



KERMAN CERTIFIED FARMERS MARKET RULES

2026 SEASON

DAYS & HOURS:

Wednesday, March 18, 5:00-8:00pm

Wednesday, April 15, 5:00-8:00pm

Wednesday, May 20, 5:00-8:00pm

Wednesday, June 17, 5:00-8:00pm

Wednesday, August 19, 5:00-8:00pm

Wednesday, September 9, 5:00-8:00pm

Wednesday, October 21, 5:00-8:00pm

LOCATION:

Kerckhoff Park, 15061 W G Street, Kerman, CA

3rd & G Street

CONTACT INFORMATION:

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I. General Market Information

The Kerman Farmers' Market ("**Market**") is a direct marketing outlet for producers (both certified and uncertified) to sell their agricultural products directly to consumers without meeting the usual size, standard pack and container requirements for such products. All produce must meet minimum quality standards. The market is operated in accordance with regulations established in the California Code of Regulations CCR, (formerly California Administrative Code) (Title 3, Division 3, Chapter 1, Subchapter 4, Article 6.5, § 1392, et seq.) pertaining to direct marketing. *The market and all who participate in it are subject to all applicable federal, state, county and city statutes, rules, regulations, ordinances and orders.*

The market is a diversified farmers' market offering agricultural goods (both certified and non-certifiable), non-agricultural goods and services for sale. The non-certifiable agricultural goods and the non-agricultural goods and services add variety and enhance the ambiance of the market. The same producer-to-consumer philosophy required of producers of agricultural goods by the direct marketing regulations also applies to all other vendors of items sold at the market.

We expect all vendors to join us and commit to sell each day of the market. Seasonal or one-time vendors will be admitted at the discretion of the market manager. All participating market vendors are expected to be familiar with the provisions of the direct marketing regulations and these market rules.

The market reserves the right to make additions or deletions to these market rules when deemed necessary. Written notice of these changes will be provided to the market vendors.

II. Governance

The market is managed, operated and controlled by the City of Kerman, Department of Parks, Recreation and Community Services. The market manager, designated by the Community Services Director, is responsible for making, implementing and enforcing all policy decisions in a fair and equitable manner. The market manager and/or the Community Services Director may at any time amend, delete or modify the following market rules. Any approved vendor or applicant aggrieved by the action of the market manager or other designated agent of the market can appeal to the Community Services Director whose decision is final.

III. Admissible Vendors and Products

Admissible vendors and products fall in the following categories. *Qualifying to sell at the market does not automatically ensure admission in the market.* Admissible vendors must apply to sell at the market and be approved by the market manager to do so before they are authorized to sell at the market. *The market reserves the right to require that vendors re-apply for admission annually, even though selling privileges are only week-to-week. The right to sell at the market is terminable at any time by written notice to the applicable vendor by the market manager.*

Agricultural Producers are vendors who produce and sell the following,:

1. **Certifiable Agricultural Products** - Agricultural products, such as fresh fruits, nuts, vegetables, shell eggs, honey, flowers, fungus, and nursery stock, are certified under the jurisdiction of the county agricultural commissioner, as evidenced by a current Certified Producer's Certificate, and that have been produced or grown on property controlled by a certified producer. See 3 CCR Section 1392.2(1). Certifiable agricultural products may only be sold by the certified producer thereof or another certified producer subject to the requirements applicable to second certificates.



2. **Noncertifiable Agricultural Products** - Noncertifiable agricultural products include (i) all certified agricultural products listed above that have been processed (such as dried fruits and vegetables, processed nuts, juices, jams and jellies, oils, viticulture products, and pickled or smoked agricultural products), (ii) products from any tree, vine or plant and their flowers (including processed products), (iii) livestock (cattle, goats, poultry, rabbits, etc.) and their products (including dairy products and jerky), and (iv) fish and shellfish produced under controlled conditions in waters or ponds located in California. See 3 CCR Section 1392.2(m). These products may be dried, ground, roasted, juiced, smoked or otherwise altered in a one-stage process by a second party. Products in this category must have been produced or derived from plants or animals grown, bred, raised, cultivated or collected upon land which the producer thereof controls. Appropriate proof of producer ship must be produced. A certified producer may sell noncertifiable agricultural products if such products (including the ingredients comprising such products) have been produced or derived from plants or animals raised or produced by certified producer.
3. **Second Certificates** - Will be permitted in the case of agricultural products that are otherwise not available for sale at the market from a Vendor who is a direct producer of such products, subject to the approval of the market manager and also subject to the requirements applicable to second certificates.

Prepared and Cooked Food Vendors are vendors who sell edible products, other than certified and noncertifiable agricultural products. These include products such as foods that have been cooked, canned, preserved or otherwise prepared for on-site consumption, pre-packaged foods that are non-farmstead products, and baked goods. All items in this category sold at the market must be processed and served in accordance with the applicable rules and regulations of the Fresno County Department of Public Health and the State of California.

Artisan and Craft Sellers are vendors who create their own non-edible artisan or craft works.

Information/Community Groups are vendors who provide services or information relevant to the market. No political groups will be permitted.

NOTE: Unless a specific term is used (i.e., certified producer), the term "**vendor**" as used in these market rules, shall include certified producers of agricultural products, uncertified producers of noncertifiable agricultural products, prepared and cooked food vendors, artisan and craft sellers, service providers and any other organization operating under the jurisdiction of the market.

IV. Vendor Application and Product Admission

Application - Every prospective vendor must complete an application to sell. All items intended for sale shall be listed on the application and only those items approved for sale will be allowed to be sold. The application must be submitted to and approved in writing by the market manager prior to the vendor being able to sell at the market. Vendors already selling at the market that wish to add new products to their approved list must first secure approval by the market manager prior to offering these for sale. The completed application packet shall include:

1. A completed vendor application (available upon request from the market manager and online at <https://cityofkerman.net/362/Kerman-Farmers-Market>) that identifies all items intended for sale at the market



2. Evidence satisfactory to the market manager of the applicant's compliance with all applicable California certified farmers' market, health, labeling, permitting, and any other necessary requirements

Admission - All seller applications will be assessed on a case-by-case basis. Admission of vendors and products to the market will be at the discretion of the market manager.

Approval - The market manager will make the final determination of which vendors may sell at the market. Only vendors who have produced all requested documents and have been approved in writing to sell by the market manager may sell at the market - such vendors are referred to as "approved vendors."

Acceptance - If a vendor's application to sell has been approved in writing by the market manager, the following documents must be provided to the market Manager promptly following such approval:

1. A copy of all appropriate certificates permits and registrations
2. A copy of additional insured certificate(s):
 - a. **Additional Insured** – Certificate of Liability Insurance must be supplied by the vendor with the City of Kerman as Additional Insured with limits of \$1,000,000 for Kerman Farmers Market, an event at Kerckhoff Park, on the 3rd Wednesday of Each Month (March-June and August-October).

