Sonora Certified Farmers Market Rules and Regulations 2026

Saturdays, 7:30 a.m. to 11:30 a.m.
May 16th through October 31st, 2025
Theall at Stewart Street
Historic Downtown Sonora

MARKET MANAGEMENT:

The Sonora Certified Farmers 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 Market Manager and Relief Market Manager work with the Community Development Director of the City of Sonora. They also work directly with the vendors, collect fees & load list forms and oversee each Market Day. The Community Development Director, Market Manager & Relief Market Manager and 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. The decision of the Market Manager will be final.

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 or on leased land. A producer can sell fresh fruits, nuts, vegetables, shell eggs, honey, flowers, nursery stock, wine/cider, and frozen meat, such as poultry, beef and pork. In addition to these rules and regulations, Certified Producers are subject to all State and Federal Regulations.

A producer may also sell “non-certifiable agricultural products.” These processed 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 with a valid Certified Producer's 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 throughout the entire 2026 season. If a Certified Producer’s Certificate is updated during the 2026 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 and bedding plants. This will require a Nursery License from the California Department of Food and Agriculture. If your total sales during a 12-month period will be less than $1,000, you can obtain a Fee Exempt License to Sell Nursery Stock from your local Agricultural Commissioner office.

The selling of eggs requires an Egg Handlers License through the California Department of Food and Agriculture (CDFA), Egg Safety and Quality Management Program. You'll also need to register with the California Department of Food and Agriculture's Animal Care Program. For more information go to AnimalCare@cdfa.ca.gov.

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.

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 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 Producer's Certificate in clear sight during Market business hours.
6) Producers can only sell those items listed on the Certified Producer's 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 CDFA 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.

ELECTRONIC BENEFIT TRANSFER (EBT) PROGRAM:

The EBT system is used in California for the delivery, redemption, and reconciliation of issued public assistance benefits, such as CalFresh, CalWORKS, and other food and cash aid benefits.

Patrons who have been issued an authorized EBT card may purchase script in the form of wooded tokens, up to the amount authorized, from designated Market staff. The patron's EBT card will be debited for the value of the tokens purchased and patrons will use the tokens for purchased of eligible foods only, from authorized vendors at the Market. Patrons have no time limit on the use of purchased tokens at the Market.

EBT currency accepted by the Market are wooden tokens with the unique imprint of **Sonora Farmers Market**, and the currency amount imprinted on each side and are issued in $1, $5 and $10 denominations.

- Vendor agrees to accept only Market tokens displaying "Sonora Farmers Market" and will not accept any other market's tokens and/or printed script.
- Vendor agrees to accept tokens only for the purchase of SNAP-eligible foods including bread, produce, meat, fish, poultry, dairy products, seeds, and plants which produce food to eat. (You will be provided with a list of eligible and non-eligible foods.)
- Vendor agrees that U.S. currency will NOT be returned to the customer as change if payment for product is solely by tokens. The value of tokens received by Vendor will not exceed the posted value of the product purchased by the customer. Customers may combine cash with tokens to purchase eligible items.
- Vendor agrees to not exchange any tokens for U.S. currency with any person or another vendor. Only with authorized Market staff.
- Vendor agrees to post a sign (provided by the Market) identifying Vendor's stall as an authorized EBT vendor.
- Vendor must follow all guidelines, as set forth by federal and state authorities and the Market.
- The Market reserved the right to immediately suspend or terminate a vendor from the EBT program if observation, or evidence of, failure to comply with the program.

- Vendor may voluntarily stop participating in the EBT program at any time but must notify the Market prior to such action.

EBT is an optional program for market vendors. Not all vendors will qualify to participate in the program. Vendors will need to have a W-9 on file to receive payment from the program. If the City has a W-9 on file for a vendor, and all information is accurate, there is no need to submit a new W-9. The City of Sonora will issue reimbursement checks to each vendor submitting tokens to the Market Manager prior to the next market.

A program agreement is part of the vendor documents needed at the start of the market season.

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. A copy of the approved permit must be submitted with the Farmers Market application.

Sampling Requirements:

Distribution of food samples by Certified Producers and Food Vendors 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 of 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, non-absorbent 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.

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 sample 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 BOOTHS/AGRICULTURAL NON-PROFIT ORGANIZATIONS:

Information booths are free and provided as space permits and to be determined at the discretion of the Market Manager. Agricultural Non-Profit Organizations are given top priority. 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 must have a Seller's Permit for the sale of products or services. Tickets for the organization's fundraising 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 Market Manager or Community Development Director on or before Friday, April 17, 2026. Continuing vendors who wish to start later in the season must still send in their applications prior to Friday, April 17, 2026 deadline to hold their stall space, no exception. 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 17, 2026. Any applicant placed on the 2026 waiting list will be notified if space becomes available. The waiting list will only be for the 2026 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 discussed with Market Manager. (*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.

***** Please note, applying to the market does not guarantee acceptance. *****

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 Manager.
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 1 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 Manager. Only cash or check - paid to the order of, City of Sonora - are approved. Receipts are issued to each vendor.
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's trash bins.
8) The City has reserved the parking spaces next to the Market on Shepherd St. and Land and Structure parking lot on Stewart St. for Certified Agricultural Vendors only.
9) Vendors must remain in their stall spaces until the closure of the Market unless authorized by Market Manager.

Stall Fees:

The stall fees are $40.00 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 $40.00 (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 $40.00; 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 Manager 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 Vendors 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, 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 Manager.
10) No bicycles or skateboards are allowed in the market, and no pets are allowed at the market, except for Service Dogs.
11) The sale of beer, wine, and cider is allowed, with correct licensing. The sale of all other alcohol related products, pharmaceutical or medicinal products are not allowed at the market.
12) Vendors 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.

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 Manger. The Market Manager 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 Producer's 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 (Becky Howard)

sonorafarmersmarket@gmail.com

MARKET & AGENCY CONTACT INFORMATION:

- **Market Manager** - Becky Howard, 209-404-5358 or sonorafarmersmarket@gmail.com
- **Relief Market Manager** – Jessica Hodge, 209-303-0386 & Victoria Arduengo, 209-777-7267
- **Community Development Director** - Tyler Summersett, 209-532-3508 ext. 201 or tsummersett@sonoraca.com
- Certified Producer information -Tuolumne County Agricultural Commissioner's Office, 209-533-5691
- Temporary Food Facility Permits and food sampling requirements information – Tuolumne County Resource Agency's Environmental Health Division, 209-533-5633; www.tuolumnecounty.ca.gov/247/safe-food
- California Department of Food and Agriculture, 916-445-2180; www.cdfa.ca.gov
- 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
- Seller's Permit Information - California Department of Tax and Fee Administration cdtfa.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 / backdrop 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.

***C*ooking 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 the booth 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 the stove to be shut off in case of fire – not under the table with the stove on top.
    g. Tank must be protected from damage and secured in an 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 commercially 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 resistant 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 Brittan Gregory
201 South Shepherd Street
Sonora, CA 95370
209-532-7432