

Environmental Health Services Food Program

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CERTIFIED FARMERS' MARKET RISK CATEGORY 1 - PERMIT APPLICATION

This application is site specific for the one market named on this application. Application is pending inspector approval. Submit applications at least **TWO WEEKS (14 calendar days)** prior to start date for permits. Permits will be mailed after approval. INCOMPLETE APPLICATIONS WILL NOT BE ACCEPTED.

NAME OF MARI	KET	ADD	PRESS OF MARKET	DAYS	OF OPERATION
WNERSHIP INF	ORMATION				
OWNER (1) NAME:			OWNER (2) NAME:		N//
HOME ADDRESS:			HOME ADDRESS:		
CITY:	STATE:	ZIP:	CITY:	STATE:	ZIP:
PHONE:	E: ALT. PHONE:		PHONE:	ALT. PHOI	NE:
EMAIL ADDRESS:	EMAIL ADDRESS:		EMAIL ADDRESS:		
USINESS INFO	RMATION				
BUSINESS NAME: FACILITY* ADDRESS: CITY: PHONE:	STATE:	ZIP:	OTHER: ADDRESS	OWNER (2) S: STATE:	
FEE EXEMPTION (sub	mit supporting documents)): VETERAN (DE	O Form 214) CHARITABLE ORG	ANIZATION [501(C)(3)]	BLIND (CA DOR)
potentially hazardous foods vays keep cold foods below	sible for obtaining and s must be kept out of the 45F and hot foods ab SING TIME AS A PUB	I maintaining currer the temperature dan pove 135F. These for BLIC HEALTH CO	nt permits and registrations at all nger zone during transportation to cods must also be discarded on NTROL (TPHC), COMPLETE C APPROVED COTTAGE F	from facility until final sa the same day when the FM RC2 APPLICATION	ale at the market. e market ends. V.
☐ COMMERCIAL KITCH	HEN/COMMISSARY/SH	HARED KITCHEN/C	ATERER PERMIT (no retail front,	renting space within a sh	ared kitchen)
Attach copy of Envi	•		tion issued to the business/own plesale and distribution only, not for direct-		I Vendor permit.

FEES (www.smchealth.org/ehfees)

rev.02/2023 PAGE 1 OF 2

VENDOR BOOTH INFORMATION

FOOD/ DRINK PRODUCTS THAT WILL BE OFFERED List all food products, attach additional pages if necessary.

All food must be prepackaged with the exception for baked goods and samples for distribution. Cold and hot food holding is allowed. On-site food preparation, open foods and/or cooking is not allowed. IF USING TIME AS A PUBLIC HEALTH CONTROL (TPHC). COMPLETE

Food Product e.g., hummus	Describe how food will be transported e.g., insulated container, with ice	Describe sampling method e.g., hummus and crackers behind sneeze guards	Describe method for temperature control e.g., ice chest, refrigerator			
		······································				
OD PROTECTION III	entify methods of protecting foods f	rom customer contamination (e.g.,	samples, baked goods, etc.).			
SNEEZE GUARDS	☐ SNEEZE GUARDS ☐ HINGED COVERS OVER FOOD ☐ PROTECTED DISPENSERS					
SINGLE-SERVING PAGE	CKETS ALL FOODS AR	E PREPACKAGED Other:				
ORING: must be smooth and cleanal	ole, such as concrete, asphalt, tight					
OORING: r must be smooth and cleanal decomposed granite, or other ERHEAD PROTECTION: rhead protection (canopy tent	ole, such as concrete, asphalt, tight porous material, additional flooring canvas or other approved material	material such as a tarp or tight wo	ood, must be provided.			
r must be smooth and cleanal decomposed granite, or other ERHEAD PROTECTION: head protection (canopy tent, nsect droppings, and other confiling pre-packaged foods only ampling pre-packaged or pre-oring pre-portioned, unpackage self-service. Food compartments	ole, such as concrete, asphalt, tight porous material, additional flooring canvas or other approved material ontaminants. by only (no sidewalls required) include: y. portioned food samples. ged food items in food compartmen ent must be of solid construction wit	material such as a tarp or tight works) must be provided to protect the	facility from precipitation, dust, b			
r must be smooth and cleanal decomposed granite, or other ERHEAD PROTECTION: rhead protection (canopy tent insect droppings, and other confiling pre-packaged foods only ampling pre-packaged or pre-toring pre-portioned, unpackaged self-service. Food compartmeters and the handling (service) understand that I must provide a searkets, with the following informat - The Business Name (in	ole, such as concrete, asphalt, tight porous material, additional flooring canvas or other approved material ontaminants. by only (no sidewalls required) include: y. portioned food samples. ged food items in food compartmen ent must be of solid construction with of non-prepackaged food.	material such as a tarp or tight works; must be provided to protect the ts; served by operator to customer that tight-fitting lid/door and must full tractions at all times while operating at Factorians.	rood, must be provided. facility from precipitation, dust, be seen that the provided of the facility from precipitation, dust, be seen that the facility enclose all food, food-contact			
decomposed granite, or other ERHEAD PROTECTION: rhead protection (canopy tent, insect droppings, and other control of the con	ole, such as concrete, asphalt, tight porous material, additional flooring canvas or other approved material ontaminants. by only (no sidewalls required) include: y. portioned food samples. ged food items in food compartment and the food construction with of non-prepackaged food. ign that is legible and clearly visible to pon: letters at least three inches high)	material such as a tarp or tight works; must be provided to protect the ts; served by operator to customer that a tight-fitting lid/door and must full tartons at all times while operating at Fars at least one inch high)	rs upon order using tongs or tissu			
r must be smooth and cleanal decomposed granite, or other ERHEAD PROTECTION: rhead protection (canopy tent, insect droppings, and other confliction of the end of the	ole, such as concrete, asphalt, tight porous material, additional flooring canvas or other approved material ontaminants. by only (no sidewalls required) include: y. portioned food samples. ged food items in food compartment and the food construction with of non-prepackaged food. ign that is legible and clearly visible to pon: letters at least three inches high) d Name of the Owner/Operator (in letter	material such as a tarp or tight works) must be provided to protect the ts; served by operator to customer that a tight-fitting lid/door and must full entrons at all times while operating at Fars at least one inch high) In which it is posted.	facility from precipitation, dust, be supon order using tongs or tissually enclose all food, food-contact armers'			

BY SIGNING BELOW, I DECLARE UNDER PENALTY OF PERJURY THAT TO THE BEST OF MY KNOWLEDGE AND BELIEF, THE STATEMENTS MADE HEREIN ARE CORRECT AND TRUE. I HEREBY CONSENT TO ALL NECESSARY INSPECTIONS MADE PURSUANT TO LAW AND INCIDENTAL TO THE ISSUANCE OF THIS PERMIT AND THE OPERATION OF THE BUSINESS. I UNDERSTAND THAT I WILL BE CHARGED UP TO THREE TIMES THE PERMIT FEE IF FOUND OPERATING WITHOUT A VALID HEALTH PERMIT ON-SITE AT THE FARMERS' MARKET. I UNDERSTAND THAT THE FEES ARE NON-REFUNDABLE AND PERMITS ARE NON-TRANSFERABLE.

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:
rev. 02/2023		Pa

Page 2 of 2