

# Operating a Safe, Healthy & Successful Farm Stand



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A farm stand piled high with fresh-picked peaches is a timeless picture of California summer



Farm stands in California are regulated by [California Health and Safety Codes](#) (statewide) and county or municipal land use regulations (zoning ordinances)

# Farm stand sales

Sale of produce  
grown on the  
farm

- No permit from EH
- Allowed on Ag zoned
- Not inside a building
- May have size limits



# Farm stand sales:

Selling more than just farm produce at the farm stand

Food products must be from approved source:

Cottage Food Operation

Processed Food  
Registration/Cannery

Retail or wholesale

Non-potentially hazardous only

Other non-food products

Up to 10% of floor area  
not to exceed 50 sq ft

Permit from planning may be  
required

# Selling more than farm produce

## Samples and/or selling more than just farm produce

- Food facility permit from Enviro Health
- Hand washing + restroom
- Obtain Food Handler Card

## Sale of meat, dairy or alcohol

- County Enviro Health: Food Facility
- CA Dept of Food & Ag: meat and dairy
- Alcohol Beverage Control: only caterer or non-profit





## COVID-19 SAFETY GUIDELINES FOR FARM STANDS

Follow these guidelines to prevent the spread of COVID-19:



- Do not work at the farm stand if you have COVID-19 symptoms or have been in contact with someone who has COVID-19 symptoms
- Wash your hands and/or use hand sanitizer frequently
- At the cash box, use hand sanitizer after each transaction with a customer
- Limit the number of customers in line
- Clean and disinfect surfaces frequently (tables, counter tops, credit card machines, cash box, handrails, etc.)
- Require 6 foot distancing
- Provide handwashing and/or hand sanitizer stations for customers
- Pre-package produce before sale to avoid handling
- Follow current guidelines from the CDC and state and local officials for the use of masks

This poster & farm stand signs available from UCCE at:

<https://ucanr.edu/sites/agritourism/activities/Farmstands/>

Full CDFA guidelines for COVID-19 Farm Stand Safety:  
<https://ucanr.edu/sites/SoCo/files/325850.pdf>

## Enhanced services:

- Create opportunities to accommodate individuals at higher risk for COVID-19
  - Curb-side pickup, pre-order, alternate hours
- Communicate to your customers what steps you are taking to keep them safe
- If feasible, create options for pre-registration and scheduled picking times to manage flow

## LOCALLY GROWN PRODUCE AVAILABLE HERE!

Please follow these tips to enjoy our fresh, locally grown produce and to keep yourself and others healthy:

**SAFE SPACING** at least 6 feet away from others, including in line and at the counter.

**DON'T TOUCH PRODUCE** unless you are going to buy it.

**DON'T SAMPLE OR TASTE** produce at the stand – wait until you get home.

**PURCHASE AND GO** to limit your time at the stand.

Thank you for supporting local farmers!

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