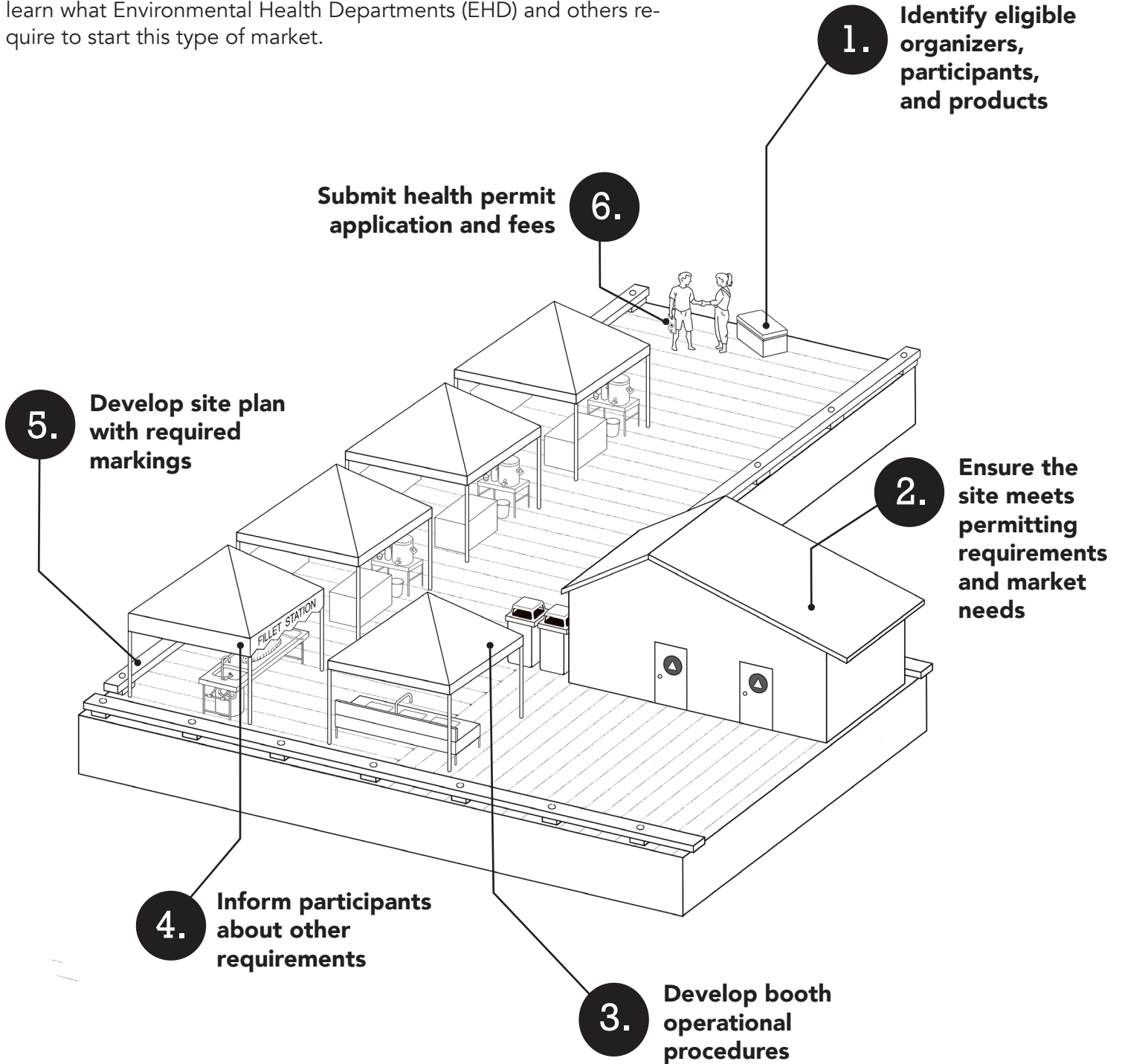




ORGANIZING A FISHERMEN'S MARKET

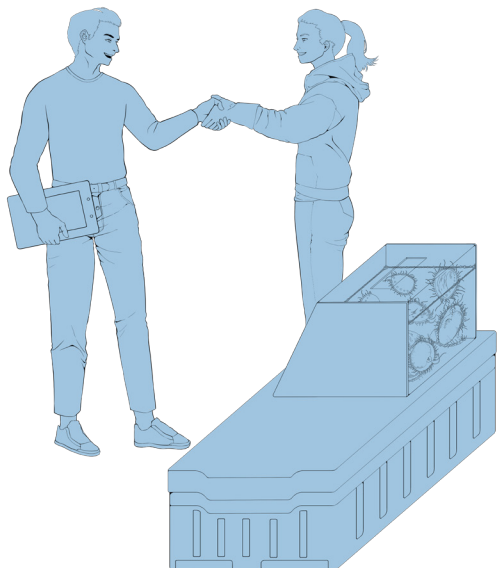
Navigating the Permitting Process

Commercial fishermen and aquaculturists can sell their catch/crop at Fishermen's Markets (similar to Certified Farmers' Markets) – where these seafood producers have individual booths that operate under a single public health permit. Refer to this guidance document to learn what Environmental Health Departments (EHD) and others require to start this type of market.



CHECKLIST

1.



"FISH" DEFINED

Fish means any fresh or saltwater finfish, crustaceans, and other forms of aquatic life, other than birds or mammals, and all molluscan shellfish, if intended for human consumption. Fish also includes alligator, frog, aquatic turtle, jellyfish, sea cucumber, and sea urchin, and the roe of these animals. Fish includes a product derived in whole or in part from fish, including fish that have been processed in any manner.

IDENTIFY ELIGIBLE ORGANIZER(S), PARTICIPANTS, AND PRODUCTS

Organizer (Permittee) Eligibility: Organizers must be either one or more California-licensed fishermen or an entity representing two or more California-licensed commercial fishermen and California-registered aquaculturists.

Booth Operator Eligibility: Only California-licensed commercial fishermen or California-registered aquaculturists selling what they caught/grew, or what one or two other licensed fishermen/growers caught/grew, may be vendors. For the latter, a copy of the license and contact information for the other producers must be on hand.

