

# Certified Farmers' Market Operating Guidelines



Kern County Environmental Health Services

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# Talking Points

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- Definitions
  - Certified Farmers Market
  - Agricultural Products
  - Other products
  - Operational requirements
- Sampling
  - Sanitation
  - Practices
- Events
- Fees

# Certified Farmers' Market (CFM)

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- ❑ A location that is certified by the county agricultural department and operated pursuant Food and Agricultural Code.

# Basic Sanitation Guidelines

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## □ All food shall be:

- Manufactured, produced, prepared, compounded, packed, stored, transported, and kept for sale and served so as to be pure and free from adulteration and spoilage;
- Obtained from approved sources;
- Protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination;
- Potentially hazardous food shall be stored and displayed at or below 41°F at all times, except food for samples, which may be stored at 45°F.

# CFM Operational Requirements

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- ❑ Only **agricultural products** may be sold or offered for sale at a CFM
  - Agricultural products are **certified** and **non-certified** as defined by the agricultural commissioner and meet the Direct Marketing regulations.
  
- ❑ **Certified agricultural products...**
  - Have been certified by the Kern County Agricultural Department.
  - Meet the Direct Marketing regulations.
  - *Must have been grown, bred, raised, cultivated or collected upon land which the producer controls.*

# CFM Operational Requirements

## Continued...

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- ❑ **Food Preparation is prohibited at a CFM with the exception of food samples.**
- ❑ **Live animals must be kept 20 feet away from any mobile food facility, Temporary Food Facility or Certified Farmers' Market. Except for service animals.**

# Certified Agricultural Products

- ❑ Fresh Fruits
- ❑ Nuts
- ❑ Vegetables
- ❑ Shell eggs
- ❑ Honey
- ❑ Flowers
- ❑ Nursery Stock



# Non-Certified Agricultural Products

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## □ **Non-certified agricultural products...**

- Have been processed
  - Dried, Ground, Roasted, Juiced, Smoked or
  - Otherwise altered by adding a limited number of ingredients or additives which act only as preservative or are essential in the preparation the product.
- *Must have been grown, bred, raised, cultivated or collected upon land which the producer controls.*

## □ **Processed product...**

- A raw food that has had its form, flavor or consistency changed.
- Must be processed in a facility approved by the Kern County Environmental Health Services Department or the California Department of Public Health (not at home).



# Non-Certified Agricultural Products

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- ❑ Dried Fruits
- ❑ Dried Vegetables
- ❑ Processed Nuts
- ❑ Juices
- ❑ Jams and Jellies (only pectin and sugar added)
- ❑ Pickled
- ❑ Smoked
- ❑ Olive Oil
- ❑ Wine
- ❑ Products from any tree, vine, or plant and their flowers
- ❑ Livestock (including rabbits)
- ❑ Livestock products
- ❑ Fish and shellfish produced under controlled conditions in waters or ponds located in California

# Certified versus Non-Certified

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## Certified

- ❑ Fresh Fruit
- ❑ Nuts
- ❑ Vegetables
- ❑ Shell eggs
- ❑ Honey
- ❑ Flowers
- ❑ Nursery Stock

## Non-Certified

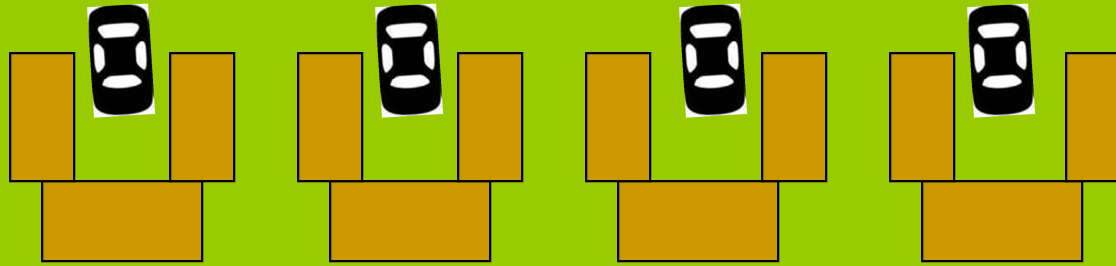
- ❑ Dried Fruit
- ❑ Processed Nuts
- ❑ Dried Vegetables
- ❑ Smoked
- ❑ Pickled
- ❑ Juiced
- ❑ Jerky

