

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.