V. Load Lists

Load Lists - Certified producers need to fill out accurate load lists for the certified agricultural products sold at each market. All load lists must list the name of the certified producer, identity of each product sold (including varieties), and quantity sold. Load lists are collected at the end of the market by the market manager and are subject to inspection by the county agricultural commissioner's inspectors. If a vendor has a second certificate (subject to the requirements of these market rules), a load list pertaining to each separate certificate shall be filled out.

VI. Cancellations

The market's cancellation policy is as follows:

1. **Notice of Cancellation** - All vendors are required to give notice of cancellation at least seventy-two (72) hours prior to the market day to avoid vendor fee charges. Notification of planned cancellations should be given to the market manager in writing. Last-minute cancellations should be communicated to the market manager.
2. **Failure to Notify** - Vendors who fail to notify the market manager of a cancellation two or more times within a three-month period or who cancel two or more times within a three-month period may permanently lose their vendor space for the market.

VII. Stall Assignment, Set Up and Break Down Timeline, Waste Disposal and Clean Up, Vendor Offloading and Parking, Stall Appearance and Signage

Stall Assignment - The vendor's location, space size and other considerations are at the market manager's discretion. All space is provided as a privilege; no vendor shall be able to sell his/her market space to another vendor or to another individual/entity to whom they transfer their business. Final decision for space assignment and location rests with the market manager. Every effort is made to assign permanent space locations to market participants, whether participation is seasonal or year-round. This



ensures continuity, which is beneficial to the participant and to the overall operation of the market. However, occasionally changes must be made in space assignment(s), which are unavoidable.

Set Up and Break Down Timeline, Waste Disposal, Clean Up

- 1. Timeline** – Market hours are 5:00-8:00pm on the 3rd Wednesday of the Month. *Vendors may start setting up no earlier than 3:00pm and must leave no later than 10:00pm.* Vendors may leave the market site prior to the published closing time only upon the approval of the market manager, who will assess public safety and welfare.
- 2. Waste Disposal** - Vendor's trash shall be removed and taken by the vendor and disposed of properly. Trash receptacles will only be available for customer waste and not for the vendor's waste. Any wastewater generated during the market (such as from washing of produce or utensils or cooking) must be collected by the vendor, removed from the market area in a container with a lid, and properly disposed of through the approved plumbing system.
- 3. Clean Up** - Before the vendor may leave the market, both the vendor's space and the surrounding area must be totally free of all debris (including produce trimmings) and all of vendor's trash and wastewater must have been properly disposed. No trace of vendor should be left. Vendor's space should be pristine.

Vendor Offloading and Parking

All vendor vehicles must be clear of the market's pedestrian areas between the hours of 4:30pm and 8:00pm. Vendors arriving at the market on or after 4:30pm must offload outside of the market area. When they are permitted in the market, vendors must drive their vehicles slowly and carefully. *Customer and vendor safety is a priority. Vendors may only park their vehicles in the approved vendor parking area(s) designated by the market manager.* Vendors may not park their vehicles in areas reserved exclusively for the market's customers.

Stall Appearance, Generators, Electricity and Signage

- 1. Stall Appearance:**
 - a.** Stall Fixtures - Vendors must provide their own tables, chairs and canopies
 - b.** Common Customer Traffic Aisle - No boxes, signs or produce displays may extend in the common customer traffic aisle way.
 - c.** Cleanliness - Before any sales transactions are allowed, vendor's area must be cleared and cleaned of any produce trimmings and other debris of any type.
- 2. Identification Signs:**
 - a.** All producers must display a sign identifying their name or the name of their establishment and the city or town where their production occurs.
 - b.** All applicable licenses, permits and registrations must be posted during selling hours and in clear view and/or reach of the customer.
 - c.** All products sold as organic must be prominently labeled as "Certified Organic."
 - d.** All prices must be clearly marked or posted with the name of the product being sold. Collusion and deceptive pricing practices are prohibited. Bargaining with the consumer is specifically allowed.
 - e.** Signs that state "No Spray" (or a variation thereof) are not permitted.
 - f.** Certified producers may use the terms "No Chemicals" and "Pesticide Free" to advertise their products (but all inputs must be fully disclosed in the Growing Practices Information Form).



- g. All signs posted by vendors are subject to the approval of the market manager. No signs may be placed in the common customer traffic aisle way.

VIII. Licenses, Permits and Documentation

All vendors must comply with all applicable federal, state and local laws, ordinances and regulations and obtain all necessary licenses, permits and registrations. All certified and noncertifiable agricultural product sales shall be in conformity with the current Direct Marketing Regulations applicable to certified producers (California Code of Regulations Title 3, § 1392). Since the market is certified as a direct marketing outlet, producers may sell their agricultural products directly to consumers without meeting the usual size, standard pack, container and labeling requirements for such products, except in the case of eggs and pre-packaged items. However, all produce must meet minimum quality standards. All vendors are responsible for ensuring that all documentation on file with the market manager is kept current. This includes contract information including addresses, phone numbers, ownership documentation, employee agreements and production maps.

Certified Producers

Certified Producer Defined: A "certified producer" is a producer authorized by the county agricultural commissioner to sell certified agricultural products, produced by the practice of agricultural arts on land that the certified producer controls directly to consumers at a certified farmers' market. In addition, an immediate family member or salaried employee of a certified producer may sell on behalf of such certified producer. Certified producers must provide appropriate proof that they produce what they or their permitted representatives sell.

1. Documentation: All certified producers (including certified organic farmers) must submit the following documents to the market manager and must also post a copy at the point of sale (in clear view and/or reach of the customer):
 - a. A current embossed copy of its Certified Producer's Certificate listing those commodities (both certified and noncertifiable) the producer is offering for sale. Please mark on the certificate those products which the vendor will bring to the market and (if different from the harvest months) the months during which the vendor will sell such products.
 - b. A Growing Practices Information Form stating the methods used to control weeds, pests, soil fertility and visual appearance of the producer's produce. Growing Practices Information Forms are available for review by customers. Certified producers and producers are responsible for keeping the Growing Practices Information Form current and accurate.
 - c. An Employee Authorization Letter, using the county of Fresno's agricultural commissioner's form, signed by the producer, naming each employee and family member that may sell for the producer at the market. Family members must also be listed with an indication of their relationship to the owner. Records showing proof of employment (e.g. W2 form, pay stubs) must be submitted to the market manager upon request. No commission sales are allowed.
 - d. To the extent applicable:
 - i. A current state organic registration document (for organic sales).
 - ii. A current third party organic certificate (for organic sales, if all organic commodities sold exceed \$5,000).
 - iii. Avocado Inspection Certification/ Avocado Inspection Permit (County Ag).
 - iv. Second certificate (must be approved by the market manager, as noted below).
 - v. All other applicable documentation set forth in these market rules.



