

A vibrant display of fresh produce including green beans, corn, carrots, and cauliflower. The image is a collage of various vegetables, with a semi-transparent text box overlaid in the center.

# **Certified Farmers Markets- Produce Vendor Requirements**

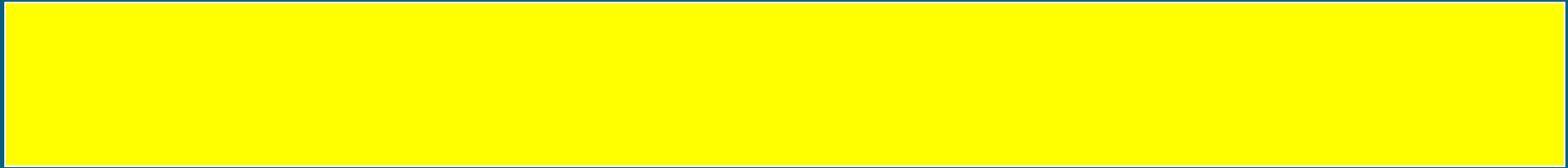
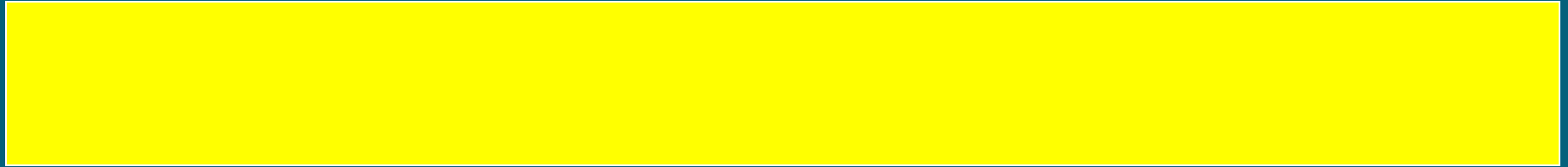
**Kim Hultquist, REHS & Richard Heinrichs, REHS**

*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



# 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

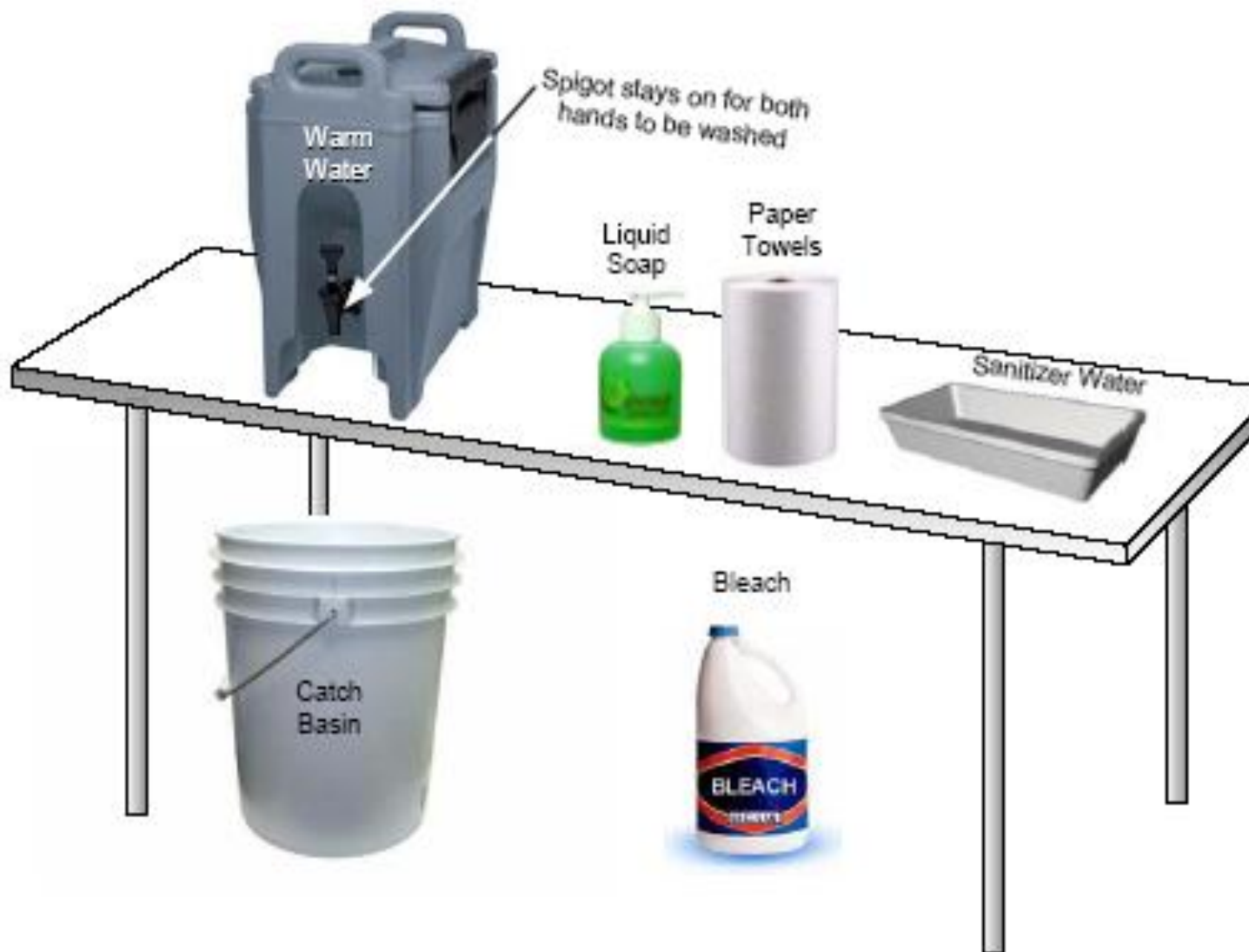
- Hand washing facilities:
  - Provided at each produce booth that offer samples
  - Must have water 100°F or greater
  - Liquid soap in a pump dispenser
  - Single use paper towels
  - Catch basin to collect wastewater



