Farmers’ Market Vendor Requirements updated August 2018

1. A Farmers’ Market Vendor can only operate at Certified Farmers’ Markets. A valid permit from Marin County Environmental Health Services (EHS) is required.

2. Farmers’ Market Vendor Permits are limited to the selling of prepackaged foods. No cooking or food preparation (except the food samples) is permitted. Only foods listed in the permit application and approved by Marin County Environmental Health Services may be sold. Cooking (including barbecuing) requires either a Mobile Food Facility or Temporary Food Facility Permit.

3. Prepackaged foods shall be labeled. Labeling shall include the common name of the product, an ingredients list by order of weight, a statement of quantity (e.g. net weight, volume or count) and the name, address and zip code of the producer. **Sample labels must be submitted with your application.**

4. Non-potentially hazardous foods sold in bulk must be dispensed from fully enclosed containers with hinged lids. Labels for each product shall be posted on each container. No cutting or portioning is permitted.

5. All FMV applicants, who are packaging their items at a commissary kitchen, are required to obtain a State Processed Registration prior to approval to operate in the County of Marin. Contact the State Department of Health, Food and Drug Branch at 916-650-6516; **unless** you are the business owner of the preparation facility; OR if you have an approved Cottage Food Operation Permit from any California County EHS department.

6. **Submit a completed Shared Food Facility/Commissary Agreement.** A valid commissary agreement is required to operate at Certified Farmers’ Markets. There can be no lapse in time between commissaries. It is the responsibility of the Farmers’ Market permittee to submit a new commissary agreement to Marin County Environmental Health, when a change in commissary occurs.

7. If you are selling potentially hazardous foods, maintain a probe thermometer at your Farmers’ Market table to monitor internal food temperatures, and take any necessary actions as needed, such as providing more ice on and around your food products. **All potentially hazardous foods shall be maintained at or below 41 degrees Fahrenheit.**

8. Refer to “Guidelines for Sampling at Certified Farmers’ Market Events” for approved sampling methods. Sampling methods must first be approved by Marin County Environmental Health Services, and must be done in accordance with the provisions of California Retail Food Code (Cal Code).

9. Post a sign with the name and address of the business at the FMV table. One option is a magnetic sign.

All County publications are available in alternative formats (Braille, Large Print, or CD), upon request. Requests for accommodations may be made by calling (415) 473-4381 (Voice) 473-3232 (TDD/TTY) or by e-mail at disabilityaccess@marincounty.org. Copies of documents are available in alternative formats, upon request.
GUIDELINES FOR SAMPLING AT FARMERS’ MARKET EVENTS

Providing samples at Certified Farmers’ Markets allows customers to try a product before purchasing it. However, unsafe sampling methods can adulterate or contaminate food and can result in food borne illness. The California Retail Food Code (CAL CODE) requires that basic sanitation practices be followed when samples are dispensed at Farmers’ Markets. Marin County’s Environmental Health Services (EHS) interprets the state law as follows to ensure that the public’s health is protected. Follow these basic sanitation practices for healthy and legal sampling.

1. Sampling of potentially hazardous foods requires a written procedure approved by EHS.

2. Produce intended for sampling must be washed. Washing is to remove dirt, soil, and any other contaminants. An antiseptic vegetable wash product is strongly recommended.

3. Set up the hand washing and utensil washing stations FIRST. Thoroughly wash hands before the Farmers Market. Food handling at the Farmers’ Market requires a hand washing station.

   If money is handled, hands must be rewashed.

4. A hand washing station consists of the following:
   - a 5 to 7 gallon container of water with a hands free dispensing valve
   - a 5 gallon catch basin
   - potable water, preferably at 100 degrees Fahrenheit
   - liquid hand washing soap in pump or squeeze bottle
   - paper towel supply for the entire day.

   A utensil washing station consists of 3 five-gallon containers: one with soapy water for washing, one with clean water for rinsing, and one with bleach in water for sanitizing (use one tablespoon bleach per gallon of water to provide a solution of 100 ppm chlorine); OR another method of providing sanitized utensils approved by EHS.

5. Provide containers with sneeze and handling protection.

6. Use disposable gloves when cutting or handling products. Do not reuse gloves after touching contaminated surfaces, or money.

7. Use tooth picks, wax paper, paper sampling cups, or disposable utensils to distribute samples. The idea is to prevent customers’ hands or fingers from touching the samples or contaminating the food.

