AFMA Vendor Checklist



Make sure you and other event-goers are safe this season with Duuo's Vendor Checklist.

Check off each of these items during stand set-up to prevent common accidents from occuring!

Survey your market stand to ensure tripping hazards are out of the way
If planning a demonstration, make sure there is sufficient space and barriers to prevent spectators from getting too close
Keep a written log of stand inspection and cleaning throughout the day to keep a slip-free space
Stack accordingly - make sure customers will be able to safely grab your products with no problems
Ensure any fragile or breakable items are out of reach from market- goers of all ages
Check your produce - make sure no items are expired, store items at the correct temperature
Keep hot food above 60°C (140°F) and cold food below 4°C (40°F)

