



Sonora Certified Farmers Market Rules and Regulations 2023

**Saturdays, 7:30 a.m. to 11:30 a.m.
May 20th through October 14th, 2023
Theall at Stewart Street
Historic Downtown Sonora**

MARKET MANAGEMENT:

The Sonora Certified Farmers Market (Market) is operated by the City of Sonora. As a Certified Farmers Market it is operated in accordance with regulations established by the California Code of Regulations, Title 3 on Direct Marketing. The City of Sonora's Community Development Director serves as the Market Manager. A Market Supervisor works directly with the Market Vendors, collects fees/load list forms and oversee each Market Day. The Market Manager, Market Supervisor, or other City designee, shall implement and enforce all rules and regulations pertaining to the operation of the Market. Any Vendor concerns can be directed to the Market Manager or Market Supervisor. The decision of the Market Manager will be final.

NEW REGULATIONS:

The State of California Animal Confinement Regulations, 3 CCR 1330-1327.3, for implementation of Proposition 12 were finalized on September 1, 2022. These new regulations impact producers selling eggs, veal meat and port meat from their animals at Farmers Markets. Those that fall under these new regulations will need to register with the California Department of Food and Agriculture's Animal Care Program. For more information go to AnimalCare@cdfa.ca.gov.

CERTIFIED PRODUCERS:

A Certified Producer is a producer authorized by their Origin County or Counties to sell certifiable raw agricultural products, produced upon land which the Certified Producer controls, directly to consumers at a Certified Farmers Market. In addition to these rules and regulations, Certified Producers are subject to all State and Federal Regulations.

Certified processed agricultural products are certified agricultural products that have been produced by the Certified Producer. They are allowed to have limited ingredients, flavorings, or additives which act as preservatives and that do not change the integrity of the product. To sell under this category, all processing of the products must be done in a kitchen permitted by the local Environmental Health Department or the California Department of Public Health (CDPH). Additionally, product liability insurance and proof of Health Department compliance must be submitted to the City with the Market Application.

All certified producers must provide the City of Sonora a copy of a valid Certified Producers Certificate authorizing sales in Tuolumne County. All out-of-county Certified Producers must also provide the Tuolumne County Agricultural Commissioner with a copy. The Certified Producer's

Certificate shall be valid through the entire 2023 season. If a Certified Producer's Certificate is updated during the 2023 season, then the Certified Producer must file the amended Certificate with both the Tuolumne County Agricultural Commissioner and the City of Sonora. Selling without a valid Certified Producer's Certificate will result in immediate expulsion from the Market.

All "organic" producers shall have a valid Organic Registration with the California Department of Food and Agriculture (CDFA), or a valid Organic Certificate from their certifying agency. The term organic shall only be used by persons who are registered as organic growers with CDFA, or certified by a recognized certifying agency. The organic produce being sold must be clearly separated from the non-organic products being sold. Raw agricultural products advertisement and/or labels shall include "United States Department of Agriculture National Organic Program". For further information on organic packaging and labeling, contact the California Department of Food and Agriculture.

The selling of nursery stock includes seed packets, bedding plants and cut flowers. This will require a Nursery License from the California Department of Food and Agriculture. Some exemptions do apply and a fee-exempt Nursery License is only valid in the County of Origin. To obtain more information about this requirement, including any exemptions, contact the County Agricultural Commissioner in your County.

The selling of eggs requires an Egg Handlers License through the California Department of Food and Agriculture (CDFA), Egg Safety and Quality Management Program. The license must be included with the Market Application.

Selling for a Second Certified Producer:

A Certified Producer may sell for one other Certified Producer. A Second Certificate Vendor is defined as an approved Certified Agricultural Producer who sells his/her product at the Market at a primary Certificate Vendor's stand in the Market. The Primary Certificate Vendor is allowed to sell for only one Second Certificate Vendor, subject to the following requirements:

