



COUNTY OF SAN LUIS OBISPO HEALTH AGENCY

ENVIRONMENTAL HEALTH SERVICES DIVISION

2156 Sierra Way STE. B, San Luis Obispo, CA 93401

PO Box 1489, San Luis Obispo, CA 93406

Phone: (805) 781-5544 Fax: (805) 781-4211

Email: ehs@co.slo.ca.us

PRODUCE AND FARM STAND REQUIREMENTS

PRODUCE STAND

"Produce stand" means a permanent food facility that sells, offers for sale, or gives away only whole produce or shell eggs, or both.

"Produce stand" does not include premises operated by a producer selling or offering for sale only whole produce grown by the producer, or shell eggs, or both, provided that the sales are conducted on premises controlled by the producer, which is exempt from permitting requirements.

"Produce" means any whole edible portion of a plant in its raw and natural state.

"Producer" means a person or entity who produces shell eggs or edible plants by practice of the agricultural arts upon land that the person or entity controls.

Produce stands are required to obtain a health permit, and as a permanent food facility, operate in a permanently constructed structure that is fully enclosed.

Food preparation, sampling and pre-packaged foods are prohibited. Approved toilet and handwashing facilities are required within the facility. All waste water must be disposed of into a public sewer system or in an approved manner.

FARM STAND

"Farm stand" means a field retail stand that is producer owned and operated, located at or near the point of production, that sells or offers for sale agricultural products grown or produced by the producer, and also sells or offer for sale non-potentially hazardous prepackaged food products from an approved source, bottled water or soft drinks.

Farm stands are required to obtain a health permit and food sales from farm stands are limited to the following:

1. Whole produce and shell eggs.
2. Non-potentially hazardous pre-packaged food products from an approved source that were grown or produced in close proximity to the farm stand.
3. Non-potentially hazardous pre-packaged food products, including bottled water and soft drinks, from an approved source that has not been grown or produced in close proximity to the farm stand are limited to a 50-square-foot storage and sales area.

No live animals, birds, or fowl shall be kept or allowed 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 dogs.

All garbage and refuse shall be stored and disposed of in an appropriate manner.

All food shall be pure and free from adulteration and spoilage; shall have been obtained from approved sources; shall be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination; shall otherwise be fully fit for human consumption and be stored in an approved vermin proof area or container when the farm stand facility is closed.

Food preparation is prohibited at farm stands with the exception of food samples, which may only occur if conducted in accordance with the following:

1. Samples shall be kept in approved, clean, covered containers.
2. All food samples shall be distributed by the producer in a sanitary manner.
3. Clean, disposable plastic gloves shall be used when cutting food samples.
4. Food intended for sampling shall be washed or cleaned with potable water in a manner that will remove any soil or other material in order that it is wholesome and safe for consumption.
5. Potable water shall be available for handwashing and sanitizing as approved by the enforcement agency.
6. Potentially hazardous food samples shall be maintained at or below 45°F and shall be disposed of within two hours after cutting.
7. Wastewater shall be disposed of in a facility connected to the public sewer system or in a manner approved by the enforcement agency.
8. Utensils and cutting surfaces shall be smooth, nonabsorbent, and easily cleanable, or single-use articles shall be utilized.

Approved toilet and handwashing facilities shall be available for use by farm stand operators or their employees when food sampling is conducted.