

Environmental Health Services Division

2000 Alameda de las Pulgas, Suite 100, San Mateo, CA 94403 Phone (650) 372-6200 Fax (650) 627-8244 www.smchealth.org/foodforms

CERTIFIED FARMERS MARKET (CFM) - NON-AGRICULTURAL VENDOR PERMIT APPLICATION

APPLICATION IS PENDING INSPECTOR APPROVAL. SUBMIT APPLICATIONS AT LEAST <u>TWO WEEKS (14 days)</u> PRIOR TO START DATE FOR PERMITS. PERMITS WILL BE MAILED UNLESS REQUESTED FOR PICK-UP AT WILL CALL. INCOMPLETE APPLICATIONS WILL NOT BE ACCEPTED

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APPLICATION TYPE (S	select one):		FEES (www.smchealth.org/ehfees)	
☐ NEW PERMIT	☐ ADDITIONAL CFM PERMIT	☐ OWNERSHIP CHANGE	☐ BUSINESS NAME CHANGE	
Total # of CFM Non-Ag Ver	ndor Permits in applicant's name:	previo	ous name:	
		INFORMATION		
OWNER (1) NAME:		OWNER (2) NAME:	N/A	
HOME ADDRESS:		HOME ADDRESS:		
CITY:	STATE: ZIP:	CITY:	STATE: ZIP:	
PHONE:	ALT. PHONE:	PHONE:	ALT. PHONE:	
EMAIL ADDRESS:		EMAIL ADDRESS:		
	BUSINESS	INFORMATION		
BUSINESS NAME:		MAIL ALL CORRESPONDENCE	TO (select one):	
		OWNER (1) OWN	NER (2) FACILITY ADDRESS	
	STATE: ZIP:	OTHER: ADDRESS:		
	WEBSITE:		STATE: ZIP:	
Note: Applicant is responsible	TION Type of facility where food is made: ole for obtaining and maintaining current per (e.g., restaurant or bakery) n Mateo County	mits and registrations at all times for (
Provide proof of En	vironmental Health permit or registration is:	sued to the business/owner applying	for the CFM Non-Ag Vendor permit.	
☐ COMMERCIAL KITCH	EN (no retail front)	SHARED KITCHEN (renting space	within a commissary or other kitchen)	
Provide proof of a Proce	ssed Food Registration (PFR) issued by CA to the business/owner applying	Department of Public Health Food ar for the CFM Non-Ag Vendor Permit.	nd Drug Branch (CDPH FDB) issued	
OTHER, please specify a	nd provide proof:			
I CERTIFY THAT NO FOO OTHER UNAPPROVED LO	DS WILL BE PREPARED OR STORED AT H	OME (UNLESS AN APPROVED CFO)	OR ANY INITIAL HERE:	
	FOR OFF	FICIAL USE ONLY		
FACILITY ID:	RECORD ID: PROC	GRAM ELEMENT: 1546 REHS APPR	ROVAL:	
COMMENTS:			DATE:	
rev. 7/12/16			PAGE 1 OF 2	

MARKET INFORMATION

pood must be prepackaged with the eption for kettle corn. Cold holding in Food Product	e exception for baked goods and s	t all food products, attach additions samples for distribution. No on-site fowed. Describe sampling method e.g., hummus and crackers behind sneeze guards	
pood must be prepackaged with the eption for kettle corn. Cold holding in Food Product	exception for baked goods and s is allowed, hot holding is <u>not</u> allow Describe how food will be transported	samples for distribution. No on-site for wed. Describe sampling method e.g., hummus and crackers behind	Describe method for temperatucontrol
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e a hummus			
OD PROTECTION Identify	y methods of protecting foods fo	rom customer contamination (e.g.,	samples, baked goods, etc.).
SNEEZE GUARDS	☐ HINGED COVE	ERS OVER FOOD PRO	TECTED DISPENSERS
SINGLE-SERVING PACKETS	S ALL FOODS AF	RE PREPACKAGED Other:	
OOTH REQUIREMENTS			
	sat is legible and sleagh, visible to me	atrons at all times while operating at Fa	ormora!
kets, with the following information: - The Business Name (in letters		ations at all times write operating at 16	arriers
	me of the Owner/Operator (in letters	s at least one inch high)	
color of the letters must be a color			INITIAL HERE:
derstand that I must provide a hand w Il times while offering non-prepackage		insulated container, hand soap and pa	aper towels INITIAL HERE:
derstand that I must provide a 3-compore samples while operating at the Fa		hing, rinsing and sanitizing utensils tha	t are used to

I UNDERSTAND THAT I MUST NOTIFY ENVIRONMENTAL HEALTH, IN WRITING, WHEN BUSINESS CLOSES OR A CHANGE OF OWNERSHIP OCCURS IN ORDER TO CANCEL THE PERMIT AND AUTOMATIC RENEWAL/BILLING.

SIGNATURE:	NAME AND TITLE:	DATE:	
			Pa