

Pre-Packaged Food Items With Sampling

County of Santa Clara Department of Environmental Health allows for the sale non-agricultural food products adjacent to Certified Farmers' Markets (CFM) provided that the following requirements are met:

Permit Requirements

- Every food facility booth shall not be open for business without a valid issued by the County of Santa Clara Department of Environmental Health.
- The permit **MUST** be posted in a conspicuous place in the food facility.

Signage Requirements

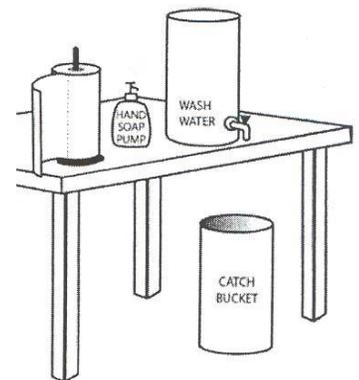
- The name, City, State and zip code, and telephone number of business and name of the permitted individual, if different from business name, shall be legible, clearly visible to patrons. The name shall be in letters at least 3 inches high; shall have strokes at least 3/8 inch wide; and shall be easily readable. Letters and numbers for address and telephone numbers shall not be less than one inch high.

Food Handling and Storage-

- All food shall be from an approved source. No food or beverage stored or prepared in a private home may be offered for sale, sold, or given away.
- All sampling needs to be prepared in advance in an approved food facility.
- Cold potentially hazardous foods or beverages shall be maintained at or below 41° F.
- Hot potentially hazardous food or beverages shall be maintained at or above 135° F.
- During periods of non-operation, all food and equipment shall be stored in an approved facility.
- No cooking/reheating is allowed at or near food booths.
- Food contact surfaces shall be smooth, easily cleanable, and nonabsorbent. Do not use galvanized or enamel-coated cookware. All food related and utensil related equipment shall meet or be equivalent to approved applicable sanitation standards or approved by the County of Santa Clara Department of Environmental Health.
- All food and food containers shall be stored off the floor and either on shelving or pallets.
- Tongs, disposable gloves, or single-service tissue shall be used to serve food whenever practical.
- All food samples shall be protected from possible contamination by means of a sneeze guard or by use of an approved container with lid or by a method approved by this department.
- Smoking is prohibited at food booths/vehicles.

Handwashing for Operators That Offer Food Samples

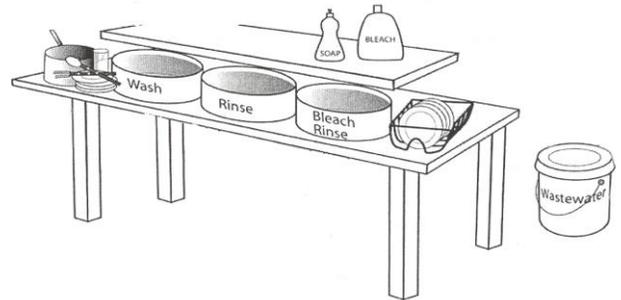
- Operators that offer food samples **MUST** provide handwashing facilities inside the food booth.
- All food handlers must wash hands frequently to prevent the contamination of food. This includes, but is not limited to, washing hands **BEFORE** handling food, **AFTER** visiting the restroom and **AFTER** using tobacco products.
- Each facility **MUST** provide a gravity flow handwashing set-up consisting of:
 - ✓ a container – 2 gallons or more – with a spigot that can lock in the open position,
 - ✓ pump soap,
 - ✓ paper towels, and
 - ✓ a catch bucket or tub for wastewater.
- Handwashing facilities **MUST** be checked frequently and refilled when needed.



Utensil Washing and Sanitizing for Operators That Offer Food Samples

Operators that offer food samples **MUST** provide utensil washing and sanitizing facilities or use single use food utensils.

- Utensil washing set-up includes three containers filled with potable water. Each container **MUST** be large enough to accommodate the largest utensil to be washed.
 - ✓ *Container # 1 – WASH – with soapy water.*
 - ✓ *Container # 2 – RINSE – with clean and clear water.*
 - ✓ *Container # 3 – SANITIZE – with sanitizing solution. Replace water and add sanitizer whenever necessary.*
 - ✓ *Adequate space to air dry all utensils.*
- A sanitizing solution **MUST** be provided for cloths used to wipe spills on food contact surfaces. (*Sanitizing solution may consist of 1 tablespoon household bleach for two gallons of water for 100ppm chlorine concentration. Other approved sanitizers may be used.*)
- Maintain sanitizer test strips to check for the proper level of sanitizer.



Wastewater

- Liquid waste shall be disposed of in approved liquid waste containers and then deposited into the sanitary sewer.

Garbage and Refuse

- Garbage and refuse material shall be stored in leak-proof containers and be disposed of into dumpsters or garbage cans.

PLEASE NOTE . . .

Food handled improperly or held at unsafe temperatures may be condemned or destroyed by the Department of Environmental Health.

County of Santa Clara • Department of Environmental Health • Consumer Protection Division
1555 Berger Drive, Suite 300 • San Jose CA 95112-2716 • 408-918-3400 • fax 408-258-5891 • www.EHinfo.org