- 1) A Certified Producer shall not represent, nor be represented by, more than one Certified Producer in a 12-month period.
- 2) Each Certified Producer's Certified Agricultural Products to be sold or offered for sale shall be separated and identifiable by each Certified Producer's valid certificate at the point of sale.
- 3) The name of the Certified Producer for whom another Certified Producer is selling shall appear on the certificate of the person selling his/her products.
- 4) The name of the Certified Producer who is selling the products of another Certified Producer shall appear on the certificate of the person from whom he/she is selling.
- 5) The Certified Producer selling for another Certified Producer shall be selling or offering for sale Certified Agricultural Products which he/she has produced and which are greater than the amount of volume offered for sale for the other Certified Producer.
- 6) For purposes of this section, the volume shall be measured by the weight or dollar value of the products at the time and point of sale. This volume requirement shall apply only at the beginning of each day of sale.
- 7) Commission sales and buying and selling between Certified Producers is prohibited.
- 8) Any payment made for the service of one Certified Producer selling for another Certified Producer shall not be related to the volume or value of the products sold.
- 9) A Certified Producer who sells Certified Agricultural Products on behalf of another Certified Producer or whose products are sold by another Certified Producer at a Certified Farmers' Market shall keep for a period of not less than three years, the following records relating to such products:

- a. Date and amount of products transferred by variety.
 - b. Date and amount of products sold by variety.
 - c. Names of both Certified Producers involved.
- 10) Certified Producers shall supply these records required by this section upon demand of a representative of the California Department of Agriculture or County Agricultural Commissioner.
 - 11) The City of Sonora has received written authorization, at least two weeks prior to the sale, which verifies that the Certified Producer, selling on behalf of the other Certified Producer, has authority to do so.
 - 12) Second Certificate Producer must submit a Market Application to Sell and appropriate documentation as designated in items listed above.
 - 13) Second Certificate Producers must be a Market approved Vendor.
 - 14) Pay a separate stall fee.
 - 15) Appear to sell at least one time during the Market year (May to October).
 - 16) Second Certificate Producers will be subject to the Market's Rules and Regulations.

Selling Non-Certifiable Agricultural Products:

Non-Certifiable Agricultural Products are products that have been processed, including products from any tree, vine, or plant, any horticulture (including floriculture); vermiculture; apiary products; poultry and poultry products; livestock (including rabbits) and livestock products; fish and shell fish produced in controlled waters or ponds. Vendors in this category are those who have grown, bred, raised, or cultivated the products in fresh or processed form. They have also obtained a Certified Producer's Certificate from the County Agricultural Commissioner for the fresh product from which the processed product was derived.

Sampling Requirements:

Distribution of food samples by Certified Producers is allowed provided that the following sanitary conditions exist:

- 1) Samples shall be kept in approved, clean covered containers.
- 2) All Food Samples shall be distributed by the Producer in a sanitary manner, such as by toothpicks or disposable utensils.
- 3) Disposal of pits, peels, food waste, utensils and rubbish in leak proof garbage receptacles with tight-fitting lids.
- 4) Clean, disposable plastic gloves shall be used when cutting food samples.
- 5) Food intended for sampling shall be washed or cleaned of any soil or other material by potable water in order that it is wholesome and safe for consumption.
- 6) Pump soap, paper towels, and potable warm water (100F to 108F) shall be available in a container with a spigot which stays open by itself for Producers' hand washing, and a catch bucket, as approved by the Environmental Health Division.
- 7) Potentially hazardous Food Samples shall be maintained at or below 45 degrees Fahrenheit and be disposed of within two hours after cutting. Cut non-potentially hazardous food samples have no holding temperature requirement, and are to be discarded at the end of the event.
- 8) Hand washing water shall be disposed of in a facility connected to the public sewer system or in a manner approved by the Environmental Health Division.
- 9) Utensils and cutting surfaces shall be smooth, nonabsorbent and easily cleaned or disposed of, as approved by the Environmental Health Division. All food contact surfaces are to be

washed, rinsed, sanitized, and air dried before use, and as needed. Therefore, please bring extra cutting boards, knives, etc.