Eligible Product Forms: Fish sold at a fishermen's market must be raw and may be displayed whole, eviscerated, or packaged by an onsite permitted temporary food facility or on/offsite permitted food facility. This includes raw edible aquatic plants and seaweed, raw fresh fish, or fresh frozen fish.

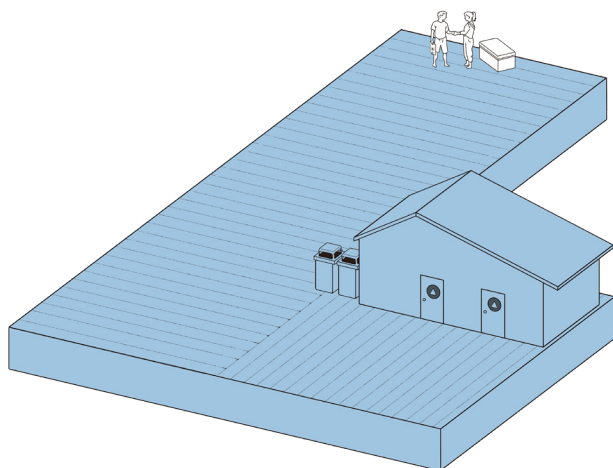
- **Live Non-Bivalve Mollusc Products:** These live products, such as crab, lobster, sea urchin, abalone and whelk, are not considered 'food' because they are still living organisms. Thus, they are not regulated by local EHDs. They may be sold at a Fishermen's Market in accordance with other permit requirements (see page 4).
- **Live Bivalve Mollusc Products:** Additional requirements must be met to sell bivalves – specifically clams, oysters, mussels and scallops – at Fishermen's Markets. Consult with your local EHD to learn more.

Food preparation (including processing): These activities are prohibited at individual booths, with the exception of evisceration.

However, a Fishermen's Market may provide a separate **processing station and service** that fillets, cuts, or packages fish for customers who purchase fish within the market from a vendor's booth, temporary food facility, mobile food facility, or other approved facility. A separate health permit is required, and applicable requirements must be met. Contact the local EHD regarding the requirements for these types of food facilities.

Identify eligible organizer, participants, and products (cont.)

2.



A separate health permit is required, and applicable requirements must be met. Contact the local EHD regarding the requirements for these types of food facilities.

ENSURE THE SITE MEETS PERMITTING REQUIREMENTS AND MARKET NEEDS

Floors: Must be concrete, asphalt, tight wood, or other similar cleanable material that is kept in good condition.

