7: Education

Provide education to consumers on the proper handling and storage of locally sourced foods after purchase to maintain safety all the way to their tables.

## General Notes

### Certifications List

Maintain an up-to-date list of certifications required for local farms to help in the verification process.

### Seasonal Variations

Be aware that storage and transportation guidelines may vary based on seasonal temperature changes and types of produce or meats sourced.