*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



# 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.













LUGI'S  
MEXICAN  
HOT DOG

GLORIA'S  
TACO \$1.25  
QUESADILLA \$2.00  
SODA \$1.00

SHAVED ICE \$1.00  
SNO CONE \$1.00  
DIABLITOS \$2.50



# County of Fresno

DEPARTMENT OF PUBLIC HEALTH  
EDWARD L. MORENO, M.D., M.P.H.  
DIRECTOR-HEALTH OFFICER

## 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.

<b>EVENT</b>	1. NAME OF EVENT		3. CITY	
	2. LOCATION OF EVENT		4. DATES OF OPERATION	
	5. DATE AND TIME FOOD SERVICE OPERATIONS WILL BE SET UP FOR INSPECTIONS TO BEGIN (IF INSPECTED)		5. HOURS OF OPERATION	
	7. SPONSORING ORGANIZATION			
	8. CONTACT PERSON			
<b>ORGANIZER</b>	9. MAILING ADDRESS		10. CITY	
	11. STATE	12. ZIP	13. PHONE	14. FAX
	15. EXPECTED ATTENDANCE		15. NUMBER OF FOOD VENDORS/BOOTHS	
	17. MAJORITY OF EXPECTED ATTENDEES' AGE <input type="checkbox"/> <7 YEARS OLD <input type="checkbox"/> GENERAL POPULATION <input type="checkbox"/> >50 YEARS OLD		ATTACH A COMPLETED COMMUNITY EVENT FOOD VENDOR APPLICATION FOR EACH BOOTH	
<b>FACILITIES</b>	19. TOILET FACILITIES <input type="checkbox"/> PORTA-POTTIES, LOCATION NUMBER <input type="checkbox"/> PERMANENT FACILITIES, LOCATION NUMBER			
	19. WILL THERE BE AN ANIMAL CONTACT VENUE, SUCH AS A <input type="checkbox"/> PETTING ZOO, <input type="checkbox"/> PONY RIDE, <input type="checkbox"/> LIVESTOCK EXHIBIT, OR <input type="checkbox"/> OTHER SIMILAR FUNCTION WHERE PUBLIC COULD CONTACT ANIMALS, AT THIS EVENT? <input type="checkbox"/> 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.			
	20. IF OTHER SIMILAR FUNCTION, DESCRIBE:			
	21. HAND WASH FACILITY TYPES <input type="checkbox"/> CONTAINER WITH SPOUT (EVENTS LASTING 3 DAYS OR LESS) <input type="checkbox"/> SINK (EVENTS LASTING FOUR OR MORE DAYS) * For events that run for three days or less, each hand wash facility must include warm water in a 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. * Hand wash facilities must be located in each food vendor booth, in or near toilet facilities and at the petting zoo exit. * 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.			
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# County of Fresno