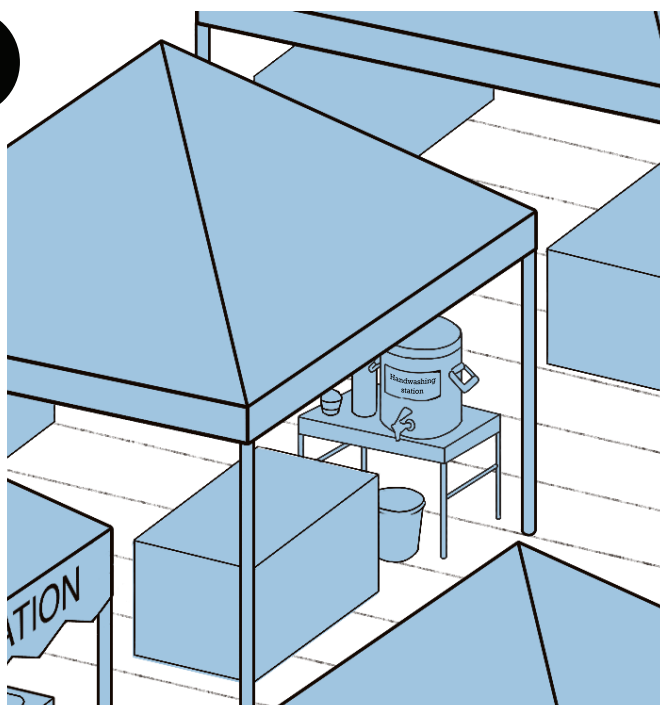
Trash Bins: The number and size of bins must be adequate for the disposal of market trash.

Restrooms: Approved toilet facilities and hand-washing facilities must be within 200 feet of the market.

Water: Potable water is required for washing hands and items used for preparing and serving products.

Used (Waste) Water: Must be disposed of in a facility connected to the public sewer system.

3.



IDENTIFY MATERIALS AND DEVELOP BOOTH PROCEDURES

Address the following:

Signage: Signs must be legible and clearly visible, with the seafood producer's name, vessel/farm and acceptable (commonly used and recognized) market product name(s).

Overhead protection: This item is required where food is displayed, stored or eviscerated and in warewashing areas. Must be made of wood, canvas, or other materials that protects items from precipitation, dust, bird and insect droppings, and other contaminants.

Handwashing station: An approved station must be provided at each booth. If operating for three days or less, this may include a container with continuous water flow from an approved source that allows both hands to be free for vigorous rubbing with soap and warm water for 10 to 15 seconds, inclusive. A catch basin is required for wastewater which must be properly disposed.

Identify materials and develop booth procedures (cont.)

Temperature control: Approved supplies and equipment must be used to maintain fish at or below 41°F, and live bivalve molluscan shellfish at or below 45°F. Ice must be made from potable water.

Equipment and utensils: These items must be durable and easily cleanable, without transfer of harmful substances, or colors, odors, or tastes to the seafood products.

Warewashing sink (needed if multi-use utensils, such as knives, tongs, and cutting boards, are used): This sink must have 3-compartment sink with pressurized hot and cold running water on site or at a permitted permanent food facility located within 200 feet of the market. Note, this sink must be separate from the handwashing station.

Storage (when market is not occurring): *Equipment and Utensils* must be kept in approved fully enclosed facility or compartments where protected from contamination, exposure to the elements, ingress of rodents or other vermin, and temperature abuse.

Food must be stored within a permitted permanent food facility.

Transport of products to and from market: Approved temperature control methods (see page 3) and steps to reduce contamination are required when transporting seafood to and from the market.

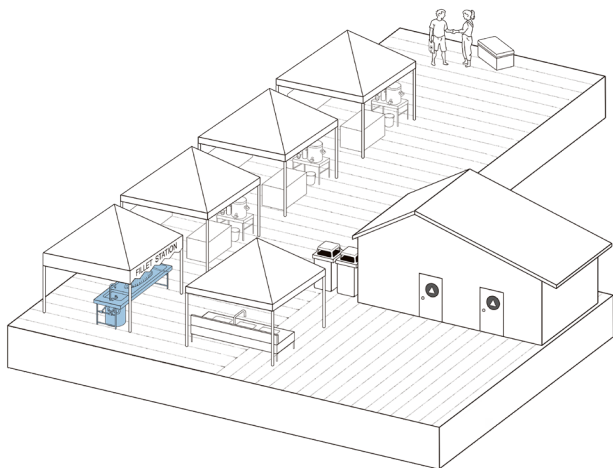
INFORM PARTICIPANTS ABOUT OTHER REQUIREMENTS

For food preparation (cutting, filleting, packaging of fish): A Temporary Food Facility (TFF) permit is required to cut, fillet or package fish. TFFs must operate adjacent to and in conjunction with the Fisherman's Market. Contact your local EHD for a TFF application, permit requirements and fee information.