# Non-Certified Agricultural Products Continued...

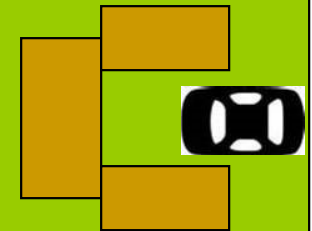
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- ❑ Pre-packaged food shall be labeled.
  - Include:
    - ❑ Common name of product
    - ❑ Ingredient list by order of weight
    - ❑ Quantity (e.g. net weight)
    - ❑ Name, address, zip code of the producer

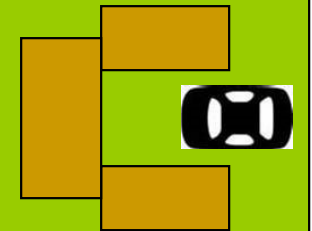




**Certified Agricultural Products**



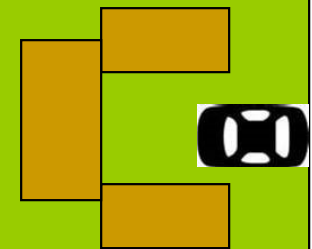
**Non-certifiable Agricultural products**



**Health Permit Required**



**Non-agricultural products**



**Sampling**

# Certified Farmers' Market

# Non-Agricultural Products

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## □ **Non-agricultural products...**

- Require multiple steps to process.
- *Are made from items that have not been grown, bred, raised, cultivated or collected upon land which the producer controls.*
- May only be sold from a Temporary Food Facility or a Mobile Food Facility at a Community Event adjacent to a Certified Farmers' Market.

# Non-Agricultural Products

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- ❑ Baked goods
- ❑ Cooked meals
- ❑ Bottled water or sodas
- ❑ Ice cream or yogurt



# Non-Agricultural Products Continued...

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- ❑ A **Mobile Food Facility** may sell non-agricultural foods
- ❑ Pre-packaged may be stored, displayed, and sold from a table or display fixture apart from the mobile food facility

# Mobile Food Facility Requirements

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- ❑ A valid Environmental Health Permit for each vehicle
  - Permit obtained at Environmental Health Department



- ❑ Mobile Food Facilities must be separated from the CFM or located in an area clearly identified as not being part of the CFM
- ❑ Must comply with Chapter 10 of the California Retail Food Code



# Agricultural versus Non-Agricultural

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## Agricultural

- ❑ Certified products such as...
  - Flowers
  - Fresh fruit
  - Fresh Vegetables
- ❑ Non-Certified products such as...
  - Jams and Jellies
  - Olive Oil
  - Livestock products

## Non-Agricultural

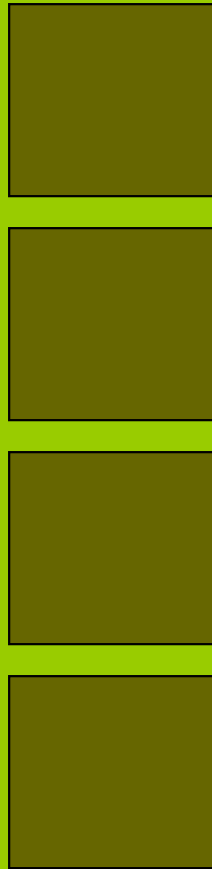
- ❑ Baked goods
- ❑ Cooked meals
- ❑ Bottled water
- ❑ Yogurt
- ❑ Ice cream
- ❑ Cheese