- vi. Identity, Responsibility, and Quality Requirements: A certified producer may sell to chefs, schools and market basket programs provided that the seller issues a detailed "memorandum" listing the identity, responsibility, and quantity (IRQ) of the items sold. This ensures produce sold or consumed by an entity other than the purchaser can be traced back to the certified producer. Commercial resale market participants must comply with pertinent labeling and packaging requirements. Assembly Bill 2168 stipulates that commercial resale of produce may take place at a certified farmer's market as long as the produce is sold in compliance with standardization requirements for packaging and labeling. Products not covered in standardization code must be packed and labeled with IRQ.
2. Second Certificates: A certified producer (including farmers, nurserymen, fishermen and other agricultural producers) may sell for another certified producer (including, but not limited to, separate entities, such as partnerships in which the certified producer has an interest as an individual member) *only at the express written permission of the market manager and subject to the following rules:*
- a. A certified producer may not sell for, nor be represented by, more than one other certified producer in any 12 month period.
 - b. Each certified producer's certified agricultural products to be sold or offered for sale shall be separated and identifiable by each certified producer's valid certificate at the point of sale.
 - c. The name of the certified producer for whom another certified producer is selling shall appear on the certificate of the certified producer that is conducting sales at the market.
 - d. The name of the certified producer who is selling the products of another certified producer shall appear on the certificate of the person or entity for whom the certified producer is selling.
 - e. The certified producer selling for another certified producer shall be selling or offering for sale, at the market on the same day, certified agricultural products which the certified producer conducting the sales has produced itself and which are in greater volume than the volume offered for sale for the other certified producer. For purposes of this rule, the volume shall be measured by the weight or dollar value of the products at the time and point of sale. This volume requirement shall apply only at the beginning of each day of sale.
 - f. The certified producer applying for second certification shall obtain and submit to the agricultural commissioner, prior to certification, written authority from said other certified producers to sell on their behalf.
 - g. Commission sales and buying and selling between certified producers is prohibited. Any payment made for the service of one certified producer selling for another certified producer shall not be related to the volume or value of the products sold.
 - h. A certified producer who sells certified agricultural products on behalf of another certified producer or whose products are sold by another certified producer at the market shall keep for a period of not less than three years, the following records relating to such products:
 - i. Date of transfer to seller and accurate amount of products (by weight, dry measure, or count) transferred. Each separate product and amount shall be recorded according to variety.
 - ii. Date of sale and accurate amount of products (by weight, dry measure, or count) sold. Each separate product and amount shall be recorded according to variety.
 - iii. Names of both certified producers involved.
 - i. A certified producer who sells certified agricultural products on behalf of another certified producer or whose products are sold by another certified producer at the market shall



produce, for inspection, records required by this section upon demand of a representative of the department or county agricultural commissioner.

- j. If a certified producer who sells certified agricultural products at the market on behalf of another certified producer is unable to verify his/her sales on any market day, he/she will not be permitted to participate in the market.
- k. Each certified producer must have a separate load sheet.
- l. Each certified producer is responsible for space fee payments.
- m. A certified producer whose products are sold by another certified producer at the market must be able to identify the quantity and identity of their crops sold at the market. Failure to do so will result in a revocation of all selling privileges for such producer's products.
- n. Second certificates will not be granted to a certified producer for the sole purpose of supplementing its own type of product supply.
- o. Each additional certificate must be applied for and is subject to the approval of the market manager. Products subject to a second certificate can only be sold after such approval has been granted.
- p. Second certificates will only be granted if the products subject to the second certificate are not available directly from another agricultural vendor approved for the market. *Second certificate approval may be revoked by the market manager at any time that the products subject to the second certificate become available directly from another agricultural vendor approved for the market.*

For additional rules and regulations pertaining to second certificates, see section 1392.4(f) of the Direct Marketing Regulations.

4. Noncertifiable Agricultural Product Sellers - Producers selling noncertifiable agricultural products (such as such as dried fruits and vegetables, juices, jams, oils, viticulture products, shelled nuts, poultry, meat, aquaculture products, and processed dairy) at the market must satisfy all public health, labeling, permitting and any other requirements pertaining to processed food products.

- 1. **Required Documents** - In addition to the applicable documentation described in Section VIII. I above, producers selling noncertifiable agricultural products at the market must submit the following documents to the market manager and must also have copies conspicuously posted at the point of sale:
 - a. Fresno County Department of Public Health Vendor Permit (for all prepackaged and processed food).
 - b. A current state organic registration document (for organic sales).
 - c. A current third party organic certificate (for organic sales, if all organic commodities sold exceed \$5,000).
- 2. **Proof of Producership** - Producers selling noncertifiable agricultural products at the market may be asked to produce documentation or verification related to the production of noncertifiable agricultural products. Verification may involve a site visit to Vendor's place of business with due notice (no less than 24 hours) by the market manager to verify rule compliance.

7. Non-Agricultural Products - State laws regarding certified farmers' markets do not apply to non-agricultural products (prepared and cooked food products, artisan and craft products, and services). These items must be sold outside the area within the market that is designated as a certified farmers' market.

8. Prepackaged and Prepared On Site Food Vendors (prepackaged foods, bakery products, food and beverages prepared on-site, etc.) - All food items sold at the market must be processed and served in



accordance with the applicable rules and regulations of the Fresno County Department of Public Health and the State of California. The foregoing also applies to prepackaged and prepared fresh beverage items (such as fruit juices).

1. Vendor Requirements - All food items, both prepackaged and prepared on-site, sold by a vendor must be produced by such vendor.
2. Application - In addition to the required standard market application documents, a Vendor who wishes to sell prepackaged and prepared onsite food items at the market must also submit a Fresno County Food Vendor Community Event Application.
3. Required Documentation - All prepared and prepackaged food vendors must submit the following documents to the market manager and must also conspicuously post a copy at the point of sale:
 - a. County health department temporary food facility or mobile food facility permit (if cooking at the market).
 - b. A current state organic registration document (for organic sales).
 - c. A current third party organic certificate (for organic sales, if all organic commodities sold exceed \$5,000).
 - d. Written evidence that all products sold at the market were prepared in a certified commercial kitchen.
 - e. Business license.
 - f. Additional Product Requirements
 - g. Produce used in prepared or prepackaged food may not have been grown from GMO seeds.
 - h. Fish and seafood currently on the Seafood Watch Red List may not be used in prepared or prepackaged food.
 - i. Meat used in prepared or prepackaged food must have been raised free of bovine growth hormone and GMO feed.