8. Use only sanitized knives and cutting boards for cutting samples.

9. Use a plastic bag lined waste basket for sample preparation and distribution waste disposal.

10. Wastewater from handwashing and utensil washing stations may be dumped in the portable toilets on-site or in the mop sink back at the commissary. Do not dump wastewater on ground or pavement; or down the storm drain. All wastewater must go to the sanitary sewer.
Required items for proper sampling

Bottom left to right:
disposable single use utensils, covered sampling container, tongs, knife and cutting board

Top left to right:
Waste basket with liner, disposable latex or plastic gloves

Examples of Marin County EHS approved sampling methods.

Provide containers with hinged covers to prevent food contamination. Use of tongs to give out sample.

This method provides the best way to keep the food samples from being contaminated. Vendor is in complete control of the sampling process. This method is highly recommended.
Here is another example of how to protect your samples. Notice the samples have tooth picks already so customer does not have to touch the sample. Cake cover acts as a sneeze protector.

If you are sampling nuts of any kind, you must use a nut-shaker similar to the ones pictured.

Photographs courtesy of Marin Farmer’s Market
APPENDIX A: HANDWASHING AND UTENSIL WASHING REQUIREMENTS

Handwashing Facilities – Provide a five (5) gallon thermal water container with a dispensing valve to leave hands free for washing; a waste-water container; soap dispenser and paper towels for handwashing within the food booth. Handwashing facilities shall be separate from the utensil washing sink. Warm water (100° F) is required.

Utensil Washing Facilities – Booths with food preparation require three 5-gallon containers for the cleaning of equipment, utensils, and general cleaning purposes. One shall contain soapy water, one with clear rinse water, and the third a bleach/water solution (use 1 tablespoon of household bleach per gallon of water.)

NOTE: Additional facilities, such as a 3-compartment sink with running water, may be required where there is extensive food preparation, or where water, power, and sewer connections are available.

All wastewater must go to the sanitary sewer. Do not dump on ground or down a storm drain.
Farmer’s Market Vendor Permit Application

To apply for a permit to sell prepackaged foods at a Certified Farmers’ Market, fill out this application completely and submit the following items:

- ✔ Shared Food Facility/Commissary Agreement (must be complete and signed by applicant and commissary owner)
- ✔ Health Permit Application
- ✔ Sample Food Labels for the products being sold
- ✔ Copy of the State Food Processing Registration if you are packaging your items at a commissary kitchen; OR a copy of your Health Permit to Operate if you are the business owner of the preparation facility; or you are permitted for a Class B Cottage Food Operation.
- ✔ Health Permit Fee (see current fee schedule)

Proposals received less than two weeks prior to an event may not be approved if there is insufficient time to verify the information. Additional fees may be charged for late submittals. Incomplete or illegible proposals will not be processed.

Business Name: ______________________________________________________________
Mailing Address: ______________________________________________________________
Owner Name: ___________________________ Telephone: (____) ________________________
Email address (required) _______________________________________________________

Farmers’ Market location(s) you will be selling at: ________________________________

Check one:   Sampling will ☐ will not ☐ take place

How will food samples be stored, protected, and distributed? ____________________________

____________________________________________________________________________

Travel time from commissary to Farmers’ Market location(s): __________________________

Temperature control methods: _______________________________________________________

Please describe handwashing set-up (required with sampling): __________________________

_____________________________________________________________________________

List all foods that will be sold:

1. __________________________  4. __________________________
2. __________________________  5. __________________________
3. __________________________  6. __________________________

All foods must be prepared and stored in an approved food facility (Commissary). Photocopies of the permit for this facility (if not permitted by Marin County EHS) must be included with this proposal.

I HAVE READ AND AGREE TO THE “FARMERS’ MARKET VENDOR REQUIREMENTS” AND THE “GUIDELINES FOR SAMPLING AT CERTIFIED FARMERS MARKETS” ATTACHED TO THIS FORM.

_____________________________  ________________________
Signature of Applicant          Date
I. To be completed by APPLICANT — Please print or type.

Business Name

Bus. Phone

Bus. Fax

Business Address

City/State

Zip

Owner Name

Home Phone

E-mail Address

I hereby state that the above information is current, true and correct to the best of my knowledge and agree to utilize my approved commissary in accordance with the California Health & Safety Code. (Note: If this Commissary Agreement is modified or cancelled, and a new Commissary Agreement is not provided to this office, your permit to operate a food facility will be subject to suspension or revocation.)