## Non-Agricultural Products

*Temporary Food Facility or Mobile Food Facility Permit Required*



Non-agricultural products



**Division (i.e. cones, clearly defined pathways)**

## Certified Farmers Market

*Health permit required*



Certified Agricultural Products



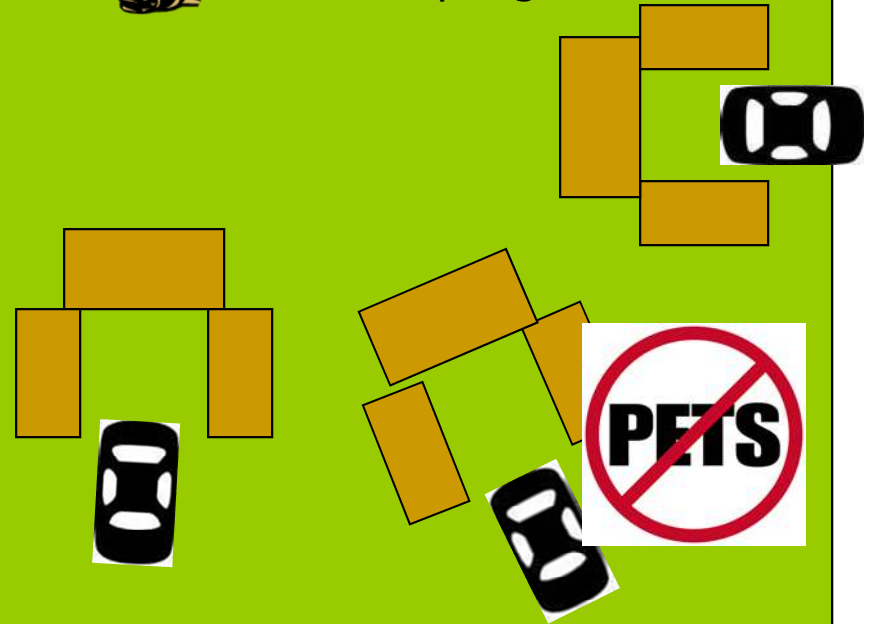
Non-certifiable Agricultural products



Non-agricultural products



Sampling



**CFM and Adjacent Non-Agricultural Products**

# Sampling Guide

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- ❑ Food intended for sampling shall be **washed or cleaned** with potable water.
  - Remove dirt, soil, and any other contaminants.
  - A antiseptic vegetable wash product is strongly recommended.
  
- ❑ Samples shall be kept in **approved containers**.

# Sampling Guide Continued...

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- ❑ All food samples shall be distributed in a sanitary manner.
- ❑ **Clean, disposable plastic gloves** shall be used when cutting food samples.
- ❑ **Don't reuse gloves** after touching contaminated surfaces or money.

# Sampling Guide Continued...

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- ❑ **Potentially hazardous food samples shall be...**
  - Maintained at or below 45 degrees F
  - Disposed of within two hours after cutting.
  
- ❑ Containers shall provide protection from environmental contamination.

# Sampling Guide Continued...

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- **Prevent customer's hands or fingers from touching the samples or contaminating the food.**
- **Suggestions...**
  - Tooth picks
  - Wax Paper
  - Paper sampling cups
  - Disposable utensils