9. Artisan/Craft Sellers

All artisan and craft items must be made by the vendor. Resale of Purchased goods is prohibited.

10. Information and Community Groups

All information and community groups must share information related to the market, or health and well-being of the Kerman community. No political groups will be permitted.

11. Prohibited Sales - The following items may not be sold or offered for sale at the market by any vendor: Products not listed on the applicable vendor's Certified Producer's Certificate (if such vendor is a certified producer) or its Market Participation Agreement.

IX. Stall Postings

1. Certified Producers

- a. All certified producers must display an embossed photocopy of their certificate and those of other certified producers for whom they are authorized to sell in clear sight of the consumer or upon the commodity table. (Separation of commodities and certificates will be required if selling for other certified producers.) CCR Section 1392.4(d).
- b. All certified producers utilizing employees or non-family members must have a letter on file with the agricultural commissioner's office and with the market manager naming those employees and naming the markets at which they intend to have their employees selling. CCR Section 1392.4(£).



2. **Vendor's Name** - Vendors are required to display a sign identifying their business name and city or town of production. Agricultural Vendors and prepared and cooked food vendors are also required to display their address and contact information.
3. **Product Information and Claims** - Vendors shall only display or advertise items that have been approved for sale.
 - a. **Prices** - Prices shall be clearly noted for the benefit of the consumers. Prices should, whenever possible, be below retail prices. Collusion or any pressure among vendors to alter prices is strictly forbidden, based on federal anti-trust law. In order to avoid unfair competition, backyard farmers that sell their product as a supplemental income or hobby, shall not price their goods below a reasonable and fair market price.
 - b. **Product Variety** - Vendors are strongly encouraged to display signs identifying their products by name and variety. Notes about the product taste and uses are also encouraged as they help sales.
 - c. **Nursery Stock and Cut Flowers** - All individual plants or blocks of plants may be required to be labeled plainly and legibly as to the correct name.
4. **Packaged Product Labeling** - All packaged goods (including produce sold in a closed bag or container and all prepackaged items) must comply with the Fair Packaging and Labeling Act. See CCR Title 4. Labels must include the following basic information:
 - a. A declaration of identity that is the common or usual name of the commodity.
 - b. A declaration of responsibility which includes the name, address, and zip code of
 - c. the manufacturer, packer or distributor. A street address is required if the name is not listed in a current directory.
 - d. A declaration of the quantity of the commodity in the lower 30% of the principal display panel area. Consumer packages are required to have both SI and inch pound units.
5. **Scales** - When any products are sold by weight, the type of scale used shall be approved by the CDFA and shall be tested and sealed for use by the county sealer/director of weights and measures. All scales must have a valid and current seal issued by the seller's home county department of agriculture/weights and measures. Official seals from any California counties are valid throughout the state. CCR Section 1392.4(e).
6. **Permits and Licenses** - A copy of all permits and licenses shall be made available to and kept on file with the market manager and must be kept up to date by the vendor.

X. Inspections and Audits

1. **Product Inspections** - All commodities and products shall be subject to inspection at any time by the County Agricultural Commissioner, the Fresno County Department of Public Health environmental health division, and/or the market manager.
2. **Specific to Certified Producers** - The market manager will be contacted when a Fresno County Agricultural Commissioner Inspector starts his routine inspection. If any problems or notices of non-compliance (violations) are found, the inspector will again contact the market manager to resolve these problems. Violations include:
 - a. No current embossed certificate (expired, revoked or none) or not posted.
 - b. Commodity being sold not on certificate.
 - c. Commodities being sold not of the producer's own production.
 - d. Employee Authorization Letter not in possession or on file with the market manager.
 - e. Second certificate not posted, nor commodities or other producers separated.
 - f. Load lists not prepared or collected.
 - g. Deceptive pack.



- h. Mislabel/misleading statements.
- i. Falsifying document.
- j. Scale not sealed within the last 12 months.
- k. Any quality or maturity violation.

3. **Nursery Stock and Cut Flowers** - All certified producers shall, upon request of the market manager or agricultural inspector, supply verification that, in fact, these agricultural products are of their own production.
 - a. Nursery Stock - A master list of all plants grown and offered for sale can be used if received from the producer and embossed by the county of origin. This list must be attached to the official embossed certificate which will have written on it "(nursery stock see attached list)." This master list is in lieu of listing all plants on the certificate form.
 - b. Cut Flowers - All cut flower growers/certified producers will be required to show proof of purchase of seed or bulbs upon request.
4. **Noncertifiable Agricultural Products** - Noncertifiable agricultural products may be sold in the certified portion of a certified farmers' market. It is up to the market manager to verify that a noncertifiable agricultural product is of the certified producer's own production and that such a product is listed on his/her certificate.

XI. Product Quality

1. **Standards** - All products will be expected to be of the highest quality (of taste, freshness, or craftsmanship). Vendors of low quality products are subject to penalties and may ultimately forfeit their right to sell at the market.
2. **Minimum Grade** - All produce must meet USDA minimum grade requirements. Additionally, all containers of produce offered for sale must not exceed CDFA tolerance for spoilage and waste.
3. **Nursery Stock and Cut Flowers** - All nursery stock which is being grown or sold shall comply with pest cleanliness quality and varietal trueness of standards (Section 3060.2 Cal. Adm. Code).

XIV. Health and Safety

1. **Legal Requirements** - The market is conducted in accordance with applicable local, state and federal laws and ordinances. Vendors should be familiar and in compliance with all health and safety guidelines. Vendors must comply immediately with market management's safety instructions. Vendors and products must comply with the California health code and federal standards.
2. **Traffic** - No vendor vehicle is allowed in the market until all customers have vacated the market. The market manager or designated person will signal to the vendors and staff when customers can be let in the market and when vehicles can be let in at market closing.
3. **Stall Safety** - Vendors' vehicles, tables, and overhead shades must be maintained and used in a safe manner. Legs must be firmly locked into place on the shades. Tables must have smooth edges and remain stable when loaded with produce. Shades must be tied down or weighted. Tarp poles must not obstruct traffic flow and care must be taken when setting up or taking down displays. Vendors' tables and merchandise must be within the vendor's assigned space and may not impede customer flow. By determination of market management, removal of canopies may be required at any time during market hours due to windy conditions. Canopy removal shall take precedence over sales activities. Frame assemblies may remain in place as long as they are securely tied down.
 - a. All Vendors must also comply with the following safety rules:



