



## **RULES AND REGULATIONS FOR ARBUCKLE CERTIFIED FARMERS MARKET**

The Arbuckle Certified Farmers' Market (ACFM) has been created by the Arbuckle Revitalization Committee to enliven the downtown area of Arbuckle, and to give all Colusa County residents a weekly destination to purchase high quality produce and hand-made farm products directly from the producer. The ACFM is a diversified market offering both certifiable and non-certifiable goods for sale. The ACFM is certified by the County Agricultural Commissioner as a direct marketing outlet for producers to sell their crops directly to consumers without meeting the usual size, standard pack and container requirements for such products. However, all produce must meet minimum quality standards.

The non-certifiable goods add variety and enhance the festive ambiance of the Farmers' Market. Although the State Direct Marketing regulations require the producers of fresh fruit, nuts, vegetables, flowers, honey, eggs, nursery stock, and plants be required to be certified, the same producer-to-consumer philosophy applies for all items sold at the Market. All products at a Certified Farmers' Market are either grown by or made by the seller. The resale of products is prohibited.

**MANAGEMENT:** The Arbuckle CFM is managed, operated and controlled by the Arbuckle Revitalization Committee Board. The Market Manager and Market Committee are responsible for Market logistics and administration.

## **RULES AND REGULATIONS FOR ALL SELLERS AT CERTIFIED FARMERS' MARKETS.**

The rules of a Certified Farmers' Market are in place to ensure that quality control and health standards are maintained in all produce and food products offered at the Market.

### **CATEGORIES AND GENERAL RULES FOR SELLERS**

**A. Certifiable Ag Products:** *fresh fruits, nuts, vegetables, shell eggs, honey, flowers, and nursery stock*  
Sellers in this category are those who have grown or produced the products they sell on a facility that the seller controls. Producers must obtain a **Certified Producers' Certificate** from the County Ag Commissioner prior to selling such commodities at a Certified Farmers' Market.

**B. Non-Certifiable Ag Products:** Live Animals, Livestock, Fish, Aquaculture, Wine, Worms, Dried Fruits and Vegetables, Processed Nuts, Juices, Pickled Fruits & Vegetables, Jams. Sellers in this category are those who have grown, bred, raised, or cultivated, the products in fresh or processed form. These sellers may have their products dried, ground, roasted, juiced, smoked or otherwise altered in one stage process by a second party. All sellers of non-certifiable agricultural products must obtain a **Certified Producer's Certificate** for the fresh product from which the processed product was derived. All sellers must obtain and display all necessary permits, including **health permits** and any other applicable permits.

**C. Non-Agricultural Products:** *Prepared food and Crafts*

#### **1. Processed/Prepared Foods:**

Sellers in this category are those who have cooked, canned, baked, preserved or otherwise treated the product they sell. Sellers shall prepare the finished product. All sellers must obtain and display all applicable permits, a permit from the **health department** of the county from which the products originate, and proof of product **liability insurance**. All products within this category shall bear labels including: the name of the product, ingredients, weight, the qualified seller's name and address (see California Uniform Retail Food Facilities Law, Articles 6 and 15, Health and Safety Code, sections 27590 et seq., and 27831 et seq., respectively). Low acid canned foods are prohibited from the Market (including, but not limited to, vegetables, meats, low acid olives).

#### **2. Crafts:**

Sellers in this category are those who have created the item(s) they sell. Each craft application must include photos of each craft item to be sold at the Market and a photocopy of appropriate permits, i.e. **seller's permit** from the State Board of Equalization and **Business License** if applicable. Only those items approved at the review may be sold at the Market. Included in this category are Agricultural Producers selling soaps, lotions, scrubs, and salves that they create made from the agricultural and processed agricultural products they produce (must be listed on their Certified Producers Certificate).

#### **D. Non-profit organizations and community information groups**

Non-profit organizations shall be allowed at the Market whenever space is available. An organization's request for a space must be made to the Market Manager prior to the Market day. An applicant must provide proof of the organization's non-profit. Only non-profit and community information organizations may engage in the resale of items for fundraising purposes, with approval of the Market manager.

***No peddlers or unauthorized sellers will be permitted at the Market.***

## STATE REGULATIONS

(The complete CDFA rules can be found online at: <http://www.cdfa.ca.gov/is/regulations.html>)

- A. Only the producer, the producers' immediate family, a relative regularly residing in the producer's household or an employee of the producer may sell the producer's products at the market.
- B. The certified producer's embossed photocopy certificate must be posted at the point of sale.
- C. All scales used shall be sealed by the County Agricultural Commissioner.
- D. When selling at the markets the producer and the producer's agricultural products shall comply with all applicable requirements of the California Uniform Retail Food Facilities Law and the California Sherman Food, Drug and Cosmetic Law, specifically:
  - 1) All produce and containers of produce must be kept at least 6 inches above the ground.
  - 2) Food preparation (except trimming and sampling) is prohibited.
  - 3) Processed foods must be processed in an approved facility, properly packaged and labeled under clean and sanitary conditions.
  - 4) Dried fruit and shelled nuts sold in an unpacked, bulk form must be displayed with a cover and conform to dispensing methods approved by the local health department.
  - 5) No dogs are allowed in the market.
  - 6) Smoking is not permitted in produce display and immediate sales area.
  - 7) Growers offering samples should regard the following as suggested guidelines:
    - (a) Keep samples in clean covered containers.
    - (b) Use toothpicks, tongs, rubber gloves or disposable utensils to distribute the samples.
    - (c) Dispose of pits, peels, food waste and rubbish in leak-proof garbage receptacles with close fitting lids.
    - (d) Use clean disposable plastic gloves when cutting produce for samples and provide temporary hand washing and utensil cleaning facilities.
    - (e) Produce intended for sampling must be washed and cleaned so as to be safe for consumption.
    - (f) Utensils and cutting surfaces must be washed and sanitized (use a chlorine solution of one teaspoon or capful of liquid bleach per gallon of water).
    - (g) Cutting surfaces must be smooth, non-absorbent and easily cleaned.

## STALL RESERVATIONS AND ASSIGNMENT OF SELLING SPACE

Stall reservations are considered commitments by farmers and food purveyors to participate in the Market. A typical stall space is 10 feet wide by 10 feet deep. Sellers must accept the stall space assigned to them by the Market Manager. A seller's stall space in the market is not guaranteed to be in the same location every week. Sellers are responsible for supplying their own tables, tents, chairs, table coverings and all other items used in their display area.

All sellers must pay stall fees/donations according to the current fee/donation schedule set by the ACFM board. Stall fees/donations are collected at the end of each Market day. Stall fees/donations are in place to cover all administrative and advertising costs of the Market, as well as to contribute to the Arbuckle Revitalization Committee's ongoing efforts in the revitalization of downtown Arbuckle.