



ENVIRONMENTAL HEALTH DIVISION
2120 Diamond Blvd., Suite 200
Concord, CA 94520
Phone: (925) 692-2500
Fax: (925) 692-2502
www.cchealth.org/eh/

GUIDELINES FOR CERTIFIED FARMERS' MARKETS (CFM)

AGRICULTURE VENDORS

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

- All food shall be stored at least six (6) inches off the floor or ground.
- Approved toilets and hand-washing facilities shall be available within 200 feet.
- No live animals, birds or fowl shall be kept or allowed within 20 feet of any area where food is stored or offered for sale.
- Distribution of food samples is allowed provided that the following sanitary conditions exist:
 - Any cutting or distribution of samples shall only occur under a tent, canopy, or other overhead covering.
 - Samples shall be kept in approved, clean, nonabsorbent 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.
 - Potentially hazardous food (ex. melons) samples shall be maintained at or below 45°F and shall be disposed of within two hours after cutting.
 - 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. (California Code of Regulations (CCR) 1392.2(m)).

- All foods shall be pre-packaged and properly labeled at a licensed facility.
- Provide a copy of a current California Department of Public Health, Food and Drug Branch, Processed Food Registration certificate, Cannery license or relevant certificate or license.
- Provide a copy of a currently Cottage Food Registration.
- Hinged bakery displays are not adequate protection for food.
- Sampling must be individually pre-packaged at an approved facility. Potentially hazardous food samples shall be stored and maintained at or below 45°F.
- Mechanical refrigeration is recommended; however, ice chests may be acceptable with approved ice.
- Whole uncut seafood is allowed to be in an un-packaged state if it is stored and displayed in approved 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 seafood must be transported, stored, displayed, and maintained at 41°F or below.
- All wastewater shall be drained to an approved waste receptor at the site, commissary or other approved facility.

TEMPORARY EVENTS ADJACENT TO CFM

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

Certified Farmer's Markets Requirements

APPLICATION PROCESS

The Market Coordinator must submit a complete Application Packet (2) weeks prior to event, including:

- Application for Temporary Food Event Permit.
- Food Booth Vendor Information Sheet/Checklist.
- Copy of Shared/Commercial Kitchen Agreement with expiration date (if Yes to #3 of TFF Op Info)
- Copy of current Health Permit if Shared/Commercial Kitchen is out of county.
- Any required Fees.
- Each Temporary Food Facility Operation Information sheet MUST be signed and dated by the Market Coordinator and Food Booth Vendor.

Event/Market Coordinator Responsibilities

The Market coordinator is responsible for completing the permit application, submitting all fees, and ensuring that the Food Booth Operator Information Sheets/Checklists are complete, and any additional required documentation is included.

~A copy of this handout and the checklist must be given to each booth operator~

Permit Required

A permit to operate a Temporary Food Facility (TFF) is required before the event may open for business.

Failure to submit the application at least two (2) weeks before the event may result in additional fees or prevent approval of the permit. The current hourly inspection rate is \$174.00 per hour.

Fees

A non-refundable application fee of \$39.00 is required with every TFF package including non-profits.

<u>Certified Farmers Markets Fees</u>	
Application Fee	\$39.00
Certified Farmers' Food Markets Booths 1 – 25	\$522.00
Certified Farmers' Food Markets Booths 26 – 45	\$696.00
Certified Farmers' Food Markets Booths 46 +	\$870.00
Non-Agricultural	
Food Vendor Booths 1 – 5 CFM Fee +	\$418.00
Food Vendor Booths 6 – 10 CFM Fee +	\$525.00
Food Vendor Booths 11 + CFM Fee +	\$734.00

CERTIFIED FARMERS MARKETS TFF BOOTH FEES

Temporary Event Food 1-2 BOOTHS	\$171.00 PER BOOTH
Temporary Event Food 3-7 BOOTHS	\$124.00 PER BOOTH
Temporary Event Food 8+ BOOTHS	\$110.00 PER BOOTH