Additional Certified Producer Requirements:

- 1) All produce must meet minimum quality standards, as specified by Federal and State Regulations. This includes requiring that produce not meeting minimum quality standards be removed on any given Market Day. Producers whose products do not meet minimum quality standards are subject to Market suspension upon re-occurrence.
- 2) The sale of alcohol or alcoholic products and pharmaceutical or medicinal products is not allowed at the Market.
- 3) All prepackaged/closed consumer containers of agricultural products shall be labeled with the Name, Address, and Zip Code of the producer and a declaration of identity and net quantity of the commodity in the package. Producers must comply with all applicable Federal and State Laws regarding packaging requirements and reusing fruit and vegetable containers.
- 4) Product sales by different farms at the same Vendor stand shall separate the products from each farm or ranch and correspondingly post the required sign or banner in direct relationship with the sales display of the products by each farm.
- 5) Producer must post an embossed photocopy of the valid Certified Producers Certificate in clear sight during Market business hours.
- 6) Producer can only sell those items listed on the Certified Producers Certificate and approved for sale at the Market.
- 7) Producer must post a conspicuous sign or banner that states the name of the farm or ranch, the county where the farm or ranch produces the products being offered for sale and a statement that "We Grow What We Sell" or "We Raised What We Are Selling" or "We Grow What We Are Selling" or similar phrases that clearly represent that the farm or ranch is only selling agricultural products that they themselves have grown or raised.
- 8) Organic sellers must post a copy of their CDFCA organic certificate.
- 9) When agricultural products are sold by weight, the type of scale used shall be approved by the Department of Food and Agriculture and shall be tested and sealed for use by a County Sealer-Director of Weights and Measures. All scales brought to the Market must be sealed and approved for the current calendar year.
- 10) At the end of each Market Day, **WITHOUT EXCEPTION**, Certified Producer(s) shall provide to the Market Supervisor the "List of Products Sold" (Load List), accurately listing all products sold for that day. This list shall state the name of the Certified Producer, the identity of each product sold as it appears on the Producer's Certificate and the quantity of each product sold at the Market. These forms will be retained by the City of Sonora for a period not less than eighteen months and will be available for inspection by the Tuolumne County Agricultural Commissioner or County Agricultural Commissioner of origin.

NON-AGRICULTURAL VENDORS:

The Sonora Certified Farmers Market includes a non-certified Market area for Food Vendors and Artisans. The sale of these products are restricted to this area of the Market. Vendors selling under this category may have their facilities inspected by the Community Development Department prior to being allowed to sell at the Market.

Food Vendors:

Only Food Vendors who have cooked, canned, baked, preserved or otherwise treated the product they sell may be allowed to sell at the Market, subject to the following:

- 1) Vendors shall prepare the finished product.
- 2) The City may require the applicant to submit a sample of the products they wish to sell at the Market prior to approval.
- 3) The resale of prepared foods is prohibited.
- 4) Applicants in this category will be selected based on originality, high quality and those that do not duplicate foods already sold at the market.
- 5) Food Vendors products may not compete with products made by Certified Producers from their own certified products.
- 6) All applicable permits, including required Environmental Health Permits, must be obtained and displayed to the public at all times during the Market day.
- 7) All packaged products shall be labeled in accordance with the most current version of the California Retail Food Code.
- 8) All Federal, State and Local Permitting requirements shall be met before a Food Vendor may sell at the Market.
- 9) Prior to obtaining approval to sell at the Market, Food Vendors must obtain a Temporary Food Facility Permit or have an approved Cottage Food Operation Permit as required by the Tuolumne County Resource Agency's Environmental Health Division.
- 10) Vendor must provide Product of Liability Insurance, naming the City of Sonora, its Officers, Officials, Employees and Volunteers as additionally insured, with endorsement or amendment pages, with their Market Application.
- 11) Open flame devices are not allowed in the Market area.
- 12) The sale by a brewing company of their brewed beer, in sealed containers, as allowed for sale under a type 84 Certified Farmers Market Beer Sales Permit. No on-site consumption of alcohol is allowed. A copy of the approved permit must be submitted with the Farmers Market application.

Food Vendor Sampling Requirements:

- 1) Samples shall be kept in approved, clean covered containers.
- 2) All Food Samples shall be distributed in a sanitary manner, such as by toothpicks or disposable utensils.
- 3) Disposal of pits, peels, food waste, utensils and rubbish in leak proof garbage receptacles with tight-fitting lids.
- 4) Potable water shall be available for hand washing and sanitizing, as approved by the Environmental Health Division.
- 5) Potentially hazardous Foods shall be maintained at or below 45 degrees Fahrenheit, or at or above 135 degrees Fahrenheit.
- 6) Hand washing water shall be disposed of in a facility connected to the public sewer system or in a manner approved by the Environmental Health Division.
- 7) Utensils and cutting surfaces shall be smooth, nonabsorbent and easily cleaned or disposed of, as approved by the Environmental Health Division.
- 8) The sale of sampling of alcoholic beverages is prohibited.

