



Certified Farmers' Markets Update

County of San Diego
Department of Environmental Health
Food and Housing Division

Food and Housing Division (FHD)

Conducts risk based inspections for food facilities based on major risk factors identified by the Centers for Disease Control and Prevention (CDC):

- Improper holding temperatures
- Poor personal hygiene
- Improper cooking temperatures
- Food from unsafe sources
- Contaminated equipment

Certified Farmers' Market (CFM)

A location approved by the county agricultural commissioner of that county where agricultural products are sold by producers or certified producers directly to consumers.

May be operated by one or more certified producers, by a nonprofit organization, or by a local government agency.



Certified Farmers' Markets

Requirements for CFM with an adjacent Temporary Event

- **Temporary Food Facilities:**

- Each must have an individual permit, with the exception of approved Cottage Food Operations

- Can only be adjacent to the CFM, not intermixed with farmer's booths

- **Certified Farmers are under the Sponsor's permit**

- **Individual Farmers must have onsite:**

- A Certified Producer Certificate available for inspector's review

- A list of foods grown at their farm

Temporary Food Facility

A **food facility** approved by the enforcement officer that operates at a fixed location for the duration of an approved community event or at a swap meet and only as a part of the community event or swap meet.



Temporary Food Facility Demonstration of Knowledge

Approved methods include:

- Food Safety Manager's Certificate
- Food handler card/test
- Other approved method



Each TFF booth handling open food must demonstrate adequate food safety knowledge.

Temporary Food Facility

Employee Health and Hygienic Practices

Include exclusion of ill food employees from working with open food, clean equipment or utensils.



No eating, drinking or smoking inside the food booth!

Temporary Food Facility

Preventing Contamination by Hands

TFF booths with open food or sampling must have approved handwash facilities setup prior to operating.

Booths with prepackaged foods only that do not do sampling do not have to comply with these requirements.



Handwash Setup

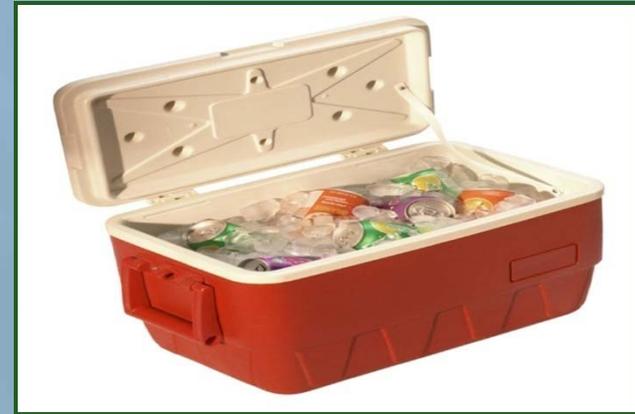
1. Container with **potable** warm water (100-108°F) capable of providing a continuous stream (at least 5 gallons)
2. Single service soap and paper towels in dispensers
3. Catch basin to collect handwashing waste water
4. Handwash set-up must be inside each booth

Temporary Food Facility

Temperature controls at the event

Cold

- Lots of ice!
- Refrigeration/freezers/coolers



Hot

- Sternos
- Insulated units
- Heated units
- Methods to reheat
- Aluminum Foil



Temporary Food Facility

Time and Temperature Relationships

Approved reheating procedures

Rapidly heating foods to proper temperatures

Approved cooking temperatures

165°F for chicken

155°F for hamburgers

145°F for pork and eggs

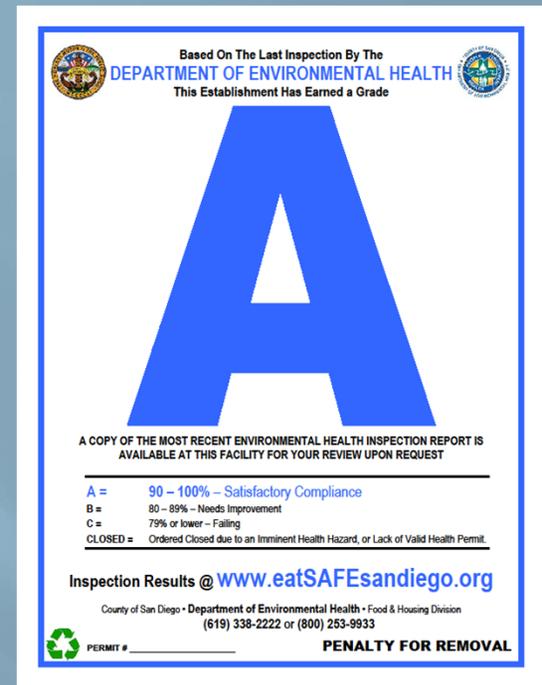
Each TFF booth must have an adequate probe thermometer or thermocouple available for employees to measure the internal temperatures of potentially hazardous foods.



Temporary Food Facility Protection From Contamination

- ☑ All food and equipment must be prepped and stored at an approved permitted food facility or at the event.
- ☑ Food preparation at the event must be done in a fully enclosed booth.
- ☑ All food must be in good condition and safe to be served.

Sampling has requirements!



Temporary Food Facility

Approved Source

All food must come from an approved source

Most of the time, this is a permitted temporary food facility or a permanent food facility.

Cottage Food Bill

Allows individuals to prepare and/or package certain non-potentially hazardous foods in private-home kitchens referred to as “cottage food operations” (CFOs).



Temporary Food Facility

Warewashing sink



One 3-compartment sink for every 8 booths for utensil washing, including:

- Knives
- Cutting boards
- Utensils/Equipment

Warewashing sink must be covered to be protected from sources of contamination

- Rain
- Trees

Potable Water must be available!

If water is from a well, water must be tested in advance to ensure it is potable.

Sink should have:

- Potable hot (120°F) and cold water
- Dish soap
- Bleach or quaternary compounds (sanitizer)



Temporary Food Facility Restrooms & Handwash Stations

- Adequate toilets and handwash stations must be located within 200 feet of temporary event food facilities.
- Community Events and TFFs must provide at least one toilet facility for each 15 Employees.



Stocked handsinks must be available adjacent to provided restrooms.



Temporary Food Facility Identification

- **Name of the facility** shall be posted in at least **3 inch lettering**.
- **City, State, Zip Code, and Name of Operator** shall be posted in at least **1 inch lettering**.



Temporary Food Facility Enclosure Requirements

- All booths with unpackaged food must have overhead protection, including protection of cooking equipment (excluding BBQs).
- Cooking equipment must be located at least 5 feet away from the public and be separated by a barrier.



Temporary Food Facility

Vermin and Animals

Animals can be no closer than 20 feet from where food is stored or held for sale



Recommend posting sign:
"No Pets Allowed"

Exceptions: Civil Code, section 54.1

Guide Dogs ♦ Signal Dogs ♦ Service Dogs

Facility must also be maintained to prevent entrance of rodents or insects.



Useful Resources

Contact Information

Food and Housing Duty Specialist | 858-505-6900

Food and Housing Special Events Coordinator

Maria Rodgers | 858-505-6809

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