

Environmental Health Requirements for Food Sales at Certified Farmers Markets

San Mateo County Environmental Health allows for the sale of non agricultural food products adjacent to Certified Farmers' Markets (CFM) provided that the following requirements are met:

This office will no longer issue stickers for vehicles. Instead, a permit certificate will be issued to allow operation of a table at any CFM market. Each permit allows operation of one (1) table and is renewable by paying the annual fee.

The original permit certificate must be displayed at all times. Lack of the permit on-site is subject to triple fees.

All food sold or displayed must be from an approved commissary or food facility. An application with a completed commissary agreement letter, must be submitted prior to permit issuance.

Only prepackaged foods will be allowed. All food items must be sold from tables or display fixtures with overhead protection (i.e. canopy). The presence of a vehicle is not required during sales operations, but a copy of the health permit must be displayed at all times.

Unpackaged baked goods are allowed, provided the display has a minimum front and top sneeze guard protection.

All potentially hazardous food items must be kept below 45° F. A metal stem type thermometer must be used to monitor cold hold temperatures. No hot holding is allowed of potentially hazardous foods at CFM tables.

Food preparation is prohibited at certified farmers' markets. All food preparation shall occur at the commissary. Distribution of food samples is allowed provided that the following sanitary conditions exist:

- 1. Samples are kept in approved, clean, covered containers.**
- 2. The seller distributes all food samples in a sanitary manner (i.e. hands sample to customer with toothpick, gloves, or tongs). No customer self service is allowed.**
- 3. Potable water is used for hand washing. The handwash setup consists of a container with a spigot, a catch bucket, pump soap, and paper towels.**

Processed foods must be properly packaged and labeled. Labeling of packaged foods must include: name and address of the manufacturer, common name of the food, ingredients by weight (if two or more ingredients), and net weight of product.

CFM VENDOR FEE SCHEDULE

FEE	Permit fee is posted at www.smhealth.org/enviro/fees
PENALTY FEE	Up to three times the fee if found operating without a permit .
NON PROFIT	No fee charged if 100% of profits go to a Non-profit organization or Veterans' exempt.

TYPES OF FOOD BEING SOLD & SAMPLING METHODS

MENU - List all foods and samples proposed to be sold at Market

Method of Sampling:

AS A FARMERS' MARKET VENDOR, I HAVE READ AND UNDERSTAND THE "Requirements for Food Sales at Certified Farmers' Markets", AND I UNDERSTAND THAT I AM RESPONSIBLE FOR ENSURING COMPLIANCE WITH THE California Retail Food Code (Cal Code).

Applicant Printed Name: _____ Title _____

Applicant Signature _____ Date _____

CHECK ALL BOXES BELOW THAT APPLY TO YOUR OPERATION

FOOD STORAGE - Food will be stored at:

- Commissary
 Vehicle
 Permitted Kitchen
 Farmers' Market

EQUIPMENT USED TO HOLD POTENTIALLY HAZARDOUS FOODS AT 45°F OR BELOW

- Mechanical Refrigeration
 Ice chest
 Not required for this operation

HANDWASH STATION - Required when sampling

MUST BE COMPLETED BY APPLICANT

I, _____, certify that no foods served at this market will be made in a private residence. All foods will be prepared and stored at the approved commissary listed below.

SIGNATURE OF APPLICANT: _____ **DATE:** _____

Are you a California Registered Non-Profit Corporation? No Yes Non-Profit ID # _____

COMMISSARY AUTHORIZATION

The Market Vendor listed on the front of this CFM Application has permission to use the food facility named below for preparing and storing food: _____

Facility/Commissary Name: _____

Address: _____

Phone: _____ **Owner/Operator Name:** _____

Signature of Food Facility Owner/Operator: _____ **Date:** _____