Artisans:

Artisans are those who have created, sewn, constructed, or otherwise fashioned from component materials the item(s) they sell may be allowed to sell at the Market, subject to the following:

- 1) Applicants in this category will be selected based on originality, high quality and those that do not duplicate other items already being sold at the Market.

- 2) The component materials must be sufficiently modified from their original state to demonstrate fine craftsmanship.
- 3) Art and craftsmanship which is thematic with the Market is preferred.
- 4) Products will not compete with items made by Certified Producers from their own Certified Products.
- 5) No resale of any item is permitted.
- 6) Artisans must comply with all applicable Rules and Regulations of the Market.
- 7) The City may require the applicant to submit a sampling of the products they wish to sell at the Market.
- 8) Photographs of the items to be sold at the Market are to be included with the Application.

Second Seller Non-Agricultural Vendor Requirements:

A Second Vendor under the Non-Agricultural Vendors category shall be defined as an approved Vendor who sells his/her product at the Market within an approved Vendor's Stand. The requirements for a Second Vendor are as follows:

- 1) Second Vendor must be selling items within the same category.
- 2) Second Vendor can only sell items at one Vendor's stand.
- 3) No more than one Second Vendor per stand will be permitted.
- 4) Any required certifications or permits for the Second Vendor must be posted in the Vendors Stand.
- 5) The Second Vendor must complete and submit the Market Application and required documentation, inspections, and be approved to sell at the Market.
- 6) Application must be submitted two weeks prior to the Applicant's first Market Day.
- 7) The Second Vendor must pay a separate stall fee.
- 8) The Second Vendor is subject to the Market Rules and Regulations.

INFORMATIONAL BOOTH/AGRICULTURAL NON-PROFIT ORGANIZATIONS:

Information booths will be provided for Agricultural Non-Profit Organizations only, as space permits, to be determined at the discretion of the City. These booths will be located only in the non-certified area of the Market. Organizations which qualify and are granted the use of any such booth area are prohibited from the sale of products or services. However, tickets for the organization's fund raising activities may be sold.

MARKET REQUIREMENTS FOR ALL VENDORS:

Market Approved Vendors:

To become an approved Vendor at the Market, the applicant must complete the Market Application. All items intended for sale shall be listed on the Market Application and only those items approved for sale will be allowed to be sold, advertised or displayed.

The Market Application, and additional required items, must be submitted to the Community Development Department on or before Friday, April 21, 2023. Continuing Vendors who wish to start later in the season must still send in their applications prior to Friday, April 21, 2023 deadline to hold their stall space, no exceptions. Allow a minimum of two weeks for processing applications.

As space allows, Vendors may be added during the market year for those applications received after Friday, April 21, 2023. Any applicant placed on the 2023 waiting list will be notified if space becomes

available. The waiting list will only be for the 2023 Market; applicants will have to reapply if they wish to sell in the following market year.

Approved Vendors will receive a notice that they have been approved to sell at the Market including what items they will be allowed to sell. Not all items listed on a Vendor's application may be approved for sale. Be advised, Vendors will be expected to attend every Market Day during their assigned period (*See Stall Fees regarding notifications and penalties*). The number of approved Vendors and allocated stall spaces for each category of products shall be at the sole discretion of the Market Manager. The following will be considered in this determination:

- 1) Vendor's history of compliance with State, Local and Federal Laws and the Market's Rules and Regulations.
- 2) Vendor's history of Market participation.
- 3) Vendor's proposed period of Market participation.
- 4) The present availability and volume of the Vendor's product within the Market.
- 5) The number of unreserved stalls that are available.
- 6) Tuolumne County's Certified Producers are encouraged to participate and they will be given priority for vacant stall space.
- 7) Tuolumne County's Non-Agricultural Vendors will be given priority over those located outside of the County for vacant stall space.

