

# FARMERS' MARKETS

Farmers' Markets allow farmers the opportunity to sell food and other produce directly to the general public. The business will aim to sell fresh produce and / or local foods that are normally grown, picked, reared or produced on your farm or on a neighbouring farm.

When attending a Farmers' Market, it is important that consideration is given to the risks to your workers and to members of the public who are purchasing produce or just passing your stall. You should carry out a risk assessment for the activity and amend it, if necessary, once on site.

## TRANSPORT

A suitable, well maintained vehicle or vehicles, will be required to transport staff, produce, canopy and trestle tables to the market. If meat or other temperature controlled foods are being transported then some form of refrigeration will be required along with its power source e.g. propane gas.

Avoid using a vehicle that requires someone to work on top, particularly if a fall could cause injury. If this is unavoidable then precautions must be taken to stop anyone falling or being injured.

## FIRE SAFETY

Fire hazards and control measures should be included in your risk assessment and you should ask the organisers of the Farmers' Market to provide you and your workers with a fire safety briefing for the site.

The following are things that you must consider to reduce the risk of a fire occurring and help people evacuate the area should they need to:

- Ensure any canopy complies with British Standards
- Reduce the number of potential ignition sources and do not allow smoking
- Keep the stall and immediate area free from rubbish and packaging materials
- Provide a small, dry powder fire extinguisher and ensure that it is in-date
- Have a torch handy if attending markets during winter months
- Ensure any gas cylinders are connected by a competent person and that they are kept outside the stall, in a safe protected area whilst in use

- Generators must be stored a safe distance from the stall and kept clear of combustible materials and flammable liquids
- Fuel must be stored in an approved container and kept in the vehicle when not in use.

## MANUAL HANDLING

Try to reduce the risk of manual handling injuries by:

- Keeping the size of boxes to a minimum
- Storing heavy items at the bottom of the vehicle bed
- Moving items with mechanical handling equipment where possible (sack trucks, trolleys, etc.)
- Training workers in good lifting technique.

## THE MARKET STALL

The stall and surrounding area should be kept clean and tidy. If members of the public can access the rear of the stall then ensure that items such as generators and gas cylinders are stored safely and, if possible, use barriers such as boxes of produce to prevent anyone tripping over these items. Ensure that the exhaust from the generator is venting away from the stall.

If you attend a winter market (e.g. at Christmas) ensure that you have adequate lighting inside and outside the stall and emergency lighting such as torches.

Ensure that you have a suitable first aid kit in the event of minor injuries to workers, and also find out if the organisers are providing first aid cover.



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If spillages occur, for example broken jars, clean them up immediately wearing suitable gloves. Where the floor surface may become slippery (street market or indoor market) try to clean and dry the surface to remove the slip hazard rather than just placing a warning sign out (cat litter can be useful). Signs can be useful but they do not remove the hazard. Also ensure that the stall, produce and equipment do not create trip hazards.

All items in the stall, including goods for sale, refrigerated displays and marketing material, need to be stored in a stable and secure manner without the risk of falling or collapsing.

Remember that children may be present in the market so it is important to consider items at low level which may cause them harm. Think about hazards such as sharp edges, electrical equipment, generators, fuel cans and gas cylinders.

## FOOD SAFETY

All food outlets must register with their local Environmental Health Department. Food must be labelled with a description, weights and sales-units as well as ingredients and allergens (where applicable). Further information is available from the Trading Standards Officer.

All food businesses must have a written food safety management system in place. You can produce your own food safety management system but the Food Standards Agency have developed a pack called 'Safer Food, Better Business', which you can complete and use for this purpose.

If you handle open food, for example meat from your livestock or 'home made' food, it is important that you consider the food safety issues in more depth than detailed in this guidance. All staff handling such food should have training in basic food hygiene as a minimum and hand washing facilities must be available. Cleaning products must be provided and these must be stored safely.

## USEFUL LINKS

Health and Safety Executive:  
[www.hse.gov.uk/retail](http://www.hse.gov.uk/retail)

Food Standards Agency:  
[www.food.gov.uk](http://www.food.gov.uk)

### The Next Step

The information provided in this guidance is a brief overview of a diverse work activity. This activity may require further assessment and consultancy work completing to ensure statutory compliance.

NFU Mutual Risk Management Services (RMS) can provide additional support in this area using one of its specialist in-house consultants who are based around the UK.

Please contact RMS on **0800 132 029**, where we can discuss your requirements further.

Alternatively please contact your local NFU Mutual office to discuss any requirements or visit the NFU Mutual website to view our RMS services [www.nfumutual.co.uk](http://www.nfumutual.co.uk)



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