- i. No display tables filled over carrying capacity.
 - ii. Product arrangements are stable and not ready to fall.
 - iii. Legs of tables are secure and not caving in.
 - iv. All connecting rods of the shade set-ups are secure in their fittings.
 - v. Canopy assemblies are tied or weighed down.
 - vi. Shoppers are not allowed behind tables or in vendor areas. Barricades should be erected if necessary for crowd control. All boxes and crates must be neatly stacked and kept clear from walkways, passages and areas of heavy traffic.
 - vii. Food booths where cooking is taking place must meet fire department requirements for tarps and canopies and are required to have a fire extinguisher and a container of water on the side.
- 4. Stall Sanitation** - Vendors are required to maintain their individual selling space in a clean, safe and sanitary manner. Failure to do so may result in market violations. Additionally, vendors must comply with the following:
- a. Hand Washing - All market participants must wash their hands before returning to work after a food or restroom break
 - b. Trash - Vendors are responsible for bagging and removing their own trash (produce waste, overripe or leftover produce and boxes) at the close of market day and ensuring that it is disposed of properly. Trash receptacles will only be available at the market for customer waste and not for Vendor's waste.
 - c. Wastewater - Vendors must collect any wastewater they generated during the market from washing produce or utensils. Vendors must then remove their wastewater from the market area in a container with a lid and must dispose of the wastewater through the approved plumbing system.
- 5. Food Safety – See Attachment A**
- 6. Product Sampling – See Attachment B**
- 7. No Smoking** - Smoking (whether by a vendor, a customer, market staff or any other person) is not permitted in the market during market hours.
- 8. No Live Animals** - Live animals are not allowed in the market, with the exception of seeing eye dogs and other service animals. Each vendor shall inform any customer or other individual in possession of a live animal (other than a service animal) who approaches vendor's stall space that only service animals are permitted in the market.

XV. Alternative Payment Programs For Low Income Customers

EBT/SNAP - Electronic Benefit Transfer (EBT) is an electronic system that automates the delivery, redemption and reconciliation of issued public assistance benefits. EBT is the method for distributing the federal SNAP (Supplemental Nutrition Assistance Program) benefits and the California Food Assistance Program benefits. Only selected farmers' markets may accept the EBT card and the market is an approved location. EBT recipient can use their card at the market's EBT table by first deciding how much money to withdraw from their account; A swipe of the EBT card on our wireless credit card machine will process the transaction. Wooden nickels will be given to the EBT shopper in one dollar denominations to use for their purchases. Wooden nickels do not expire, and any remaining may be used at another future visit. The market's EBT wooden nickel can only be used at our market.

Limited Use of Wooden Nickels - Only Vendors that are EBT eligible are authorized to accept wooden nickels.



XVI. Market Conduct

1. **Disturbances** - Any statements and/or actions which are deemed to be offensive, abusive or otherwise inappropriate to a customer, market manager, market staff or customer, attending producer, sponsor, or any official from a city, county, or state agency conducting business within the market parameters, will be considered a violation to these market rules and will be subject to any or all disciplinary steps indicated in these markets' rules.
2. **Vendor Conduct** - Common courtesy in dealing with customers and other vendors is essential to creating and sustaining loyal customers for all vendors and ultimately developing a successful market. Vendors are expected to be honest and to conduct themselves in a courteous, business-like and friendly manner. Everyone is expected to treat other vendors, staff, customers and officials with respect. Vendors are asked to assist the manager in all possible ways to maintain the friendly atmosphere of the market. Sales of products/services not otherwise listed on the certified producers' certificate or selling agreement are strictly prohibited while operating at the market.
3. **General Rules** - The following rules also apply to all vendors, market staff and volunteers, customers and other individuals attending the market:
 - a. Rude, abusive, offensive or other disruptive behavior is not permitted. Anyone who is discourteous, belligerent or whose conduct is materially and seriously prejudicial to the reputation or operation of the market will be asked to leave the market by the market. Vendors experiencing any difficulty with customers or other Vendors in this regard should refer the matter promptly to the market manager.
 - b. No individual shall be subject to harassment, including on the basis of race, color, religion, gender, sexual orientation or origin.
 - c. No materials, which are blatantly offensive, either racially, ethnically or sexually, shall be allowed for sale.
 - d. Smoking and live animals (with the exception of service animals) are not allowed in the market.

XVII. Violations and Penalties

Noncompliance - The market manager and any other agent assigned to do so, has the right to issue warnings and take appropriate action against vendors who violate these market rules and all other applicable regulations and laws. Penalties for violating these rules or other applicable regulations and laws may include fines, suspension of selling privilege or loss of space. Verbal warnings will be followed with a written warning for any violation prior to suspension or expulsion from the market, unless otherwise stated in these rules. In the case of unreasonable or outrageous conduct considered detrimental to the market's safety or welfare, the market manager has the authority to impose an immediate suspension. Certified producers caught reselling will be subject to a harsher penalty schedule and will permanently lose their space at the market.

Due Process - Market management shall provide reasonable due process to vendors prior to the imposition of suspension or expulsion from the market. The vendor shall receive a written notice if the action includes suspension or expulsion from the market. The notice shall state the specific reasons for the proposed action. The notice shall be delivered in person or mailed to the vendor prior to the imposition of the suspension or expulsion, unless an immediate suspension is necessary to protect public health, safety or welfare. The notice shall advise the participant that he or she has fifteen (15) calendar days to submit a written appeal of the proposed action. If an appeal is submitted in a timely manner, then the Community Services Director shall arrange a date and time for the appealing vendor to appear before it, or its designee, for an administrative hearing. At the hearing, the appealing vendor will



have the opportunity to present evidence and arguments regarding the reasons stated for the proposed action and the appropriateness of the proposed action. The Community Services Director will issue a written decision upholding, reversing or modifying the proposed action within fifteen (15) calendar days from the conclusion of the hearing. Until the decision is reached, the market manager's sanctions remain in effect.



XVIII. Vendor Agreement

I have read and received a copy of the Kerman Certified Farmers Market Rules and Regulations and agree to abide by these rules and regulations, cooperate with market management, and pay required fees.

Vendor Signature: _____

Date: _____

I agree to operate in accordance of the Direct Marketing Regulations outlined in the California Code of Regulations, California Food and Agricultural Code, and applicable regulations of the California Health and Safety Code.

Vendor Signature: _____

Date: _____



Attachment A





County of Fresno

DEPARTMENT OF PUBLIC HEALTH
Environmental Health Division

COMMUNITY EVENT FOOD VENDOR REQUIREMENTS

REINSPECTION FEES: Reinspection fees will be charged for multiple reinspections due to uncorrected violations.

CONSTRUCTION SECTION:

These are items that deal with the construction or setup of the food booth.