# Sampling Set-Up



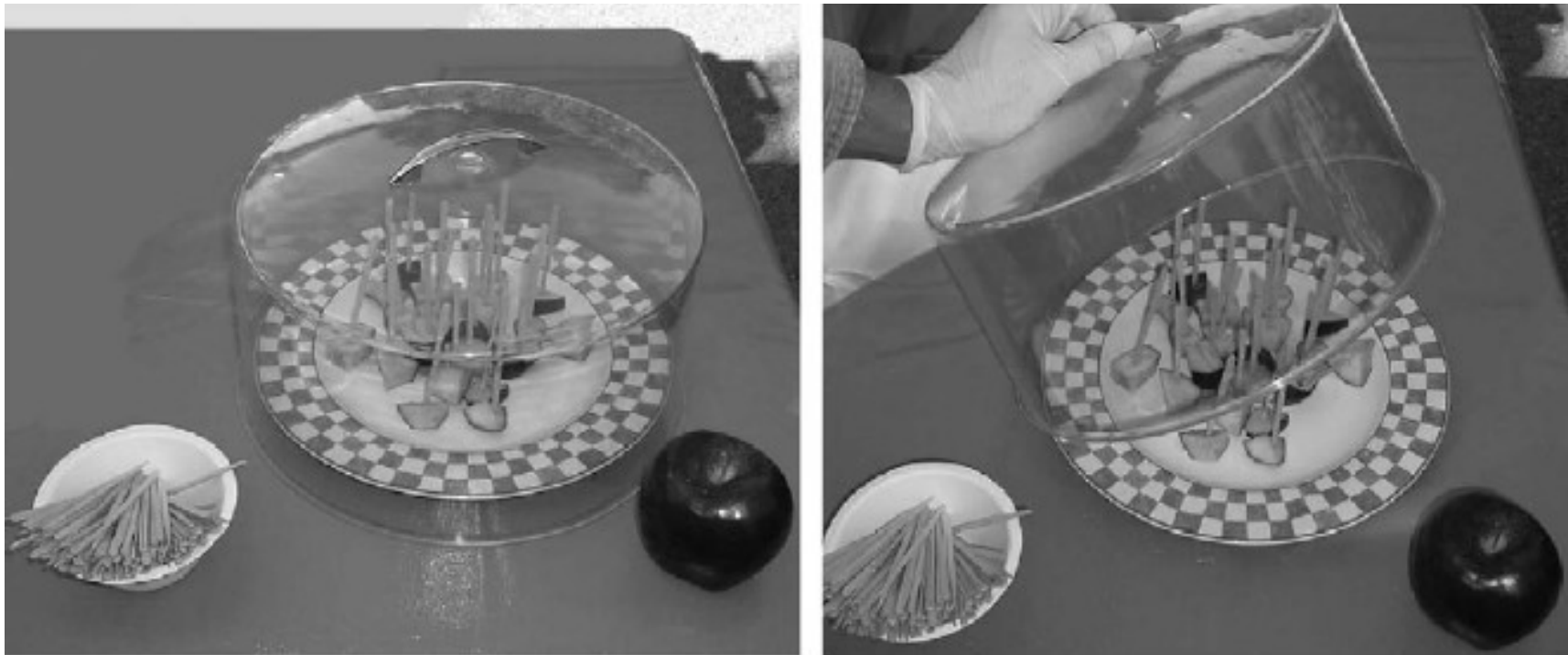
Provide containers with covers to prevent food contamination.

Use of disposable gloves



Use of tongs to give out samples. This method provides the best way to keep the food samples from being contaminated.

# Sampling Set-Up



Samples have tooth picks already. Customer does not have to touch the sample. Cake cover acts as a sneeze guard.



# Sampling Set-Up



Example of sample container to use for sampling nuts. Nuts are shaken into the sampler's hand.

# Sampling Guide Continued...

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- Utensils and cutting surfaces shall be...
  - Smooth
  - Nonabsorbent
  - Easily cleanable or
  - Single-use articles
  
- **Knives and cutting boards** used for cutting samples shall be sanitized.

