

GUIDELINES FOR CERTIFIED FARMERS' MARKETS

Certified Farmers' Markets (CFM) facilitates direct sales of agricultural products from producers and certified producers within California. The CFM often have two sections, the 'certified' section where agricultural products are sold and the 'community' section where other items such as drinks, food, and crafts are sold. Health Permits for the markets will fall into one of the following categories: **Certified Agriculture Vendor** permit, **Non-Agriculture Food Vendor** permit, **Temporary Food Facility** permit.

APPLICATION PROCESS

Applications must be received 2 weeks prior to an event and the application fees are non-refundable. If applications are received less than two weeks prior to the event, the application will be assessed a late fee. Applications and fee schedule are available at <https://cchealth.org/eh/>. The **Market Coordinator** must complete and submit the items below for the CFM:

- Application and fees for Certified Agriculture, Non-Agriculture, and TFF permits.
- Food Booth Vendor Information Sheet/Checklist.
- Copy of Shared/Commercial Kitchen Agreement with expiration date, where applicable.
- Copy of current Health Permit for out of county shared or commercial kitchens.

CERTIFIED SECTION OF CFM: AGRICULTURAL PRODUCT VENDORS

CERTIFIED AGRICULTURE VENDOR PERMIT includes vendors of Certified Agricultural Products and Non-Certifiable Agricultural Products, as defined in the [California Code of Regulations \(CCR\) Section 1392.2\(i\)](#).

1. **Certified Agriculture Products** are fresh fruits, nuts, vegetables, herbs, cultivated mushrooms, honey, shell eggs, or unprocessed grains, as defined in the [CCR Section 1392.2\(i\)](#). These products are unprocessed, grown, and sold by a Certified Farmer with proper documentation from the County Agricultural Commissioner.

General Food Safety requirements:

- Store food at least six (6) inches off the floor or ground.
- Provide toilets and hand-washing facilities within 200 feet.
- Exclude live animals, birds, or fowl in areas within 20 feet of food storage or sale.

Food sampling Safety Requirements:

- Cut or distribute samples under a tent, canopy, or other overhead covering.
- Keep samples in approved, clean, nonabsorbent, and covered containers and distribute in a sanitary manner.
- Use clean, disposable plastic gloves when cutting food samples.
- Maintain potentially hazardous food (e.g., melons) at or below 45°F and dispose within 2 hours after cutting.
- Provide potable water for washing food, handwashing, and sanitizing.
- Dispose of used utensil and hand-washing water or other wastewater into a public sewer system or other approved method.
- Provide utensils that are either smooth, nonabsorbent, and easily cleaned or single use.

2. **Non-certifiable agricultural products** shall not contain extra ingredients not grown by the farmer unless approved by California Department of Food and Agriculture as defined the [CCR Section 1392.2\(m\)](#). This includes processed products from trees, vines, or plants of a certified agricultural product such as fruit and vegetable juices, shelled nuts, jams, jellies, and wine. Other examples include catfish, trout and oysters from controlled aquaculture operations, livestock products, poultry products, and value-added products.

- Pre-package and properly label food at a licensed facility. Hinged bakery displays are not acceptable.
- Whole uncut seafood can 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 farm- raised 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.
- Keep a copy of your applicable license or certificate at the booth (e.g., California Department of Public Health – Food and Drug Branch, Processed Food Registration certificate, Cannery license, Cottage Food Registration).
- Dispose of used utensil and hand-washing water or other wastewater into a public sewer system or other approved method.
- Maintain potentially hazardous food samples at or below 45°F. Sampling must be individually pre-packaged at an approved facility or dispensed in a manner that would not require handwashing or utensil washing.

COMMUNITY SECTION OF CFM: ALL OTHER VENDORS

Vendors in this category sell products that are not an agricultural product, as defined in the [CCR Section 1392.2\(j\)](#). The respective permits for the type of vendor are listed below:

1. **NON-AGRICULTURE VENDOR PERMIT** includes vendors of non-agricultural products, as defined in the [CCR Section 1392.2\(k\)](#), and other prepackaged vendors. Samples may be distributed if the food can be dispensed in a manner that would not require handwashing or utensil washing.
 - **Non-Agricultural Products** are characterized as bakery goods, candies, pastas, foraged foods, or an agricultural product combined with a nonagricultural product in a manner that materially increases the purchase price of the product as defined in the [CCR Section 1392.2\(k\)\(1\)](#).
 - **Prepackaged Food Vendors** sell prepackaged food that may or may not be potentially hazardous.
2. **TEMPORARY FOOD FACILITY (TFF) PERMIT** includes prepackaged food vendors that provide sampling in a manner that requires handwashing or utensil washing in addition to vendors that prepare, process, cook, etc. food onsite in a food booth.