Signature of Business Owner

Date

II. To be completed by COMMISSARY OWNER/OPERATOR — Please print or type.

Commissary Name

Bus. Phone

Bus. Fax

Commissary Address

City/State

Zip

Commissary Owner Name

Home Phone

E-mail Address

I understand and agree to provide for the following requirements: (Check all that apply)

☐ sanitary wastewater disposal
☐ potable water
☐ proper disposal of refuse & garbage
☐ hot & cold water for vehicle cleaning
☐ food preparation area
☐ vehicle/cart storage (circle one) vehicle make/year

I hereby declare that I hold a valid Environmental Health Permit to Operate a commissary as defined by the California Health and Safety Code §114326. (INCLUDE A COPY OF VALID ENVIRONMENTAL HEALTH OR STATE PERMIT.) I hereby declare and certify that the business named in Section I is operating out of the above commissary. I will notify Marin County Environmental Health, by written document, of any change in the status of my operation, my environmental health permit, or when this commissary agreement is terminated.

Signature of Commissary Owner/Manager

Print Name

Date

III. To be completed by the local ENVIRONMENTAL HEALTH DEPARTMENT to verify the current commissary Health Permit when the above commissary establishment is located within or outside of Marin County — Please print or type.

The food establishment is located in __________ County and meets the commissary requirements set forth in the California Health and Safety Code §114326. The above checked requirements are available at the proposed commissary.

Signature of REHS

Print Name

Bus. Phone

Date
# HEALTH PERMIT LICENSE APPLICATION

**PERMIT TYPE (CHECK ONE):**

- [ ] RESTAURANT  # OF SEATS: ______
- [ ] MARKET OR BAKERY  SQUARE FOOTAGE: ______
- [ ] CATERER
- [ ] TEMPORARY FOOD FACILITY
- [ ] MOBILE FOOD FACILITY
- [ ] FARMERS MARKET VENDOR
- [ ] COTTAGE FOOD OPERATOR
- [ ] OTHER FOOD (DESCRIBE) __________
- [ ] PUBLIC POOL  # OF POOLS: ______  # OF SPAS:_______
- [ ] BODY ARTS
- [ ] MEDICAL WASTE
- [ ] HOUSING*  # OF UNITS: _______ APN #: ______

*APARTMENTS WITH 16 UNITS OR MORE OR HOTELS WITH 12 OR MORE GUEST ROOMS REQUIRE AN ON-SITE MANAGER NAME, ADDRESS, AND TELEPHONE.

**IF REQUESTING A CHANGE, CHECK ALL THAT APPLY:**

- [ ] BUSINESS NAME
- [ ] BUSINESS CONTACT CHANGE
- [ ] BUSINESS LOCATION CHANGE
- [ ] BUSINESS MAILING ADDRESS
- [ ] LEGAL OWNER CONTACT INFORMATION
- [ ] LEGAL OWNER MAILING ADDRESS
- [ ] OTHER: __________

**FACILITY INFORMATION**

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**BUSINESS ADDRESS**

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**BUSINESS TELEPHONE:**

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**ALTERNATE TELEPHONE NUMBER:**

**BILLING ADDRESS**  
(TO BE USED FOR SENDING INVOICES AND ALL CORRESPONDENCE)

**IF YOU WOULD LIKE TO USE THE BUSINESS STREET ADDRESS ABOVE, CHECK THIS BOX:**

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**BILLING TELEPHONE NUMBER:**

**MAILING ADDRESS**

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**LEGAL OWNERSHIP**

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**MAILING ADDRESS**

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**TELEPHONE AND EMAIL:**

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**EMAIL ADDRESS:**

I HEREBY CERTIFY THAT I AM THE OWNER OR AUTHORIZED REPRESENTATIVE OF THE PREMISES FOR WHICH A PERMIT IS APPLIED, AND THAT SAID PREMISES WILL COMPLY WITH ALL LAWS AND ORDINANCE IN EFFECT OR HEREAFTER ENACTED.

**SIGNATURE OF OWNER, PARTNER, CORPORATION OFFICER, OR AGENT**:  
PRINT NAME AFTER SIGNATURE  
DATE

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Environmental Health Services 3501 Civic Center Drive, Room 236 - San Rafael, CA 94903  
(415) 473-6907 T - 415 473 4120 F - 415 473 2255 TTY - marincounty.org/ehs  
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GENERAL INFORMATION: Any person who conducts business without a valid permit is guilty of a misdemeanor and is subject to fine and/or imprisonment. Any application to construct or remodel a food establishment or public swimming pool must be accompanied by plans and specifications. Delinquent Health Permits are subject to a 20% per month penalty.