- 1) **HAND WASHING FACILITY.** All food booths must provide a hand wash setup prior to operation of the food booth. The hand washing facility is for the food handlers to use and therefore must be set up in the area of the food booth where the food is being prepared. **The hand washing facility must be set up prior to the preparation or sale of foods. Hands must be washed before handling food and after using the toilet. If the hand washing facility is not set up prior to the preparation or sale of food, the food booth will be closed by this department until a complete hand washing facility is available in the booth.** A hand wash facility must be one of the following types depending on how many days the food booth operates:



- a) **FOOD BOOTH OPERATES FOR 1-3 DAYS.** Food booths that handle unpackaged food or beverages and operate for three (3) days or less may use alternative handwashing facilities as follows (§114358):

Include an insulated container of at least 5 gallons capable of providing a continuous stream of 100°F potable water that leaves both hands free to allow vigorous rubbing with soap and warm water for 20 seconds. A catch basin shall be provided to collect wastewater, and the wastewater shall be properly disposed of according to the Liquid Waste section below. Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels. A separate receptacle shall be available for towel waste. Food booths that handle only prepackaged food may provide cold water with an anti-bacterial soap at the handwashing facility.



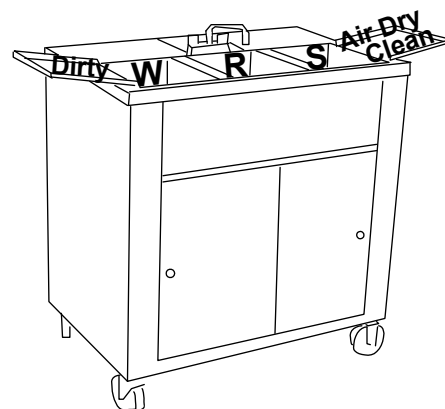
- b) **FOOD BOOTH OPERATES FOR MORE THAN 3 DAYS.** Food booths that handle unpackaged food or beverages and operate for four (4) or more days must provide the following hand wash set up (§113953):

The handwashing facility shall be a one-compartment sink and be equipped to provide 100°F water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. The handwashing facility must be provided with liquid soap in a pump style dispenser and single-use paper towels in a dispenser.

- 2) **WAREWASHING FACILITIES.** Food booths handling unpackaged foods must have a three (3) compartment sink or have access to a three compartment sink. It can be shared by up to four (4) food

booths if it is centrally located to all four booths. The sink shall be supplied with hot and cold running water from a mixing valve. Utensils shall be washed and sanitized as follows (§114351):

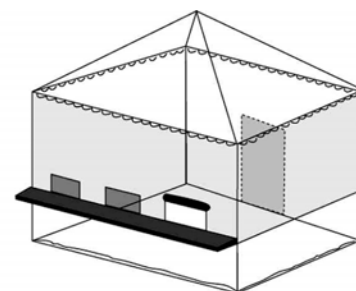
- a) **Wash** in hot soapy water in the first compartment.
- b) **Rinse** utensils in warm clear water in the second compartment.
- c) **Sanitize** utensils in the third compartment with an approved chemical sanitizer. A sanitizer is a chemical that removes remaining bacteria after the utensil has been cleaned. Use 1 tablespoon bleach per gallon of water for sanitizing utensils to make 100 PPM.
- d) **Air dry** utensils. Do not use a cloth or paper towel to dry them as it may re-contaminate the utensil.



Vendors who only prepare and portion samples of product (where no foods are being cooked), including but not limited to dips, oils, and produce, do not need to provide a three compartment sink if multiple clean utensils are available in the booth. Three compartment sinks are not required for booths that only dispense beverages into single use cups.

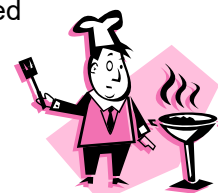
- 3) **POTABLE WATER TANK(S).** Provide a potable water tank(s) for food preparation, warewashing, and handwashing purposes. A minimum of 5 gallons of water shall be provided exclusively for handwashing. Any water needed for other purposes shall be in addition to the five gallons for handwashing. A minimum of 25 gallons of water shall be provided for food preparation and utensil washing. Water flow of at least one gallon per minute is required at each sink. (§114217)
- 4) **WASTE WATER TANK(S).** All liquid waste must be captured in a waste tank of at least 50% greater size than the supply (Example: 30 gallon potable supply = 45 gallon waste tank). All waste water tanks must have a shut-off valve and must not leak waste water to the ground. All waste water shall be properly disposed of according to the Liquid Waste section below. (§114240)
- 5) **EQUIPMENT.** Food equipment shall be approved for food service. Hot and cold holding equipment must be provided to ensure temperature control during transportation, storage and operation. No chafing dishes that use heating candles (ie: Sterno, Handy Wick, Fancy Heat, Safe Heat, etc.) are allowed for maintaining hot food temperatures. (§114343 and 114354)
- 6) **CONSUMER UTENSILS.** Utensils, plates, bowls, food containers, food packaging materials and other food related items given to the consumer must all be single-use only. No such items may be returned to the food vendor, washed and reserved to another customer. (§114353)
- 7) **WALLS AND SCREENS.** Food booths operating outside that handle open food must be enclosed with walls that extend from the floor to the ceiling. Acceptable wall material includes, but is not limited to, insect screening that is sixteen (16) mesh per square inch, tarps and canvas. (§114349b)

Pass-through openings in the screen or walls must be limited to 216 square inches each and shall be no closer together than 18 inches. (§114259.2)



Walls and screens are not required for booths that only dispense beverages. Booths that prepare and portion samples, including but not limited to dip, oils, and produce, may enclose only that portion of their booth where the preparation is done.

- 8) **CEILINGS AND OVERHEAD PROTECTION.** Food booths operating outside must have overhead protection to minimize contamination from leaves, dust, rain, bird and insect droppings. (§114349a)
- 9) **FLOORS.** A floor of concrete, asphalt, tight wood or other protective material that is similarly cleanable is required to protect the ground or pavement from spills if unpackaged foods are handled. (§114347)
- 10) **POTABLE WATER HOSES.** Any hose used for conveying potable water shall be constructed of nontoxic materials, shall be used for no other purpose, and shall be clearly labeled as to its use. Potable water hoses must be white with a blue stripe. The hose shall be stored and used so as to be kept free of contamination and shall be disinfected (according to disinfection procedures at the end of this list) prior to use. (§114192b)
- 11) **LIQUID WASTE HOSES.** Liquid waste hoses cannot be the same color and type of hose used for potable water. Liquid waste hoses must be either all black or green with black tape every three feet. (§114215)
- 12) **BOOTH IDENTIFICATION.** The name of the business must be in lettering at least 3 inches tall on the food booth and in a location that is clearly visible to patrons. The city, state and ZIP code and name of the operator must be in lettering at least one inch or taller. Examples: acceptable-“Joe’s Tri-tip”, “Scout Troop #123”. Not acceptable- “Tri-tip”, “Shaved Ice”. The name on your food vendor booth or vehicle must match the name on your Community Event Food Vendor Application. (§114337)
- 13) **ELECTRICAL REQUIREMENT.** Adequate electrical service must be provided at the site if electrical appliances are to be used. Secure electrical cords to the ground with duct tape to prevent tripping. (§114182 and 114363)
- 14) **HEAT GENERATING EQUIPMENT.** All equipment must be located inside your food booth. Steam tables, barbecues, and other heat producing equipment must be blocked off from the public by a minimum of three (3) feet to prevent burns or other injuries. Barbecues or grills intended for outdoor cooking may be located adjacent to your food booth if local building or fire codes prohibit cooking inside the food booth. (§114341b and 114341c)



OPERATIONAL SECTION:

These requirements pertain to how the food booth must be operated.