# Required Items for Proper Sampling Set-Up



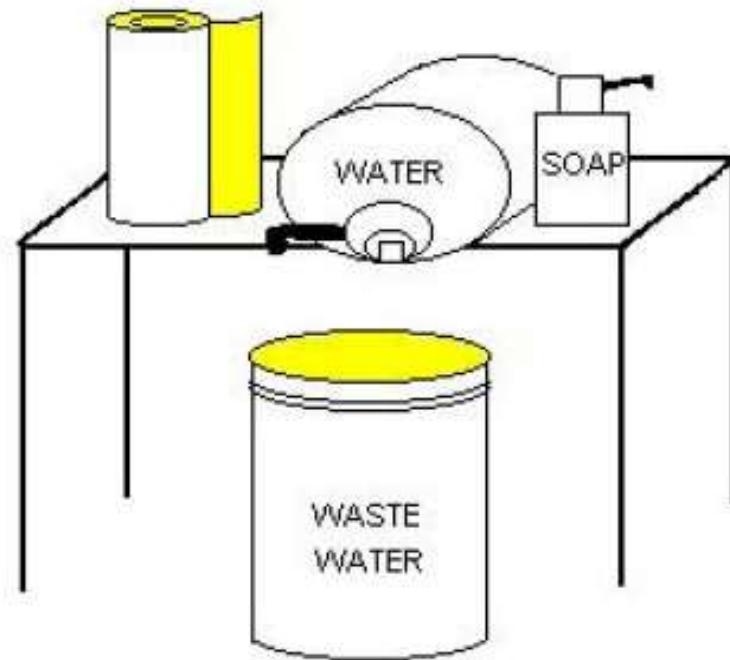
# Washing Stations

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- ❑ Potable water shall be available for hand washing and sanitizing as approved by the enforcement agency.
- ❑ Before CFM starts, set up the hand washing and utensil washing stations.
- ❑ Thoroughly wash hands before the farmers' market.
- ❑ A hand washing station is required when preparing or handling food samples.
- ❑ When changing tasks, like handling money, hands must be washed.

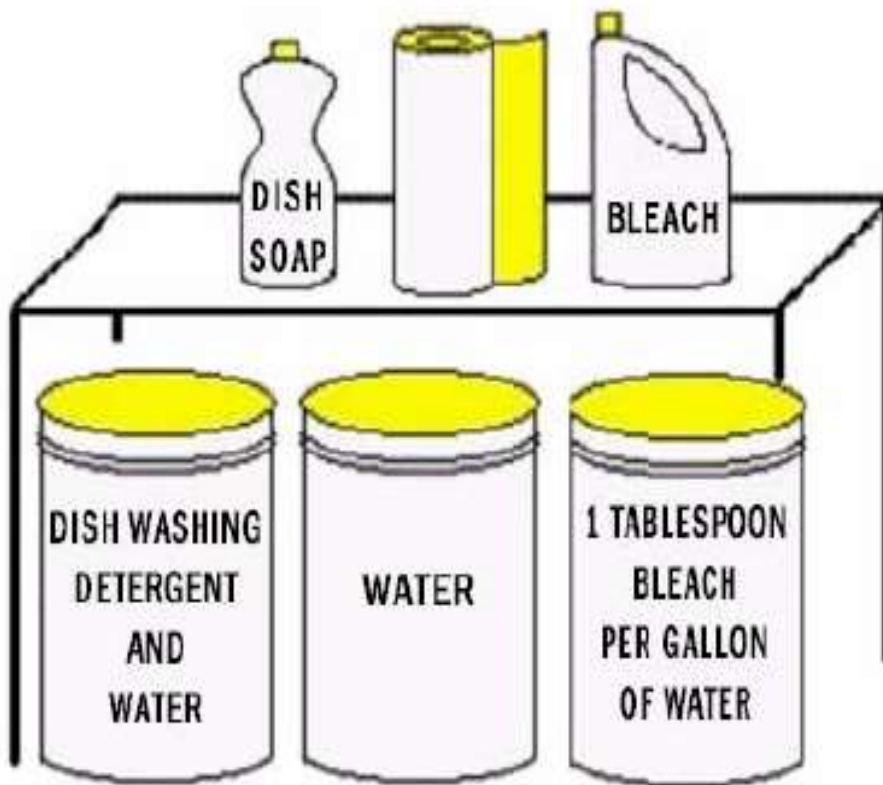
# Hand Washing Station

- ❑ A 5-7 gallon container of water with a hands free dispensing valve.
- ❑ A 5 gallon catch basin
- ❑ Potable water.
- ❑ Liquid hand washing soap in pump or squeeze bottle.
- ❑ Paper towel supply for the entire day.
- ❑ Liquid hand sanitizers do not replace the use of soap and water.



