



## FARM STANDS



Farmers may now sell fresh produce and eggs from their farm, as well as other food products made with ingredients produced on or near the farm. The California Retail Food Code (CALCODE) allows for the establishment of farm stands. These should be accessory to on-site agricultural operations, and are intended to encourage the sale of locally grown fresh produce.

### **FARM STAND**

#### **A. Definitions:**

1. Farm Stands are premises established for food sales in accordance with local ordinances, land use codes, state codes and federal codes.
2. Non-Agricultural Products offered for sale at farm stands are limited to pre-packaged non-potentially hazardous (nonperishable) food products that were not grown or produced in close proximity to the farm stand (e.g. soda, chips, candy, etc.)
3. Value-Added Farm Products are prepackaged non-potentially hazardous (nonperishable) food products from an approved source that were grown or produced in close proximity to the farm stand (e.g. jams, jellies, olive oil, bottled honey and dried fruits and nuts with flavoring added).

#### **B. Permit Requirements:**

Under CALCODE, a farm stand requires a retail food facility permit from Sonoma County Environmental Health & Safety (EHS), and must meet the following requirements:

1. Allowable Foods – Food sales at a farm stand must be limited to the following:
  - (a) Whole produce and shell eggs
  - (b) Value-added non-potentially hazardous farm products from an approved source that were grown or produced in close proximity to the farm stand.

(Over)

- (c) Non-agricultural non-potentially hazardous products from an approved source that were not grown or produced in close proximity to the farm stand (limited to a 50 square food storage and sales area).
2. Food Preparation – Food preparation is prohibited at a farm stand except for food samples that are offered in accordance with the sampling guidelines described below:
    - (a) Sampling Guidelines for Farm Stands:
      - (1) Potable water must be used for handwashing and sanitizing utensils as approved by EHS.
      - (2) Food intended for sampling must be washed or cleaned by potable water to keep it wholesome and safe for consumption.
      - (3) Utensils and produce cutting surfaces must be smooth, nonabsorbent, and easily cleanable, or approved single-use articles must be utilized.
      - (4) Clean, disposable plastic gloves must be used when cutting food samples.
      - (5) Samples must be kept in approved, clean, covered containers.
      - (6) Perishable food samples must be held at or below 45°F, and must be disposed of within two hours after cutting (e.g. ice baths for cut melons, tomatoes, etc.)
      - (7) All food samples must be offered in a sanitary manner.
      - (8) Wastewater must be disposed through connection to an approved public sewer system or in a manner approved by EHS (e.g. disposing in a portable toilet, etc.)
    - (b) Approved toilet and handwashing facilities must be available (e.g. within a 5 minute walk) for use by farm stand operators and their employees when food sampling is conducted.
  3. Food Protection – All food must be stored at least six inches above the floor or ground. Prepackaged processed food products offered for sale must be from approved sources, and be stored in approved vermin-proof structures or containers when the farm stand is closed.
  4. Animals – No live animals, fowl or other birds are permitted within 20 feet of any area where food is stored or held for sale. This does not apply to guide dogs, signal dogs, or service animals when used in the manner specified in Section 54.1 of the Civil Code.
  5. Garbage and Refuse – All garbage and refuse must be stored and disposed of in a manner approved by EHS, such as subscribing for garbage service.

### **C. Applying for a Permit**

Complete and submit the following when applying for a Farm Stand retail food facility permit:

1. Retail Food Facility Permit Application
2. Site plan showing location of handwash station, utensil wash station and toilet facilities
3. Sampling protocol (if samples are to be offered)
4. Information on where and how food will be stored when farm stand is closed
5. Current permit application fee