



COUNTY OF GLENN

HEALTH & HUMAN SERVICES AGENCY

Christine Zoppi
Director

Erin Valdez
Deputy Director
Administration

Amy Lindsey
Deputy Director
Behavioral Health

Bill Wathen
Deputy Director
Social Services

Grinnell Norton
Deputy Director Public Health
Director of Nursing

Vacant
Deputy Director
Community Action

Certified Farmers' Market Requirements

The following requirements are extracted from the California Retail Food Code

A "**certified farmers' market**" means a location that is certified by the State of California through the enforcement officers of the County Agricultural Commissioner and operated pursuant to the Food and Agricultural Code and the California Retail Food Code.

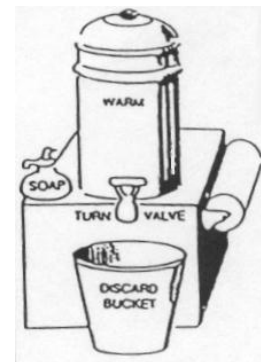
Certified farmers' markets shall meet all of the following requirements:

1. All food shall be stored at least six inches off the floor or ground
2. Approved toilet and handwashing facilities must be available within 200 feet.
3. No live animals, birds, or fowl may be kept or allowed within 20 feet of any area where food is stored or held for sale. This does not apply to guide dogs, signal dogs, or service dogs when used in the manner specified in Section 54.1 of the Civil Code.
4. All garbage and refuse shall be stored and disposed of in a manner approved by the enforcement officer.
5. **Food preparation is prohibited at certified farmers' markets with the exception of food samples. Distribution of food samples may occur provided that the following sanitary conditions exist:**
 - A. **Produce must be cleaned:** Food intended for sampling shall be washed or cleaned in another manner of any soil or other material by potable water in order that it is wholesome and safe for consumption.

B. Your hands must be cleaned:

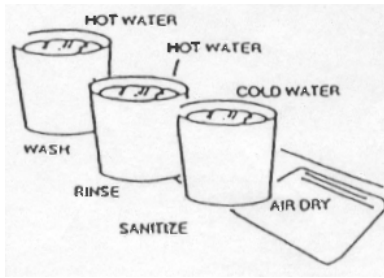
Provide a hand wash station that includes:

- A minimum five gallon water container with warm potable water and a dispensing valve which leaves hands free for washing, with single- service pump dispensed soap and towels at each booth. Make sure you have a container to catch the wastewater.



Clean disposable plastic gloves shall be used when cutting food samples.

C. Your utensils must be cleaned and sanitized, acceptable sanitizer solutions are:



- (1) 100 ppm chlorine – ½ ounce per gallon of water (1/2 oz = 1 tablespoon)
- (2) 200 ppm quaternary ammonium – ½ ounce per gallon of water
- (3) 25 ppm iodine – ½ ounce per 2.5 gallons

3 containers for cleaning of equipment shall be provided for washing, rinsing and sanitizing of all utensils. (1). Potable water with soap; (2) Clear, potable water for rinsing; (3) Potable water with approved sanitizer.

- Cutting boards and other items used in sampling (containers) must be washed, rinsed, sanitized and air-dried before use
- All utensils should be food grade (approved for food contact), Non-absorbent, (plastic or metal), and in good repair. Utensils and cutting surfaces shall be smooth, nonabsorbent, and easily cleanable, or single-use articles shall be utilized.

D. Handle all waste properly in the following approved ways:

- Liquid waste, which includes ice, shall be disposed of in a facility connected to the public sewer system.
- Solid waste must be taken with you or disposed in containers provided by the market's Event Coordinator or Site Manager.

E. Keep Potentially Hazardous Foods Cold: Potentially hazardous food samples shall be maintained at or below 45°F and shall be disposed of within two hours after cutting.

F. Distribute samples in a sanitary manner:

- Samples must be protected from droplet contamination, insects, dust, and a customer coming in contact with more than their sample.
- Samples must be kept in approved, clean and covered containers.
- Here are some examples of correctly distributing samples in a sanitary manner. Other methods are possible but must be approved by the enforcement officer.

(1) Capped Squeeze Bottle – for items such as honey. Bottle is uncapped, and product is squeezed onto a disposable stick or into a disposable cup for each customer. Bottle is recapped. Stick or cup is discarded.

(2) Modified shaker Bottle – for items such as nuts or grapes. The opening of a squeeze bottle is enlarged to allow a bottle to shake out a limited number of items per shake in the hand of the customer.

(3) Bulk Liquid Container – for items such as juice, dispensed with a down-facing,

self-closing spout into a cup given to the customer. Cup is used once, and then thrown away. Wash the container in an approved kitchen.

- (4) Small Sample Cup – for items such as jams or preserves. Disposable cups are filled in an approved manner for individual distribution to customer.
- (5) Covered Serving Dish – for products such as sliced produce, jams, and jellies. Serving dish should have a hinged lid that opens on the grower's side of the table. Grower lifts lid and uses a disposable spoon, fork, toothpick to dispense sample portion. Spoon, fork, toothpick is given to customer.

*** You must provide a waste container for the customers to use, if you distribute paper cups, toothpicks, spoons etc.**

Raw Shell Eggs. Storage and Display without Refrigeration

Raw shell eggs may be stored and displayed without refrigeration if all of the following conditions are met:

1. The eggs were produced by poultry owned by the seller and collected on the seller's property.
2. The eggs are not placed in direct sunlight during storage or display.
3. Retail egg containers are prominently labeled "refrigerate after purchase" or the seller posts a conspicuous sign advising consumers that the eggs are to be refrigerated as soon as practical after purchase.
4. Retail egg containers are conspicuously identified as to the date of the pack.
5. The eggs have been cleaned and sanitized.
6. The eggs are not checked, cracked, or broken.
7. Any eggs that are stored and displayed at temperatures of 90°F or below and that are unsold after four days from the date of pack shall be stored and displayed at an ambient temperature of 45°F or below, diverted to pasteurization, or destroyed in a manner approved by the enforcement agency.
8. Any eggs that are stored and displayed at temperatures above 90°F that are unsold after four days from the date of pack shall be diverted to pasteurization or destroyed in a manner approved by the enforcement agency.

Processed Foods (juices, jams, preserves, low acid canned foods, processed nuts, fruits and vegetables) **must obtain approval from the California Department of**

Public Health – Food and Drug Branch by obtaining a processed food registration or a cannery license. Information on these processes can be obtained at the websites listed below.

<http://www.cdph.ca.gov/programs/pages/fdb%20processedfoods.aspx>

<http://www.cdph.ca.gov/programs/pages/fdbCAN.aspx>

In addition, all processed foods must be prepared, packaged and labeled in an approved facility.

Labeling of packaged foods must include: name of food; name and address of the manufacturer, producer, or distributor; accurate declaration of quantity of the contents in terms of weight, measure or numerical count; ingredients, if two or more ingredients are present, listed by order of their predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food e.g. peanuts, salt.

Temporary Food Facilities may be operated as a separate community event adjacent to and in conjunction with certified farmers' markets that are operated as a community event. The organization in control of the event at which one or more temporary food facilities operates shall comply with all applicable requirements for temporary food facilities.

In addition, each temporary food facility must obtain an individual food facility permit from Glenn County Environmental Health.