- 15) **FOOD SAFETY KNOWLEDGE.** Each food booth must have an owner or person in charge that has successfully passed an approved and accredited food safety certification examination listed by ANSI or the free Fresno County Foodhandler Certification examination. Booths that only have, handle, and sell prepackaged food or beverage where no food is unpackaged by the food booth operators do not need to pass this examination. Contact Fresno County Environmental Health at 600-3357 to sign up for the Fresno County exam or call or go online at www.fcdph.org for a list of classes available in the Fresno County area. (§113947 and 113947.1)
- 16) **APPROVED SOURCES ONLY.** No food prepared or stored in a private home may be used, served, given away, or offered for sale from a Community Event Food Booth. All foods must be prepared in your food booth at the Community Event or in a commercial facility approved by this department, such as a permitted restaurant. (§114341a and 114339)

- 17) **NO ILL WORKERS ALLOWED.** Food handlers must be in good health. No person infected with a communicable disease, such as a cold or “stomach flu” is allowed to handle food. The food booth operator shall ensure that all employees have not had “stomach flu” symptoms in the three days prior to working in the food booth. (§113974)
- 18) **WIPING CLOTH SANITIZER SOLUTION.** A container of sanitizing solution (one tablespoon of chlorine bleach per gallon of water) is required in booths handling unpackaged foods. The sanitizing solution is to be used to sanitize wiping cloths. Wiping cloths used to wipe down food preparation areas must be stored in the sanitizing solution. (§114099.6, 114107 and 114185.1)
- 19) **SANITIZER TEST MATERIALS.** Proper sanitizer testing strips shall be provided to adequately measure the concentration of sanitizer used for wiping cloths and utensil washing. (§114107)
- 20) **FOOD PROTECTED FROM CONTAMINATION.** Foods must be protected from consumer contact, insects, dust, and other sources of contamination during transport, preparation, and display as follows (§113984, 114065, 114077, 114081, 114314, 114349 and 114355):
- Prepare food in a booth or an area *shielded from the public*.
 - Use *disposable food handling gloves* or clean utensils when handling ready-to-eat foods or foods that will not be cooked before serving.
 - Keep all foods, food containers, utensils, and packaging materials *off the ground* on tables, pallets, or shelves.
 - Keep foods *wrapped or in covered containers* whenever possible.
 - Keep condiments, such as salsa, in *dispensers* or containers with attached lids, or single serving packets.
 - Keep *ice used in beverages* separate from ice used for cooling foods.
 - All *bulk beverages must be dispensed* from a container with a spigot. Ladling is not permitted.
 - No community dipping* is allowed for customer self service where the customer dips into a common bowl shared by the public.
- 21) **HOLDING TEMPERATURES.** Potentially hazardous foods (meats, tamales, cooked beans, cooked rice, potato salad, etc.) must be kept either cold (below 45°F not to exceed 12 hours/day) or hot (above 135°F). Cold foods held at 45°F and hot foods that are left over at the end of the operating day must be discarded, and must not be saved for future use. (§114343) **No chafing dishes that use heating candles are allowed to hold hot foods (see number 5).**
- 22) **THERMOMETER.** Provide a minimum of two metal probe thermometers for checking hot and cold food temperatures. **The sale of potentially hazardous foods that have been held at improper temperatures will not be allowed.** (§114157)
- 23) **POTABLE WATER.** Water used in foods and beverages must be from an approved source. Provide commercially bottled water for foods and beverages prepared on-site. (§114189)



- 24) **LIQUID WASTE.** Liquid waste must be disposed of in a sanitary manner. Wastewater must be discarded in an approved wastewater disposal system (sewer, septic system, etc.) Do not dump wastewater or grease onto the ground or into a storm drain. (§114197)
- 25) **TRANSPORTATION.** Food shall be transported in a manner that meets the following requirements (§113982):
- The interior floor, sides, and top of the food holding area shall be constructed of a smooth, washable, impervious material capable of withstanding frequent cleaning.
 - The food holding area shall be constructed and operated so that no liquid wastes can drain onto any street, sidewalk, or premises.
 - For potentially hazardous food, approved methods shall be used to maintain food at the required holding temperatures above.
 - Food, utensils, and supplies shall be protected from contamination.
- 26) **REFUSE CONTAINERS.** An adequate number of leak proof garbage containers must be provided to contain garbage or refuse. (§114244 and 114381.1)
- 27) **EMPLOYEE CLOTHES.** Food handlers must wear clean clothes and confine their hair with hairnets, scarves, or hats (§113969 and 113971).
- 28) **NO SMOKING IN FOOD BOOTH.** Smoking and the use of tobacco in any form is prohibited in food handling areas. (§113977)
- 29) **FOOD STORAGE DURING NON-OPERATIONAL PERIODS.** Food shall be stored within the fully enclosed food booth, a permanent permitted food facility or other facility approved by this office. Food shall not be stored at a private home. (§114356)
- 30) **ANIMALS.** Except for guide dogs, signal dogs, or service dogs, live animals are not allowed within 20 feet of any area where food is stored, prepared, or held for sale. (§114259.5)
- 31) **INSPECTION REPORT COPY.** A copy of the most recent inspection report shall be maintained at the food booth (if the booth is inspected). (§113725.1)
- 32) **NOTICE OF INSPECTION REPORT AVAILABILITY.** A notice shall be posted in the food booth advising patrons that a copy of the most recent inspection report is available for review by interested parties (*The notice will be provided by this Department if the event is inspected*). (§113725.1)



WATER DISINFECTION STANDARDS SECTION:

The following procedures must be followed in disinfection of water supply hoses, mobile food unit water piping, storage tanks, and to ensure adequate protection of the public health

WATER SUPPLY HOSES

Hoses used as a supply line connection to a piped water system or for filling water tanks must be:

- Clean, disinfected, and in good condition
- Used for no other purpose
- Constructed of non-toxic materials
- Clearly labeled as to its use

Recreational vehicle parts outlets and large hardware stores should be able to supply the proper type hose (usually white in color with a thin blue stripe). An approved hose should be clearly marked as approved for potable (drinking) water use. Common garden hoses do not generally meet this criteria.

