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GUIDELINES FOR CERTIFIED FARMERS' MARKETS (CFM)

AGRICULTURE VENDORS

Certified Agriculture Products are defined in the Agricultural Code as raw fruits, nuts, vegetables, honey or eggs in the shell. The products are unprocessed, grown and sold by a Certified Farmer with proper documentation from the County Agricultural Commissioner.

- All foods shall be stored at least six (6) inches off the ground at all times.
- Toilet and hand-washing facilities shall be available within 200 feet.
- No live animals or fowl shall be allowed within 20 feet of any area where food is stored or offered for sale.
- All food preparation is prohibited at CFM's with the exception of the food samples at Temporary Events.

Distribution of food samples is allowed provided that the following sanitary conditions exist:

- Samples shall be kept in approved, clean and covered containers.
- All food samples shall be distributed by the producer in a sanitary manner.
- Clean, disposable plastic gloves shall be used when cutting food samples.
- Food intended for sampling shall be washed, or cleaned by potable water in order that it is wholesome and safe for consumption.
- Potable water shall be available for hand-washing and sanitizing as approved by the local enforcement agency.
- Utensil and hand-washing water shall be disposed in a facility connected to the public sewer system or in a manner approved by the local enforcement agency.
- Utensils shall be smooth, non-absorbent and easily cleaned or disposed as approved by the local enforcement agency.

NON-AGRICULTURAL VENDORS ADJACENT TO CFM

Non-Agricultural Vendors are operators that sell products that are considered non-certifiable. These products shall not contain extra ingredients not grown by the farmer unless approved by California Department of Food and Agriculture. This includes processed products from certified agricultural products such as fruit and vegetable juices, shelled nuts, jams, jellies and wine. Other examples included catfish, trout and oysters from controlled aquaculture operations, livestock products and poultry and poultry products. {113745; California Code of Regulations (CCR) 1392.2(m)}.

- Potentially hazardous foods and non-potentially hazardous foods shall be pre-packaged and properly labeled at a licensed facility.
- Hinged bakery displays are not adequate protection for food.
- Sampling must be individually pre-packaged at an approved facility and if the sample is a potentially hazardous food, it shall be stored, displayed at or below 45°F.
- Mechanical refrigeration is required; however, ice chests may be acceptable for certain types of foods, such as those, which can be immersed in ice.
- Whole uncut seafood is allowed to be in an un-packaged state as long as it is stored and displayed on ice. No filleting or cutting of seafood is allowed on site. Portioned seafood must be pre-packaged (hermetically sealed) and properly labeled at a licensed facility.
- All waste-water shall be drained to an approved waste receptor at the site, commissary or other approved facility.

TEMPORARY EVENTS ADJACENT TO CFM

Food booths are allowed to operate at Certified Farmers Markets. Market managers must apply for a separate application for a Temporary Food Event permit. The Farmers Market manager is considered the event coordinator and must follow the guidelines for submitting documents in a timely manner.