BCAFM 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 |
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| 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) |