Vendor Staffing:

A family member or employee may sell for an approved Vendor; however, the Vendor must appear to sell at least once during the market year. Family members include spouse, parents, children, grandchildren, grandparents and in addition, any other family member regularly residing in the Vendor's household. Employees include persons employed by the Vendor at a regular salary or hourly wage, either full-time or part-time, but not including any persons whose compensation in whole or in part is based on, or consists of, a commission on sales.

Stall Assignments & Conditions:

- 1) All Approved Vendors admitted into the Market will be assigned an area by the Market Supervisor.
- 2) Each stall is 10'x10'.
- 3) Each Vendor must be in their stalls by 6:30 a.m. and set up by 7:30 a.m.; cleaned up and out of their stall by 12:30 p.m. Those Vendors not in their stalls by 6:30 a.m., without prior approval, may not be allowed in the Market that day.
- 4) Stall fees are due during the Market and will be paid to the Market Supervisor. Vendors must remain in their stalls until the close of the Market.
- 5) Vendors must maintain their stall spaces in a clean and sanitary condition.
- 6) All produce and products sold must be displayed in an attractive manner.
- 7) Each Vendor shall remove containers, waste and trimmings before leaving the Market. Vendors shall not use the City trash bins.
- 8) The City has reserved the parking spaces next to the Market on Stewart and Shepherd Street. These spaces are designated for Certified Agricultural Vendors only.

Stall Fees:

The stall fees are \$35.00 for each 10'x10' stall, or fraction thereof, for each Market Day. The Vendor must call or email the Market Supervisor three days prior to the Market Day if they need to cancel their attendance at the Market. Violation will result in a fine of \$35.00 (Fine must be paid prior to

reentering the Market). Those Primary Vendors selling for a Second Seller will be required to pay an additional stall fee of \$35.00; no additional stall space will be assigned.

Due to the limited number of stalls, if a Vendor misses three or more consecutive assigned Market Days, the Market Supervisor may, at his/her discretion, replace the Vendor with a Vendor on the waiting list for an available space. If this occurs, the Vendor can request to be placed on the waiting list.

CODE OF CONDUCT, ALL VENDORS:

1. All prices must be clearly posted. Collusion among Vendor to raise prices or any attempt to influence a Vendor to increase prices is strictly prohibited.
2. The Environmental Health Division requires that the name of the Facility, City, State, Zip Code, and name of the Operator be legible and clearly visible to patrons for all Agricultural Vendors and Food Purveyors. The facility name shall be in letters at least three inches high, and shall be of a color contrasting with the surface on which it is posted. Letters and numbers for the City, State, and Zip Code may not be less than one inch in height.
3. Vendors SHALL NOT sell to the public before 7:15 a.m. or after 11:45 a.m. If a Vendor continues to sell during the time not allowed, they may be suspended from selling on their next scheduled Market Day. Vendors must depart the Market area by 12:30.
4. Vendors cannot set up at the Market prior to 5:30 a.m.
5. Vendors shall be honest and shall conduct themselves at all times in a courteous and business-like manner.
6. Vendors are responsible for the actions of their representatives, employees or agents.
7. No smoking is allowed within the Market Area and no alcohol is to be consumed while at the Market.
8. Shoes and shirts must be worn.
9. Vendors experiencing any difficulty with customers or other Vendors should refer the matter promptly to the Market Supervisor.
10. No bicycles or skateboards are allowed in the Market Area and no pets are allowed at the Market, with the exception of Service Dogs.
11. The sale of alcohol, except for brewed beer as allowed for sale under a type 84 Certified Farmers Market Beer Sales Permit, or alcohol related products, and pharmaceutical or medicinal products is not allowed at the Market.
12. Vendor shall maintain their stall spaces in a clean and sanitary condition at all times.
13. Each Vendor shall remove containers, waste, and trimmings before leaving the Market. Vendors cannot use the City's trash containers. Refuse collected must be disposed off-site by Vendor.
14. Public safety is of the greatest importance, Vendor booth spaces must be kept in a safe condition. Umbrellas and tents are to be securely weighted and/or fastened. Careful attention shall be paid for pedestrian safety when operating a vehicle in or near the Market area.

DISCIPLINE OR REMOVAL OF AN APPROVED VENDOR:

The Market Manager shall implement and enforce the Market Rules and Regulations in a fair and equitable manner. All Market Vendors must abide by the Market Rules and Regulations as well as all other related local, State and Federal requirements. If violations occur, a Vendor may be removed or suspended from the Market, or have selling privileges at the Market conditioned, modified, or limited, by the Market Supervisor.

