Certified Farmers Markets - Produce Vendor Requirements

Kim Hultquist, REHS & Richard Heinrichs, REHS
County of Fresno, Environmental Health Division
Who is Environmental Health?

• Environmental Health is the local enforcement agency for retail food operations.
• Responsible for enforcing the California Health and Safety Code.
• Provide education and information to operators, vendors and the public which allows them to maintain the health and safety of their operation.
Produce Vendor Requirements

Sanitation

Food Storage
Produce Handlers and Sampling

• Produce handlers must wash their hands:
  – After using toilet facilities
  – Before preparing samples
  – After taking breaks
  – Each time they enter the stand

• Avoid bare hand contact with food

• Clean, disposable plastic gloves shall be used when cutting food samples
Produce Handlers and Sampling

• Hand washing facilities:
  – Provided at each produce booth that offer samples
  – Must have water 100°F or greater
  – Liquid soap in a pump dispenser
  – Single use paper towels
  – Catch basin to collect wastewater

*Hand wash facility must be set up prior to the preparation and offering of samples*
COMMUNITY EVENT HANDWASH SETUP
For community events that operate 3 days in a row or less

- Warm Water
- Spigot stays on for both hands to be washed
- Liquid Soap
- Paper Towels
- Sanitizer Water
- Catch Basin
- Bleach
Produce Vendors and Sampling

• Approved toilet and handwashing facilities must be within 200 feet of the farmers market

• Produce vendors that offer samples must:
  – Wear clean clothing
  – Have adequate hair restraint
  – Keep hands clean at all times
Produce Sampling

• Samples shall be kept in approved, clean covered containers

• Samples shall be dispensed in a sanitary manner:
  – Approved utensils
  – Disposable gloves
  – Single service plastic containers or toothpicks
Produce Sampling

• Produce intended for sampling shall be washed or cleaned of any soil or other material

• With the exception of produce samples, all other food preparation is prohibited

• Just the area where samples are prepared needs to be enclosed on four sides with tarp or insect screening.

• No community bowls for samples. They must be handed out to each person.
Sanitation

- A container of sanitizing solution (1 TBSP per gallon of water) is required in booths handling cut produce and offering samples.

- The sanitizing solution is used to sanitize:
  - Food contact surfaces
  - Wiping cloths and utensils

- A separate container with sanitizing solution shall be provided to store all produce prep utensils.

- Vendors must have multiple clean and sanitized utensils at booth to replace those that become contaminated.
Sanitation

• An adequate number of leak proof containers with tight fitting lids lined with plastic trash bags shall be provided for garbage disposal
• All liquid waste shall be disposed of properly in an approved sewer system
• Wastewater shall not be disposed of on the ground or in the storm water drain
• No live animals within 20 feet of any area where produce is stored
Food Storage

• Potentially perishable food samples shall be maintained at or below 45°
• All samples shall be disposed of within 2 hours after cutting
• All produce shall be stored at least 6 inches off the floor or ground
Certified Farmer’s Markets
Produce Booths vs. Other Booths

• Non-produce booths must be segregated from the rest of the event.
• Food demonstration booths or booths that prepare meals, drinks and/or desserts must be located separately from the produce booths.
• These other booths have additional food safety requirements.
# Community Event Food Organizer Application

**Directions:** This application must be completed and submitted to this office by the event organizer at least **two weeks prior to the event**, along with a completed and signed Community Event Food Vendor Application for each booth or food vehicle that will sell or give away food or beverages at the event. The event may be inspected based on a Risk Assessment. If the event is inspected, the organizer will be billed for each vendor after the event.

