



CERTIFIED FARMERS' MARKET (CFM)

Public Health
Environmental Health Services (EHS)



A CFM is a market at which local farmers sell fruit, vegetables and other agricultural products (nuts, shell eggs and honey) directly to consumers. Certification for these agricultural products is obtained from San Bernardino County Department of Agriculture. A CFM sales area permit, issued by EHS, is required for each CFM. An approved certificate from the Department of Agriculture is required prior to EHS issuing a CFM permit. The CFM sales area health permit holder shall assume responsibility for all aspects of the CFM and for ensuring all vendors are in compliance with [California Health and Safety Code](#) requirements starting section 114370. Farmers certified by the Department of Agriculture are covered under the CFM sales area health permit. Vendors selling or offering agricultural products that are not approved by the Department of Agriculture or any vendor selling food other than agricultural products are not considered part of the CFM and are required to obtain an annual Temporary Food Facility Health Permit from EHS.

What are the requirements for selling raw-shell eggs?

- Eggs are produced by poultry owner, by the seller and collected on the seller's property.
- Eggs must be cleaned and sanitized. No eggs can be sold if they are not checked, cracked, or broken.
- Egg containers are prominently labeled "**Refrigerate after purchase.**"
- Egg containers are clearly identified with the date of packaging.
- Eggs cannot be placed in direct sunlight. All eggs that are stored and displayed at temperatures above 90°F and are unsold after four days from the packing date must be destroyed. Eggs stored and displayed at temperatures below 90°F and are unsold after four days from the packing date must be stored at a temperature of 45°F or below.

Is food sampling allowed at CFM?

- Food sampling is allowed at a CFM with the following requirements:
- A pressurized three compartment sink and hand wash sink is required in each vendor booth that conducts sampling. Potable water must be available for handwashing and sanitizing utensils. Utensils and cutting surfaces must be smooth, nonabsorbent, and easily cleanable. Disposable utensils can be used as an alternative.
 - Samples must be stored in approved, clean, and covered containers.
 - Potentially Hazardous Foods (PHF) are foods that require temperature control and must be maintained at or below 45°F. All other food samples must be disposed of within two hours after cutting.
 - No hot foods are allowed for sampling. Ice chests/ice may be used for refrigeration purposes.



For more information, please contact the Department
of Public Health Division of Environmental Health Services

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ehs.sbcounty.gov