The Market Supervisor may issue a Verbal or Written Warning or may issue a Notice of Proposed Suspension or Expulsion. Included within such notice will be a description of the Vendor's violation(s) and the Vendor's right to appeal. The Vendor may appeal the Notice of Proposed Suspension or Expulsion in writing to the Market Manager disputing the alleged violations within 30 days of the notice's mailing date. The Market Manager shall provide a written decision to the Vendor within 15 days of receiving the appeal. The decision of the Market Manager will be final.

The Tuolumne County Agricultural Commissioner shall be notified by the Market Manager if a Vendor is selling products not listed on their Certified Producers Certificate, using a scale that is not sealed as a commercial device, selling produce that is below standards, or using the term organic when they are not registered as such.

APPLICATIONS:

Applications are available on the City of Sonora website at www.sonoraca.com or at the City of Sonora, Community Development Department, 94 N. Washington Street, Sonora.

Applications may be emailed to the Market Manager or mailed to:

City of Sonora
Community Development Department
94 N. Washington Street
Sonora, CA 95370

MARKET & AGENCY CONTACT INFORMATION:

- ▶ **Market Manager** - Rachele Kellogg, Community Development Director, 209-532-3508 or rkellogg@sonoraca.com
- ▶ **Market Supervisor** - Becky Howard, 209-404-5358 or lazarbecky@gmail.com
- ▶ Certified Producer information - Tuolumne County Agricultural Commissioner's Office at 209-533-5691.
- ▶ Temporary Food Facility Permits and food sampling requirements information - Tuolumne County Resource Agency's Environmental Health Division, 209-533-5633
- ▶ California Department of Food and Agriculture, 916-445-2180
- ▶ California Department of Food and Agriculture (CDFA)
Egg Safety and Quality Management Program
1220 N Street
Sacramento, CA 95814
Telephone: 916-900-5062 or ESQM@cdfa.ca.gov
Fax: 916-900-5359
- ▶ Organic seller information - California Department of Food and Agriculture at (916) 445-2180 or email: organicmailing@cdfa.ca.gov

SONORA FIRE DEPARTMENT FIRE REGULATIONS STANDARD DETAILS & SPECIFICATIONS

Subject: Fire Regulations for Portable Exterior
Festival Cooking Booths

SCOPE:

This standard shall apply to individual tents, temporary structures or membrane structures less than 200 square feet in area and canopies less than 400 feet in area used as outdoor portable Festival Cooking Booths.

DEFINITIONS:

For the purpose of this standard, certain terms & words are defined as follows:

Cooking Booths: Booths where food is prepared by a heating or cooking process such as but not limited to grilling, frying, barbecuing, flambé', deep fat frying, baking, warming and boiling.

Deep Fat Frying: Is any cooking operation or process whereby the product floats or is submerged in hot oil during the cooking process.

Vender Booths: Include all booths other than cooking booths.

AHJ: Authority Having Jurisdiction,
City of Sonora Fire Department

Cooking Booth Construction & Location

1. Booths shall be located a minimum of 20 feet from any permanent structure. If conditions warrant, distance may be reduced as approved by the City of Sonora Fire Prevention Bureau.
2. Cooking booths must be separated from non-cooking booths by 10 feet.
3. All fabric or pliable canopy covers / sides / back drop materials must be:
 - a. inherently fire resistive and labeled as such; or
 - b. Treated by a State Fire Marshal licensed applicator. If the booth is owner occupied, it may be treated by the owner with a State Fire Marshal approved fire retardant chemical (empty can and dated receipt will be required).
4. Flooring material used within festival cooking booths, and Under all equipment shall be non-combustible or fire-Retardant treated, as approved by the Fire Prevention Bureau.
5. Exit openings shall be a minimum of 3 feet wide and 6 feet 8 Inches in height.
6. Vehicles shall be parked a minimum of 20 feet from any Booth.