<table>
<thead>
<tr>
<th>Event</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>1. Name of Event</td>
<td>$47.00 FOR EVENTS OCCURRING JULY 2020 TO JUNE 2020</td>
</tr>
<tr>
<td>2. Location of Event</td>
<td>CALL FOR FEES AMOUNT FOR EVENTS OCCURRING JULY 2020 TO JUNE 2020</td>
</tr>
<tr>
<td>4. Dates of Operation</td>
<td>CITY</td>
</tr>
<tr>
<td>5. Hours of Operation</td>
<td></td>
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<tr>
<td>6. Date and Time Food Service Operations Will Be Set Up For Inspections To Begin (if inspected)</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Organizer</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>7. Sponsoring Organization</td>
<td></td>
</tr>
<tr>
<td>8. Contact Person</td>
<td></td>
</tr>
<tr>
<td>9. Mailing Address</td>
<td>10. City</td>
</tr>
<tr>
<td>11. State</td>
<td>12. ZIP</td>
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<tr>
<td>13. Phone</td>
<td>14. Fax</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Who</th>
<th></th>
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<tbody>
<tr>
<td>15. Expected Attendance</td>
<td></td>
</tr>
<tr>
<td>16. Majority of Expected Attendees' Age</td>
<td></td>
</tr>
<tr>
<td>- 17 YEARS OLD</td>
<td>- GENERAL POPULATION</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>Facilities</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>18. Toilet Facilities</td>
<td>PORTA-POTTY, LOCATION, NUMBER</td>
</tr>
<tr>
<td>19. Will There Be an Animal Contact Venue, Such As A:</td>
<td>PETTING ZOO, PONY RIDE, LIVESTOCK EXHIBIT, OR OTHER SIMILAR FUNCTION WHERE PUBLIC COULD CONTACT ANIMALS AT THIS EVENT?</td>
</tr>
<tr>
<td>- NO: IF THERE IS A HAND WASH STATION (AS DESCRIBED IN QUESTION 20 BELOW) MUST BE PROVIDED. THE ANIMAL CONTACT VENUE WILL NOT BE ALLOWED TO OPERATE WITHOUT A FULLY STOCKED AND FUNCTIONING HAND WASH STATION THAT IS ROUTINELY MONITORED BY THE COORDINATOR OR DESIGNEE. SIGNS DIRECTING THE PUBLIC WHERE AND HOW TO WASH THEIR HANDS ARE ALSO REQUIRED TO BE POSTED.</td>
<td></td>
</tr>
<tr>
<td>20. If Other Animal Contact Venue:</td>
<td></td>
</tr>
<tr>
<td>21. Hand Wash Facility Types</td>
<td>CONTAINER WITH SPIGOT (EVENTS LASTING 3 DAYS OR LESS)</td>
</tr>
<tr>
<td>- For events that run for three days or less, each hand wash facility must include warm water in an insulated container with a spigot that stays on so both hands are free for washing, liquid soap in a pump dispenser, paper towels, and a wastewater catch basin, or equivalent.</td>
<td></td>
</tr>
<tr>
<td>- Hand wash facilities must be located in each food vendor booth, in or near toilet facilities and at the petting zoo exit.</td>
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</tr>
<tr>
<td>- Hand wash facilities must be set up prior to operation. Any food vendor OR petting zoo found operating without a complete hand wash set-up will be closed by this Department until such is provided.</td>
<td></td>
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</tbody>
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1221 Fulton Mall / P.O. Box 11867 / Fresno, California 93775 / (559) 445-3357 / FAX (559) 445-3379

www.fresnohumanervices.org

Equal Employment Opportunity - Affirmative Action - Disabled Employer
# COMMUNITY EVENT FOOD VENDOR APPLICATION

**Directions:** Each food booth operator/vendor must **complete and sign** this Community Event Food Vendor Application and return it to the **vendor's city**. The event organizer must submit all applications to this office at least 2 weeks prior to the event. The event may be inspected based on a Risk Assessment. If the event is inspected, the event organizer will be charged the current fee per booth. For current fee amount, please contact us at 559-445-3357 or visit our website at [http://www.fedph.org](http://www.fedph.org).

<table>
<thead>
<tr>
<th>EVENT</th>
<th>LOCATION OF EVENT</th>
</tr>
</thead>
<tbody>
<tr>
<td>VENDOR ORGANIZATION OR NAME OF FOOD BOOTH</td>
<td>NUMBER OF FOOD BOOTH</td>
</tr>
<tr>
<td>ARE YOU OPERATING FROM ANY OF YOUR VEHICLES THAT HAVE A CURRENT VEHICLE APPROVAL STICKER? [YES] [NO]</td>
<td></td>
</tr>
<tr>
<td>CERTIFIED FOOD SAFETY MANAGER NAME</td>
<td>CFO LICENSE NUMBER</td>
</tr>
<tr>
<td>CONTACT PERSON</td>
<td>MAILING ADDRESS</td>
</tr>
<tr>
<td>STATE</td>
<td>ZIP</td>
</tr>
</tbody>
</table>

## MENU

- List all food and beverage items to be served (main dishes, side dishes, condiments, drinks, etc.).

## SOURCES

- Identify the sources of each food item (including ice, name of market, restaurant, supplier, etc.).

## TRANSPORTATION

- Describe how frozen, cold, and/or hot foods will be transported to the event.

## UTENSIL SINKS

- **Check this box if you do not use any utensils besides a gloved hand(s).**
- **Check this box if you are only sampling where no cooking is done on-site.**
- **Check this box if you are serving only prepackaged food or drinks and you are not opening the packaging, cans, bottles, etc.**

If you checked any boxes above (18 a, b, or c), you do not need to have access to a three-compartment sink. If you did not check any boxes above (18 a, b, or c), you must have access to a three-compartment sink.

## ARE YOU PROVIDING YOUR OWN THREE-COMPARTMENT SINKS?

- **Yes**
- **No**

## IF YOU ARE REQUIRED TO HAVE ACCESS TO A THREE-COMPARTMENT SINK, BUT YOU ARE NOT PROVIDING THE SINK, WHAT THREE-COMPARTMENT SINK WILL YOU USE?
Fees for Events

- Produce vendors, no samples offered: $0.00
- Produce vendors, samples offered: $47.00
- Other vendors that sell or give other types of food: $47.00
- Fees are charged for each booth inspection
More Information

• Website: www.fcdph.org
• Email: khultquist@co.fresno.ca.us
• Phone: 559-445-3357