Supply hoses should be periodically cleaned and disinfected.

DISINFECTION OF WATER SUPPLY HOSES AND MOBILE FOOD UNIT PIPING

Household bleach (sodium hypochlorite -- for example: Clorox, Purex, etc.) may be used for disinfection. It contains 5% available chlorine (95% inert ingredients).

Note: All bleach used for disinfection should be newly purchased or of recent stock. "Old" bleach which has been stored for extended periods may have undergone degradation which could greatly reduce its disinfection effectiveness.

The desired chlorine concentration for disinfection should be at least 100 parts per million (ppm). This concentration, or chlorine residual, can be made by mixing clean water and bleach in one of the following example ratios:

- ONE TABLESPOON (TBSP) BLEACH TO ONE GALLON WATER, or
- ONE CUP (8 OZ.) BLEACH TO 25 GALLONS WATER, or
- ONE QUART (32 OZ.) BLEACH TO 100 GALLONS OF WATER

Water chlorinated at 100 ppm is not suitable for drinking or cooking and prolonged contact with metal piping, containers, or fixtures may cause corrosion.

After initial cleaning, the hose should be immersed in a tub or sink of heavily chlorinated water with a chlorine residual of at least 100 ppm for 3 hours. Flush the hose thoroughly with clean water prior to use, unless you have a mobile food vehicle.

If you operate a mobile food vehicle your unit's water pipes must also be disinfected. Once you finish disinfecting your supply hose, keep it filled with the chlorine solution. Then, connect one end of the hose to your mobile unit and the other end to the piped water system connection (hose bibb). Turn the hose bibb on. Turn on the water to each fixture in the mobile food unit until you smell chlorine coming from the water, then turn the water off. Allow the disinfection solution to remain in the unit's piping for at least 3 hours. After this time, flush out the piping with fresh water by turning on the water at each fixture until you no longer smell chlorine.

You should also be aware that if your unit uses a water filter the filter itself may be a source of bacterial contamination if the filter cartridge has not been routinely serviced or changed according to the manufacturer's instructions.

DISINFECTION OF STORAGE TANKS

The storage tank disinfection process involves thoroughly draining and flushing the tank (or container) with fresh, clean water, then completely refilling the tank and all associated piping and fixtures with heavily chlorinated water (see above) and allowing it to remain in the tank for a period of at least 3 hours. Then the tank and piping should be thoroughly drained and flushed out again with clean water.

Be sure to thoroughly drain and flush out the storage tank and all associated piping and fixtures after the 3 hour retention period.

Attachment B





County of Fresno

DEPARTMENT OF PUBLIC HEALTH

David Pomaville, Director
Dr. Ken Bird, Health Officer

PRODUCE SAMPLING REQUIREMENTS

FOR FARMERS MARKET COMMUNITY EVENTS

1. **HAND WASH SET UP.** Hand washing facilities shall be provided at each food vendor booth where sampling will occur. Booths must be equipped with warm running water provided by a minimum 5-gallon igloo type container with a spigot, liquid soap in a pump dispenser and single use paper towels. A catch basin at least 50% greater than the potable water container shall be provided to collect the wastewater. **The hand wash facility must be set up prior to the preparation and offering of produce samples. If the hand washing facility is not set up prior to the preparation or offering of produce samples, the vendor will be required to cease preparing and offering produce samples until a complete hand wash facility is available in the booth.**



2. **SANITIZER.** A container of sanitizing solution (one teaspoon of chlorine bleach per gallon of water) is required in booths handling cut produce and offering samples. The sanitizing solution shall be used to sanitize food contact surfaces, wiping cloths and utensils. A separate container with sanitizing solution shall be provided to store all food preparation utensils (ex: knives, spoons, etc.) when not in use.
3. **FOOD HANDLING.** Food handlers should avoid direct bare hand contact with food offered for sampling purposes. It is recommended that vendors use approved utensils, disposable gloves, single service disposable plastic containers or toothpicks to handle the product, which will be offered for sampling. If utensils are offered for customer use, they must be single service and shall not be reused.
4. No community dipping is allowed for customer self-service where the customer dips into a common bowl shared by the public. For example, no bowls of cut fruit for the customer to take from with their hands that everyone else takes from.
5. **HAND WASHING.** Food handlers must wash their hands before preparing food samples, each time they leave the stand, after taking breaks or using toilet facilities.
6. **FULL ENCLOSURE OF PREP AREA.** Food booths that operate outdoors and prepare produce samples must be enclosed with floors, ceiling, and walls that extend from the floor to the ceiling. Food or utensil storage for anything other than unopened original shipping

Promotion, preservation and protection of the community's health

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containers must be stored inside a fully enclosed tent, vehicle, or approved structure. Acceptable wall material includes, but is not limited to, insect screening that is sixteen (16) mesh per square inch, tarps and canvas. (§114349.b)

Booths that prepare and portion samples of cut produce, may enclose only that portion of their booth where the preparation is done. (§113984 and 114349.c)

7. PREVENT CONTAMINATION. Food handlers shall wear clean clothing, have adequate hair restraint (ex: caps, hairnets or other suitable methods to confine long hair), and shall keep their hands clean at all times to prevent the contamination of food, equipment or utensils.
8. TRASH CANS. An adequate number of approved leak proof plastic or metal containers with tight fitting lids lined with plastic trash bags shall be provided for garbage disposal.
9. LIQUID WASTE. All liquid waste, including, but not limited to, ice condensation and wastewater from hand wash stations shall be properly disposed of into an approved sewer system. Wastewater shall not be disposed of on the ground or into a storm water drain.
10. REFRIGERATION. Potentially hazardous food samples (ex: cut melons, cut tomatoes, raw seed sprouts) shall be maintained at or below **45° F**. To maintain this temperature, it's best to refrigerate the melons or tomatoes prior to cutting them and keeping them under ice. All other food samples shall be disposed of within two (2) hours after cutting.

RAW SHELL EGG HANDLING REQUIREMENTS FOR FARMERS MARKETS

RAW SHELL EGGS MAY BE STORED WITHOUT REFRIGERATION IF ALL OF THE FOLLOWING CONDITIONS ARE MET:

- A. The eggs were produced by poultry **owned by the seller** and collected on the **seller's property**.
- B. The eggs are **not placed in direct sunlight** during storage or display.
- C. 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.
- D. Retail egg containers are conspicuously identified as to the **date of the pack**.
- E. The eggs have been **cleaned and sanitized**.
- F. The eggs are **not checked, cracked, or broken**.
- G. 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 45°F or below**, diverted to pasteurization, or destroyed in a manner approved by the enforcement agency.
- H. 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.