



Department of
Resource Management
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OFFICIAL USE ONLY	
#	_____
Rec'd by:	_____
Date:	_____
Amt pd.:	_____
Rcpt#:	_____

Certified Farmer's Market Permit Application

Applications and payments received less than 14 days prior to the event will be assessed a 50% late fee.

A Certified Farmers Market (CFM) is location approved by the county agricultural commissioner of that county where agricultural products are sold by producers or certified producers directly to consumers. A certified farmers' market may be operated by one or more certified producers, by a nonprofit organization, or by a local government agency.

CFMs are defined in the California Retail Food Code as a food facility and therefore are required to have a valid health permit, including those CFMs where only certified agricultural products are sold.

Name of CFM _____

Location of Event* _____

* A Solano County Business License or zoning clearance is required for all events located in the unincorporated area of the county (outside city limits). Contact the Solano County Planning Division of the Dept. of Resource Management: 707-784-6765.

Date(s) _____ Time(s) _____ Organizer's Name _____

Organizer's Phone # _____ Organizer's Email _____

Organizer's Mailing Address _____

Maximum number of Certified Producers: _____

Regular / Late
 \$518.00/\$777.00

This application submittal includes applicable fees and all information listed below:

- Completed **CFM Application** (this page).
- Completed **Proposed Certified Vendor List**
- Completed **CFM Requirement Acknowledgement**
- Vicinity Map
- Proof of current **Solano County Business License or zoning clearance**, if event is located in an unincorporated area.*

I understand that I am responsible for ensuring that the food facilities operating at this event are in compliance with the California Retail Food Code. I have read and understand the attached CFM guidelines.

Applicant Signature _____ Date _____

Proposed Certified Producers

Please list certified producers and booths with agricultural commodities (i.e. cheese, meat, nuts, etc.). **THIS LIST IS REQUIRED ANNUALLY.**

Business Name	Contact Person	Type of Product
1.	Name: Phone: Email:	
2.	Name: Phone: Email:	
3.	Name: Phone: Email:	
4.	Name: Phone: Email:	
5.	Name: Phone: Email:	
6.	Name: Phone: Email:	
7.	Name: Phone: Email:	
8.	Name: Phone: Email:	

Certified Farmer's Market Requirements

Market Managers are required to complete and submit this form.

One permit is issued which covers all certifies producers and certifiable commodities. The market manager is responsible for ensuring and maintaining the following, failure to do so may warrant permit suspension or revocation:

114371. Certified farmers' markets shall meet all of the following requirements: California Retail Food Code Effective January 1, 2020

- a) All food shall be stored at least six inches off the floor or ground or under any other conditions that are approved. Tents, canopies, or other overhead coverings are not required for fresh whole produce sales displays or storage, except when specifically required pursuant to this chapter. Flavored nuts and dried fruits that are being sold on a bulk or nonprepackaged basis shall be displayed and dispensed by the producer from covered containers. All processed food products being sold shall be in compliance with Section 113735 and the applicable provisions of Section 110460, 114365, or 114365.2.
- b) Food preparation is prohibited at certified farmers' markets with the exception of food samples. Trimming whole produce for sale shall not be considered food preparation. Distribution of food samples may occur provided that the following sanitary conditions exist:
 - a. Samples shall be kept in clean, nonabsorbent, and covered containers intended by the manufacturer for use with foods. Any cutting or distribution of samples shall only occur under a tent, canopy, or other overhead covering.
 - b. All food samples shall be distributed by the producer in a manner that is sanitary and in which each sample is distributed without the possibility of a consumer touching the remaining samples.
 - c. Clean, disposable plastic gloves shall be used when cutting food samples.
 - d. Fresh, whole produce intended for sampling shall be washed or cleaned in another manner of any soil or other material by potable water in order that it is wholesome and safe for consumption.
 - e. Notwithstanding Section 114205, available potable water may be required for handwashing and sanitizing; the need determined, and manner approved by the enforcement agency.
 - f. Potentially hazardous food samples shall be maintained at or below 45 degrees Fahrenheit and shall be disposed of within two hours after cutting. A certified farmers' market or an enforcement officer may cause immediate removal and disposal, or confiscate and destroy, any potentially hazardous food samples found not in compliance with this paragraph.
 - g. Wastewater shall be disposed of in a facility connected to the public sewer system or in a manner approved by the enforcement agency.
 - h. Utensils and cutting surfaces shall be smooth, nonabsorbent, and easily cleanable, or single-use articles shall be utilized. If the producer uses only single-use articles or maintains an adequate supply of clean replacement articles readily available at the site at the time of use, warewashing facilities shall not be required.
- c) Approved toilet and handwashing facilities shall be available within 200 feet travel distance of the premises of the certified farmers' market or as approved by the enforcement officer.
- d) No live animals, birds, or fowl shall be kept or allowed, and no individual shall bring a live animal, bird, or fowl, within 20 feet of any area where food is stored or held for sale within a certified farmers' market. This subdivision does not apply to guide dogs, signal dogs, or service dogs when used in accordance with the federal Americans with Disabilities Act of 1990 (42 U.S.C. Sec. 12101 et seq.), and as provided in Section 36.104 of Title 28 of the Code of Federal Regulations. All guide dogs, signal dogs, and service dogs shall be used and properly identified in accordance with Section 54.1 and subdivision (b) of Section 54.2 of the Civil Code, and Sections 30850, 30851, and 30852 of the Food and Agricultural Code.
- e) All garbage and refuse shall be stored and disposed of in a manner approved by the enforcement officer.

EGGS

114373. Raw shell eggs may be stored and displayed 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 an ambient temperature of 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.

REGULATORY AUTHORITY FOR AGRICULTURAL PRODUCTS SOLD AT CERTIFIED FARMERS' MARKETS

The California Retail Food Code requires that all food at a certified farmers' market be obtained from approved sources. The following agencies regulate the growing or processing of the indicated food products. Acceptance of an approved source is up to the local environmental health agency.

1. County Agricultural Commissioner
2. California Department of Health Services, Food and Drug Branch
3. California Department of Fish and Game
4. California Department of Food and Agriculture, Meat and Poultry Inspection Branch
5. California Department of Food and Agriculture, Bureau of Milk and Dairy Foods Control
6. United States Department of Agriculture, Food Safety and Inspection Service
7. Local Environmental Health Agency

PRODUCT REGULATORY AUTHORITY

FRUITS AND VEGETABLES: fresh, whole 1 processed 2 or 7*

NUTS: fresh, whole 1 processed 2 or 7*

SPROUTS: 1

SHELL EGGS: 1

HONEY: 1

JUICES: 2 OR 7*

JAMS AND PRESERVES: 2 OR 7*

LOW ACID CANNED FOODS: 2

POULTRY: live none Processed 4** or 6

FISH AND SHELLFISH: 2 & 3 & 7

RED MEAT: fresh 6 Processed (cured, smoked) 6 & 4

DAIRY PRODUCTS: 5

*In most cases, the Food and Drug Branch regulates wholesale operations. Food Processors who sell only at retail are usually regulated by the local environmental health agency.

**The exemption from CA Dept. of Food and Agriculture (CDFA) inspection of poultry does not apply when sales occur at CFMs. Inspection must be requested from CDFA.

Signed: _____

Date: _____

***For state-industry COVID-19 guidance, please visit [covid19.ca.gov](https://www.cdph.ca.gov/Programs/CID/DCDC/Pages/COVID-19/State-Industry-Guidance).**