



protect your animals and produce from pests and disease

Farmers' markets

Farmers' markets are a great way for farmers to sell their goods direct to the public and, in turn, consumers enjoy being able to buy fresh produce straight from the producer.

With farmers' markets growing rapidly in Australia, these markets could potentially help to spread animal and plant pests and diseases. This is why good biosecurity is crucial.

At the farmers' market

- Don't share equipment with other stall holders without ensuring it is clean and free of soil and contaminants, disinfect containers and equipment as necessary.
- Don't put other stall holders' products in with yours, keep them separate.
- Ensure the produce you sell is fresh and of high quality.
- Always practice good personal hygiene and cleanliness at your stall as disease can be carried on clothing, footwear and skin.
- Where possible use new egg cartons when selling eggs as pre-used cartons can help spread disease. If you use pre-used cartons, keep them away from birds and always wash your hands after handling the cartons before handling your birds.
- Always practice good personal hygiene when handling poultry meat and eggs.

Food safety and your obligations

- Food licencing requirements vary between states and territories. Farmers' market organisers work with local government to ensure stall holders meet their selling obligations and licencing requirements. Talk to your farmers' market organiser for more information if you are unsure.

When you get home

- Disinfect your equipment with household disinfectant.
- Keep an eye out for and immediately report signs of animal or plant disease (see *Good biosecurity* fact sheets).

These tips and those listed on the *Good biosecurity* fact sheets will go a long way towards protecting our agricultural industry from pests and diseases.

For more information

Visit www.daff.gov.au/biosecurity or phone the Australian Government Department of Agriculture, Fisheries and Forestry on **(02) 6272 3130**.