DEPARTMENT OF PUBLIC HEALTH  
EDWARD L. MORENO, M.D., M.P.H.  
DIRECTOR- HEALTH OFFICER

## 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 event organizer. 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://tinyurl.com/yf955e4>.

BOOTH / SPACE #

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<b>EVENT</b>	1. NAME OF EVENT		2. LOCATION OF EVENT	
	3. CITY	4. DATES OF OPERATION		5. HOURS OF OPERATION

<b>VENDOR</b>	6. VENDOR ORGANIZATION OR NAME OF FOOD BOOTH			7a. NUMBER OF FOOD BOOTHS	
	7b. ARE YOU OPERATING FROM ANY OF YOUR VEHICLE(S) THAT HAVE A CURRENT VEHICLE APPROVAL STICKER? <input type="checkbox"/> YES (GO TO 8C) <input type="checkbox"/> NO (GO TO 8E)			7c. IF YOU MARKED YES TO 7B, THEN LIST VEHICLE LICENSE PLATE NUMBER(S) AND BUSINESS NAME	
	8a. CERTIFIED FOOD SAFETY MANAGER NAME		8b. CFM CLASS PROVIDER		8c. DATE ISSUED
			<input type="checkbox"/> ServSafe <input type="checkbox"/> Phosabio <input type="checkbox"/> NRPSP <input type="checkbox"/> Fresno Co. Card <input type="checkbox"/> Other		
	9a. CONTACT PERSON		9b. MAILING ADDRESS		10. CITY
11. STATE	12. ZIP	13. PHONE		14. FAX	

<b>MENU</b>	15. MENU - LIST ALL FOOD AND BEVERAGE ITEMS TO BE SERVED (MAIN DISHES, SIDE DISHES, CONDIMENTS, DRINKS, ETC.)
	16. SOURCES - IDENTIFY THE SOURCES OF EACH FOOD ITEM INCLUDING ICE (NAME OF MARKET, RESTAURANT, SUPPLIER, ETC.)
	17. TRANSPORTATION - DESCRIBE HOW FROZEN, COLD, AND/OR HOT FOODS WILL BE TRANSPORTED TO THE EVENT

<b>UTENSIL SINKS</b>	18 a. <input type="checkbox"/> CHECK THIS BOX IF YOU DO NOT USE ANY UTENSILS BESIDES A GLOVED HAND(S).	UTENSILS INCLUDE SPATULAS, TONGS, SPOONS OR SPOONS, PANS, TRAYS, PITCHERS, FOOD THERMOMETERS, OR OTHER EQUIPMENT OR IMPLEMENT THAT CONTACTS FOOD.
	b. <input type="checkbox"/> CHECK THIS BOX IF YOU ARE ONLY SAMPLING WHERE NO COOKING IS DONE ON-SITE.	
	c. <input type="checkbox"/> CHECK THIS BOX IF YOU ARE SERVING ONLY PREPACKAGED FOOD OR DRINK 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 <u>DID NOT</u> CHECK ANY BOXES ABOVE (18 a, b, OR c), YOU <u>MUST HAVE ACCESS TO A THREE-COMPARTMENT SINK.</u>	
20. ARE YOU PROVIDING YOUR OWN THREE COMPARTMENT SINK?	<input type="checkbox"/> YES <input type="checkbox"/> NO	
21. 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?		

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# 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](http://www.fcdph.org)
- Email: [khultquist@co.fresno.ca.us](mailto:khultquist@co.fresno.ca.us)
- Phone: 559-445-3357