

CERTIFIED FARMERS MARKET GUIDELINES FOR MOBILE FOOD VEHICLES / NON-AG VENDORS

San Mateo County Environmental Health allows for the sale of non-certified food products adjacent to a Certified Farmer's Market (CFM) providing that all of the following requirements are met:

For Vendors Selling Pre-Packaged, Non-Potentially Hazardous Foods (i.e. foods that do not require temperature control):

- You must have a permitted Mobile Food Facility (MFF) vehicle.
- If you want to operate at one or more CFM location simultaneously, you can operate with a permitted table at one market location and with the permitted vehicle at another market location. Approved tables require a permit sticker to be physically attached to them. Only **two tables** will be issued permit stickers. **These stickers must be associated with the permitted CFM mobile food vehicle and will not be issued without a permitted vehicle.**
- Tables are considered part of the MFF vehicle and must be "portable", capable of being moved into the permitted vehicle for cleaning and storage at the approved commissary.
- **Sale of coffee or other drinks are not permitted unless they are sold from full-enclosed mobile food units.**
- See below for additional requirements.

For Vendors Selling Potentially Hazardous Foods (i.e. foods that require temperature control):

- You are **required to have a permitted MFF vehicle on-site during all hours of operation at a CFM. You cannot operate from permitted tables only.**
- If you cannot park your permitted MFF vehicle with your set-up at the CFM (because of space constraints), the permitted MFF vehicle must be **within 25 feet** (or within reasonable, accessible distance) of your set-up.
- **All food items must be pre-packaged at the approved commissary/commercial kitchen.**
- The bulk of your food products must be stored either on ice or with heat (41° F and below or 135°F and above) in smooth, easily cleanable containers. **These containers must be stored in your MFF permitted vehicle.**
- See below for additional requirements.

For Both Categories of Vendors:

- All food and equipment transportation shall occur within the permitted MFF vehicle.
- The name of the facility, city, state, ZIP code and the name of the operator shall be legible and clearly visible to patrons during the CFM operation. The facility **name shall be at least three inches** high and all **other lettering shall be at least one inch in height.** This must be in permanent writing/lettering on the MFF vehicle. If you are operating without the vehicle, you will need to provide an appropriate sign with this information at your booth.
- All processed foods must be properly labeled and packaged. Labeling of packaged foods must include the following: name and address of the manufacturer, producer, or distributor; accurately state of quantity of the contents in terms of weight, measure, or numerical count; name of product; ingredients if two or more ingredients are present, listed by order of their predominance by weight (e.g. peanuts, salt).

San Mateo County Environmental Health
2000 Alameda de Las Pulgas, Suite 100
San Mateo, CA 94403
(650) 372-6200/FAX (650) 672-8244

SAMPLING:

- If you are sampling, all samples must be prepared ahead of time at an approved commissary or commercial kitchen. Food preparation (e.g. slicing, portioning, etc.) is **not allowed** at the CFM.
- Samples shall be kept in approved, clean covered containers and shall be distributed in a sanitary manner.
- All potentially hazardous food samples must be kept at 41°F or less.
- Overhead protection is required for the table or display (i.e. umbrella, overhang).
- Potable water shall be available for hand washing and sanitizing as approved by the local enforcement agency. Please see the figure below for proper hand washing station set up.
- Hand washing water shall be disposed of in a manner approved by the local enforcement agency.

HOW TO OBTAIN A MFF VEHICLE PERMIT

A mobile food vehicle permit can be obtained by coming to the Environmental Health office (see the address listed at the top of this form) on **Wednesdays from 8:30 a.m. to 10:30 a.m.** to receive an inspection. Appointments are not necessary on Wednesday mornings (during times listed above). **Payment for the permit is due at the time of inspection and all required paperwork (a completed Mobile Food Program Application Packet) must be completed.** If you are unable to make this drop-in time for an inspection, you can call (650) 372-6200 to schedule an inspection.

Applications are available on-line at the following website:

www.smhealth.org/environ (click on Food Program at far left, then click on Retail Food Program Forms and Information, then choose Mobile Food Program Application Packet (pdf))

HAND WASHING SET-UP:

Each booth should have:

- an insulated container with a spigot for hands-free washing,
- warm water (minimum of 5 gallons of water required)
- a catch bucket as large as the water supply container,
- pump hand soap dispenser (dish soap, hand sanitizers cannot be used in place of handsoap)
- paper towels

