

## Farmers Markets and Garden Produce

**Guideline:** Following certain guidelines, communities may choose to utilize fruits and vegetables from local community members, farmers markets, and community gardens.

**Procedure:**

1. Raw fruits and vegetables grown in a garden or purchased at a local farmers market may be prepared and served through the community as long as the fruits and vegetables are in sound condition, free from spoilage, filth and other contaminants, and appropriately stored and washed before serving.
2. Vegetables and fruits can be utilized as long as they have not been processed in any way prior to receipt by the Dining Services Department (i.e. tomatoes washed only, corn husked but not cut off the cob, fruit or vegetables not cut).
3. Safe growing and food handling principles will be encouraged with community gardens.