Other Requirements: There are a few other requirements associated with selling seafood direct to consumers that are not associated with EHDs. Visit the California permitting page at Sea Grant's Market Your Catch website. Examples:

- California Department of Fish and Wildlife: Commercial fishermen must have a retail or multifunction fish business license to sell product direct to consumers and keep and file associated paperwork.

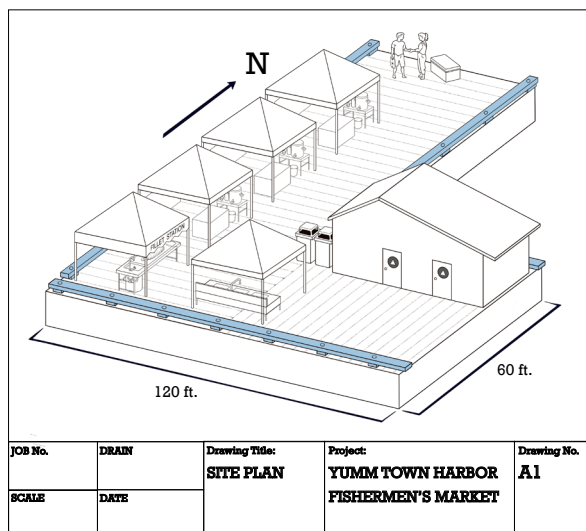
4.



Inform participants about other requirements (cont.)

- California Department of Food and Agriculture: Certified (approved and registered) scales must be used to weigh product that is sold at the market.

5.

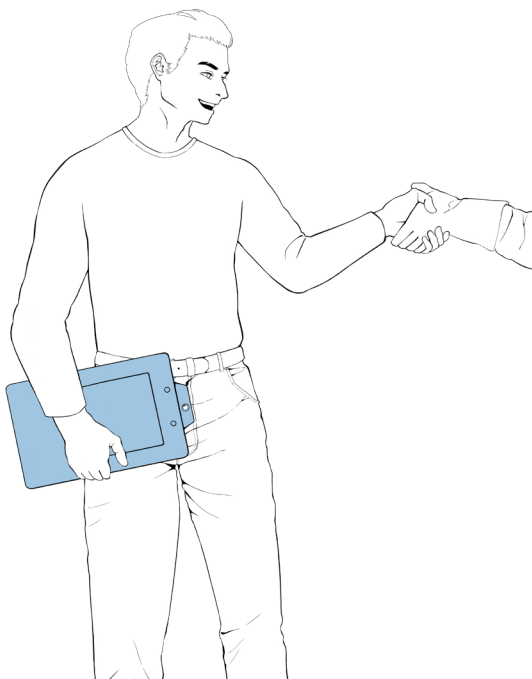


DEVELOP SITE PLAN WITH REQUIRED MARKINGS

The site plan must include the following:

- Boundaries of the Fishermen's Market
- Toilet facilities
- Refuse containers
- Potable water supply faucets
- Wastewater disposal facilities
- Shared warewashing and handwashing facilities

6.



RESOURCES

For examples of [site plans](#), operational procedures, booth construction methods, etc., please visit **Resources** under the **Learn More** tab at the Market Your Catch website: www.marketyourcatch.msi.ucsb.edu

SUBMIT HEALTH PERMIT APPLICATION & FEES

The application must be submitted at least 2 weeks prior to desired first day of operation, and include:

- List of names of participants, copies of their licenses or registrations, and a document authorizing the organizer to act as the responsible person and permit holder on their behalf (refer to step 1).
- Fish that will be handled and sold (refer to step 1).
- Materials and methods to be used to construct the market booths (refer to steps 2 and 3).
- Procedures for food handling, food temperature control, refuse management, cleaning and sanitizing utensils and equipment, and cleaning structures and premises (refer to steps 3 and 4).
- Procedures for transporting food to and from the Fishermen's Market and actions taken to prevent contamination (refer to step 3).
- Site Plan with location information for the various market components (refer to step 5).
- Fee payment as determined by the local EHD.



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The provided guidance is in accordance with the California Retail Food Code (CRFC) local Environmental Health Department (EHD) requirements.