

Operating a Safe, Healthy & Successful Farm Stand



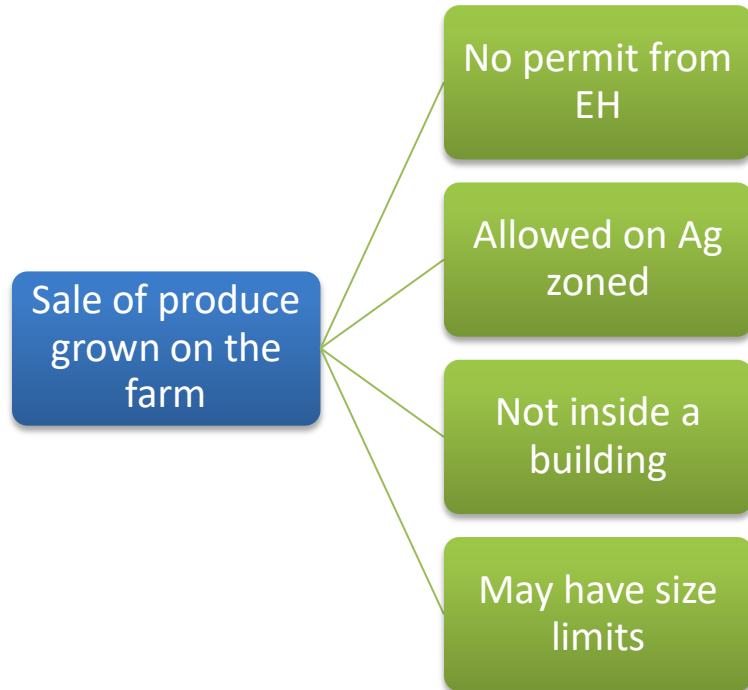
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UC SAREP

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



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:**

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- 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!

UNIVERSITY OF CALIFORNIA
Agriculture and Natural Resources

Join UC SAREP for more webinars:

Agritourism and Direct Sales; Best Practices in times of COVID and beyond

<https://sarep.ucdavis.edu/agritourism2021>



www.farmtrails.org



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