

Farm-to-Fork Events Fact Sheet and Food Safety Guidelines

A “farm-to-fork,” as allowed by Nevada Revised Statutes Chapter 446, allows farms to hold farm-to-fork events in certain circumstances without being considered a food establishment for purposes of inspections by the health authority and other regulations; requiring such farms to register with the health authority.

Basic Requirements:

- The farm must be registered with the local Health District prior to holding a farm-to-fork event.
- Food prepared for a farm-to-fork event is for immediate consumption only.
- Each guest must be provided with a notice which states that no inspection was conducted by a state or local health department of the farm or the food.
- Any meat served must be inspected by USDA or under the requirements of chapter 583 of NRS.
- Food served at a farm-to-fork event must be prepared on the farm and from ingredients that are substantially produced on the farm.
- Only two events a month are allowed.

Kitchen Sanitation and Food Safety Guidelines for Farm-to-Fork Events

1. The preparation, packaging, and handling of foods should take place separately from other domestic activities, such as family meal preparation, dishwashing, clothes washing, kitchen cleaning, or guest entertainment. No infants, small children, or pets should be present in the kitchen during food preparation.
 - Smoking should not take place during a farm-to-fork event.
 - A person with a contagious illness should refrain from working in the farm-to-fork event while ill.
 - Individuals ill with gastrointestinal symptoms (vomiting and/or diarrhea) should refrain from working in the farm-to-fork event until at least 48 hours after their symptoms stop.
 - Individuals involved in the preparation or packaging of food products should keep their hands and exposed portions of their arms clean and should wash their hands before any food preparation or packaging activity.
 - Particularly with ready-to-eat food, bare hand contact should be minimized by use of utensils, single-use gloves, bakery papers, or tongs.
2. Kitchen equipment and utensils used to produce food products should be clean and maintained in a good state of repair.
 - All food contact surfaces, equipment, and utensils should be washed, rinsed, and sanitized before each use.
 - Water used during the preparation of food products should meet the potable drinking water standards.
 - All food preparation and food and equipment storage areas should be maintained free of rodents and insects.

3. All food should be produced, prepared, packed, stored, transported, and kept for sale so as to be pure and free from adulteration and spoilage.
 - Ingredients should be obtained from approved sources.
 - Food should be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination.
 - Care should be taken to prevent cross contamination of foods and ingredients with raw animal products and chemicals.
 - All foods should be stored in a manner that protects the food item from contamination during transport, display, sale, and acquisition by consumers.

Basic Sanitization Guidelines

Basic sanitization is a 3 step wash-rinse-sanitizer process using household bleach.

Step 1: Wash all items to be used in cooking process with soap and water. Ensure all food particles have been removed from cooking items.

Step 2: Rinse all soap off items using clean and warm water.

Step 3: Submerge items in a chlorine-water solution with a concentration of 50 ppm Chlorine for one minute. Then let air dry.

- Using regular household bleach (without any fragrances), a 50 ppm Chlorine concentration can be achieved by adding 1 teaspoon of bleach to one gallon of water.

For additional information please contact your local Health District:

Northern Nevada Public Health
www.NNPH.org (775) 328-2434

Carson City Health and Human Services
www.gethealthycarsoncity.org (775) 887-2190

Southern Nevada Health District
www.southernnevadahealthdistrict.org (702) 759-0588

All other rural areas-Nevada Department of Health and Humans Services
http://health.nv.gov/BFHS_EHS.htm (775) 687-7550