Cooking Equipment

1. All cooking equipment shall be an approved type
2. Coleman stoves or equivalent may be used only with approved fuel and the following conditions;
 - a. No gasoline or kerosene is to be used
 - b. No fueling of stoves in booths

- c. No storage of fuel in booths
3. Butane or propane equipment shall conform to the following
 - a. The maximum size for LPG tanks used inside of booths is 10 gallons.
 - b. A maximum of 10 gallons of LPG fuel for each cooking appliance may be stored outside of the booth.
 - c. Tanks shall have a shut-off valve.
 - d. Stove must have an off/on valve.
 - e. Hoses must be of type approved for use with this equipment.
 - f. Tank must be far enough away from stove to be shut off in case of fire – not under table with stove on top.
 - g. Tank must be protected from damage and secured in upright position.
 - h. No storage of extra butane or propane tanks in booth.
 - i. Turn off tank when not in use.
4. All connections must be tested and may be done with soap & water solution.
5. A minimum of 18 inches shall be provided between the booth back/side drop material and cooking appliances. Clearance may be reduced as approved by the Fire Prevention Bureau.
6. A minimum of 16 inches and shielding shall be provided between deep frying appliances/woks and open flame stoves.

Fire Extinguishers:

Each booth shall have a minimum of one 2A10BC rated portable fire extinguisher. Note that deep fat or flambé' type cooking operations will require a Type K portable fire extinguisher. Fire extinguishers shall conform to the following:

- a. The fire extinguisher must be mounted adjacent to the exit way from the booth and secured so it will not fall over.
- b. It must be visible, accessible, and away from cooking area.
- c. It must be serviced within the last year, with a service tag attached.

Charcoal Barbecue cooking:

1. Charcoal barbecue cooking **is prohibited** inside booths.
2. Only commercial sold charcoal fuel may be used.
3. Charcoal cooking shall be performed only in areas away from the public and shall be located a minimum of 10 feet from any booth/awning with a minimum of 15 feet from any permanent structure.
4. Only commercially sold charcoal lighter fluid or electric starters may be used; NO GASOLINE, Kerosine, ETC.
5. No storage of starter fluid in booths.
6. Coals shall be disposed of only in metal containers that have been designated for such use and approved by the Fire Prevention Bureau. Dumping coals in trash containers is **PROHIBITED**.

Wood Barbecue Cooking

1. Wood Barbecue cooking is prohibited inside of booths.
2. Wood barbecue cooking shall be performed only in areas away from public access.
3. Distances from wood barbecues to permanent structures or festival booths shall be approved by the Fire Prevention Bureau.

4. Fuel wood shall not be stored inside of booths.
5. Coals shall be disposed of only in metal containers that have been designated for such use and approved by the Fire Prevention Bureau. Dumping coals in trash containers is PROHIBITED.

Deep Fat Frying / Flambé' Cooking:

1. Deep frying shall be defined as any cooking operation or process whereby the product floats or is submerged in hot oil during the cooking process.
2. Both Deep fat frying and flambé cooking operations are to be done outside the booth. Both are to be done no closer than 10 feet from combustible material.
3. The cooking area may not be accessible to the general public.
4. Deep fryers must be equipped with a temperature regulating device or other method of regulating temperatures approved by the Fire Prevention Bureau.

Miscellaneous:

1. The City of Sonora Fire Prevention Bureau encourages the use of non-combustible materials in the cooking areas.
2. Remove trash accumulation regularly.
3. Clean all cooking surfaces regularly to prevent the build-up of grease.
4. Gasoline powered generators are prohibited unless specifically approved by the City of Sonora Fire Prevention Bureau.
5. Decorative material must be inherently fire resistive or combustible materials (such as butcher paper or palm leaves) must be treated with a fire retardant paint or spray. The empty can & newly dated receipt may serve as proof. A flame test may be required to determine the materials have been treated properly.
6. Compressed gas cylinders shall be secured in an upright position.
7. All costs for the first-time set-up inspections by the City of Sonora Fire Prevention Bureau will be at the booth operator's expense.

Fire Safety Tips:

- ▶ Know where the location of the fire extinguisher is and how to use it.
- ▶ Do not leave food cooking unattended.
- ▶ Do not wear loose fitting clothing when cooking.
- ▶ Keep combustibles away from heat sources.
- ▶ In case of emergency, dial 9-1-1

CONTACT INFORMATION:

**Sonora Fire Department
Chief Aimee New
201 South Shepherd Street
Sonora, CA 95370
209-532-7432**