

Santa Cruz County Environmental Health Requirements for Produce Vendors at Certified Farmer's Markets

701 Ocean Street, Room 312
Santa Cruz, California 95060 (831) 454-2022

Food Storage:

1. Food must be protected from contamination. Store boxes of ready-to-eat food off the ground, on pallets or in the delivery vehicle.

Sampling Requirements:

1. Wash produce prior to cutting.
2. Wash hands prior to cutting produce.
3. Wear clean plastic gloves while handling produce for samples.
4. Cut samples on a clean cutting board with a clean knife
5. Samples must be under control of the operator at all times. Have a person distribute the samples individually using toothpicks or a shaker dispenser. Do not leave samples unattended.
6. Keep the cutting board and knife clean.



Utensil Washing:

1. Wash the knife and cutting board with soap and clean rinse water.
2. Sanitize the knife and cutting board with a solution of bleach and water (1 cap full of unscented bleach in 1 gallon of water equals approximately 100 ppm of chlorine)

Handwash Station:

1. Provide a potable water container with a dispensing valve to leave hands free for washing, a wastewater container, soap dispenser and paper towels for handwashing.

Waste Disposal:

1. All vendors are required to clean their stall spaces and pack all of their trash out of the market.
2. Wastewater must be disposed of in an approved manner.

Required Equipment:

1. Hand wash set-up (fresh water, soap, paper towels, catch basin).
2. Utensil wash set-up (adequate means to wash, rinse and sanitize utensils).
3. Household unscented bleach.
4. Plastic gloves.
5. A clean cutting board.
6. A clean knife.