# Utensil Washing Station

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- ❑ 3 five gallon containers
- ❑ One of the containers holds soapy water for washing
- ❑ One of the containers holds clean water for rinsing
- ❑ One of the containers holds bleach in water for sanitizing
  - Use one tablespoon of bleach per gallon of water to provide a solution of 100ppm chlorine

## Sanitation Guide...

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- ❑ A bathroom with running hot and cold water must be within 200 feet—or a reasonable distance-- for the use of farmers participating in the CFM.
- ❑ Trash and refuse shall be contained onsite.
- ❑ Do not dump wastewater on the ground or pavement.
- ❑ Wastewater shall be disposed of in the public sewer system.

# Permits and Fees

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- CFM must...
  - Submit an application to our Department.
  - Be inspected.
  - Issued an Environmental Health Permit.
- Fees
  - Application Fee: \$85.00 one time
  - Environmental Health Permit Fee \$300.00 per year
- Fee exemption for non-profit groups is available; however, the application fee still applies.



# Community Events Side

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## ❑ **Community Event...**

- Non Agricultural Products may only be sold from a Temporary Food Facility or a Mobile Food Facility at a Community Event adjacent to a Certified Farmers' Market.

## ❑ **Event Organizer...**

- A person or organization responsible for facilities that are shared by two or more temporary food facilities at a community event.

## ❑ **Fees**

- A CFM with a community event that is 6 months or less:
  - ❑ Small (1-5) \$195; Medium (6-15) \$345; Large 16 or more \$450.
- A CFM with a community event that is 12 months:
  - ❑ Small (1-5) \$390; Medium (6-15) \$690; Large 16 or more \$900.

# Temporary Food Facility

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## □ **A Temporary Food Facility...**

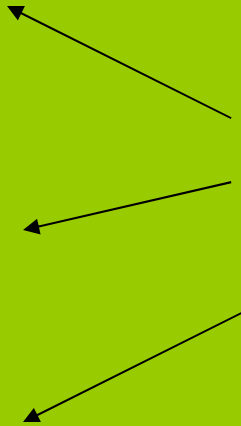
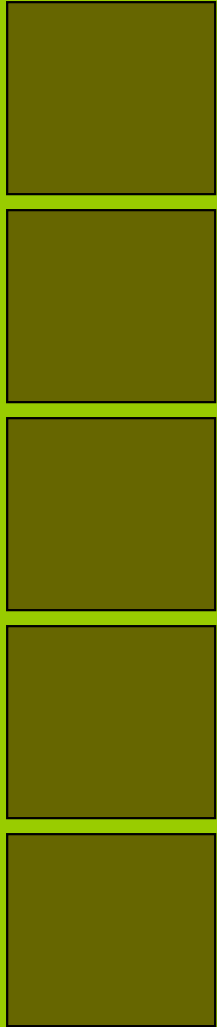
- Is easily movable
- Operates at a fixed location for the duration of an approved community event

## □ **Fees**

- \$85 Application Fee
- Type I \$105 per year
- Type II \$150 per year
- Type III \$205 per year

# Organized/Community Event

Organizer permit Required



**Temporary Food Facility or Mobile Food Facility**

Permit required for each facility



# Certified Farmers Market

Health permit required



Certified Agricultural Products



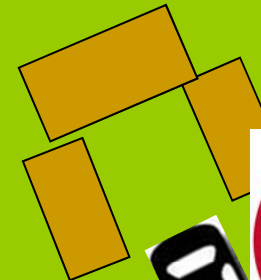
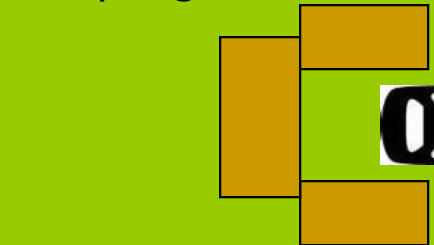
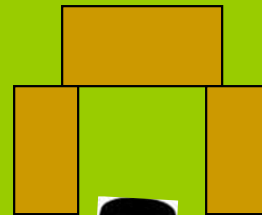
Non-certifiable Agricultural products



Non-agricultural products



Sampling



Division (i.e. cones, clearly defined pathways)

**CFM and Adjacent Community Event**