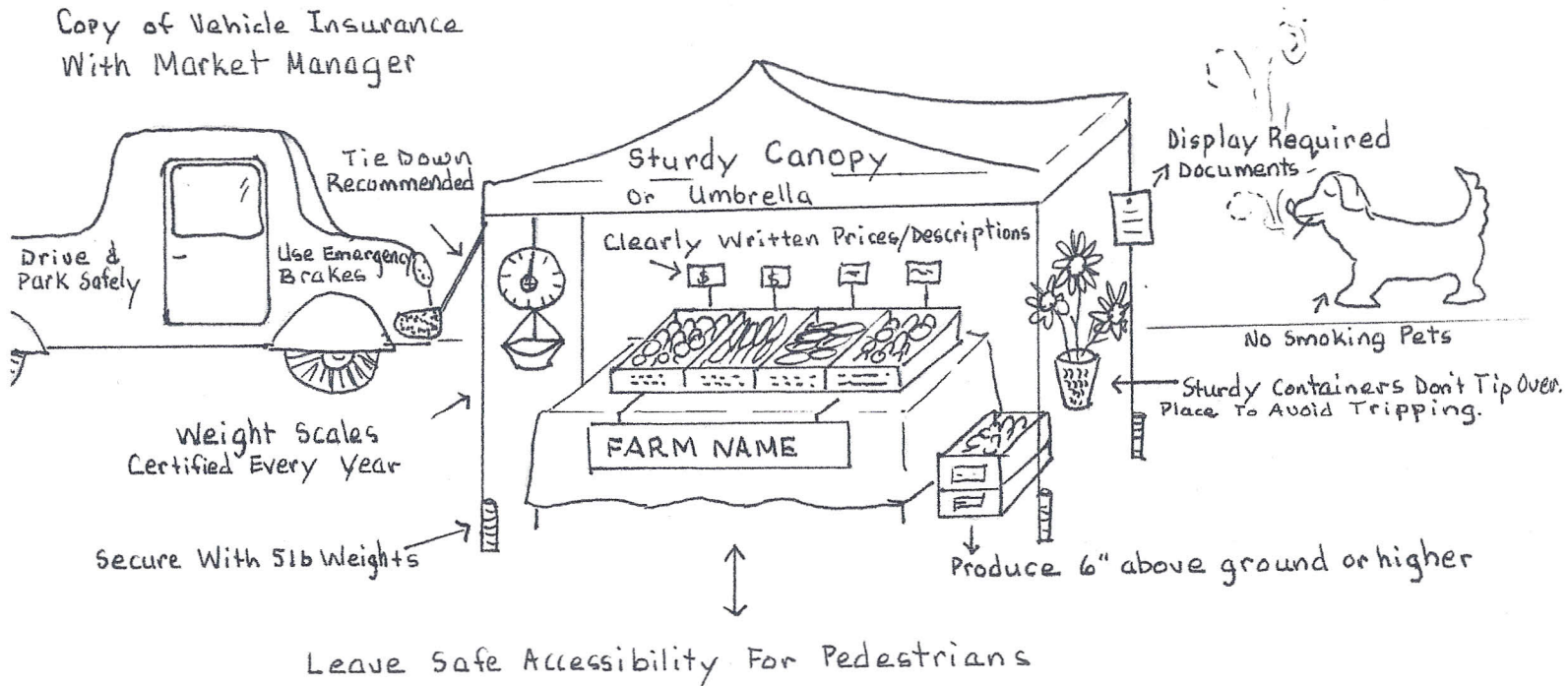


Be Safe, Stay Considerate, and Know The Rules

Refer to MCFARM Rules and Regulations for all Requirements



- 1. Arrive on time to set up safely before customers show up. Drive safely into the market place. Don't drive away until the market is over (occasionally safe arrangements can be made ahead of time with the Market Manager).**
- 2. Be sure that your canopies, umbrellas, tables, and other elements of your booth are safe from falling, collapsing, or blowing over in the wind. All canopies/umbrellas must be secured with a 5 lb. weight or tethered securely to a vehicle.**
- 3. Display all the necessary certificates, licenses, and permits at market. Have your Farm/Business name prominently displayed. Your products should be labeled and prices in plain view.**
- 4. Weight scales must be certified by Mendocino County Dept. of Agriculture to show this year's sticker of approval. Food may be sold by the bunch or other quantity instead of weighing. Any closed package must be labeled with the name/address of the producer, an accurate statement of weight or numerical count, the name of the product, and ingredients listed by order of predominance by weight. Check with the Ag Commissioner for requirements.**
- 5. Produce and other foods must be placed at least 6 inches off the ground. Please abide by this state requirement even when setting up your booth.**
- 6. Smoking and animals (except service dogs) are not permitted within the markets. Please keep your pets at home. If you must smoke, you are required to be at least 20 feet from the market. However, for the healthy image of the market, as well as consideration of others, we encourage you to increase this distance significantly, place yourself away from major market entrances, and be aware of the direction of the wind. This regulation is in effect one hour before and one hour after the market closes.**

FOOD SAMPLING GUIDELINES

The following are guidelines for sampling of produce or processed food products at or adjacent to our certified farmer's markets. We responsibly abide by these guidelines to ensure that food samples are safe and unadulterated in order to protect public safety, as well as liability for our Association. A cooperative effort between our markets and the Department of Environmental Health is essential. Periodic checks and reports of our markets will be made by officials of the Health Dept. every season. Please be informed of these expectations so that we can continue to receive positive reports and work in respectful collaboration with the agencies that support us. Remember that food for sampling or for sale at our markets may not be prepared at home. Processed foods require a permit and must be prepared in an approved facility. For further questions, contact Mendocino Dept. of Environmental Health.

At the market, food sampling is a great way to promote products! However it is only permitted under the following guidelines (put your pocket knife away):

1. Food intended for samples shall be handled so as to be pure, free from contamination, adulteration & spoilage.
2. Sampling shall be done in such a way that prevents customers from touching, coughing, or sneezing on food meant for others.
3. Food such as bread or cheese, shall be cut into sample-sized pieces at an approved facility. Food preparation is not to occur at the sales location, except for cutting produce for samples at a certified market.
4. Keep samples in clean, covered containers approved by the health department. A clear, plastic container with a hinged lid, or a plate with a dome cover, would be effective and still allow the customer to see the product.
5. Produce intended for sampling shall be washed or cleaned of any soil or other material so as to wholesome and safe for consumption.
6. Use toothpicks or disposable utensils to distribute samples. This is to avoid contact with hands.
7. Jam, honey, or similar food may be dispensed from a squeeze bottle onto a single-use plastic spoon, ice cream stick, or similar utensil or onto single-service food pieces such as crackers or bread. Bottles must be capped when not in use. Utensils must be protected from contamination.
8. Potentially hazardous food shall be kept at or below 45 degrees. Discard all samples at the end of the market.
9. Utensils and cutting surfaces shall be washed and sanitized, using a chlorine solution on one tablespoon or capful of liquid bleach per gallon of water.
10. Cutting surfaces must be smooth, non-porous, and easily cleanable, and approved by the Health Dept.
11. Hand washing facilities, with soap and single-use towels, must be readily available for use near each location where agricultural products are being cut into samples.
12. Waste shall be contained to minimize odor and insect development. Have leakproof garbage receptacles with close-fitting lids at each stall for disposal of pits, peels, food waste, and rubbish.
13. Disposal of wash water and/or waste water shall be in a manner acceptable to the health department.