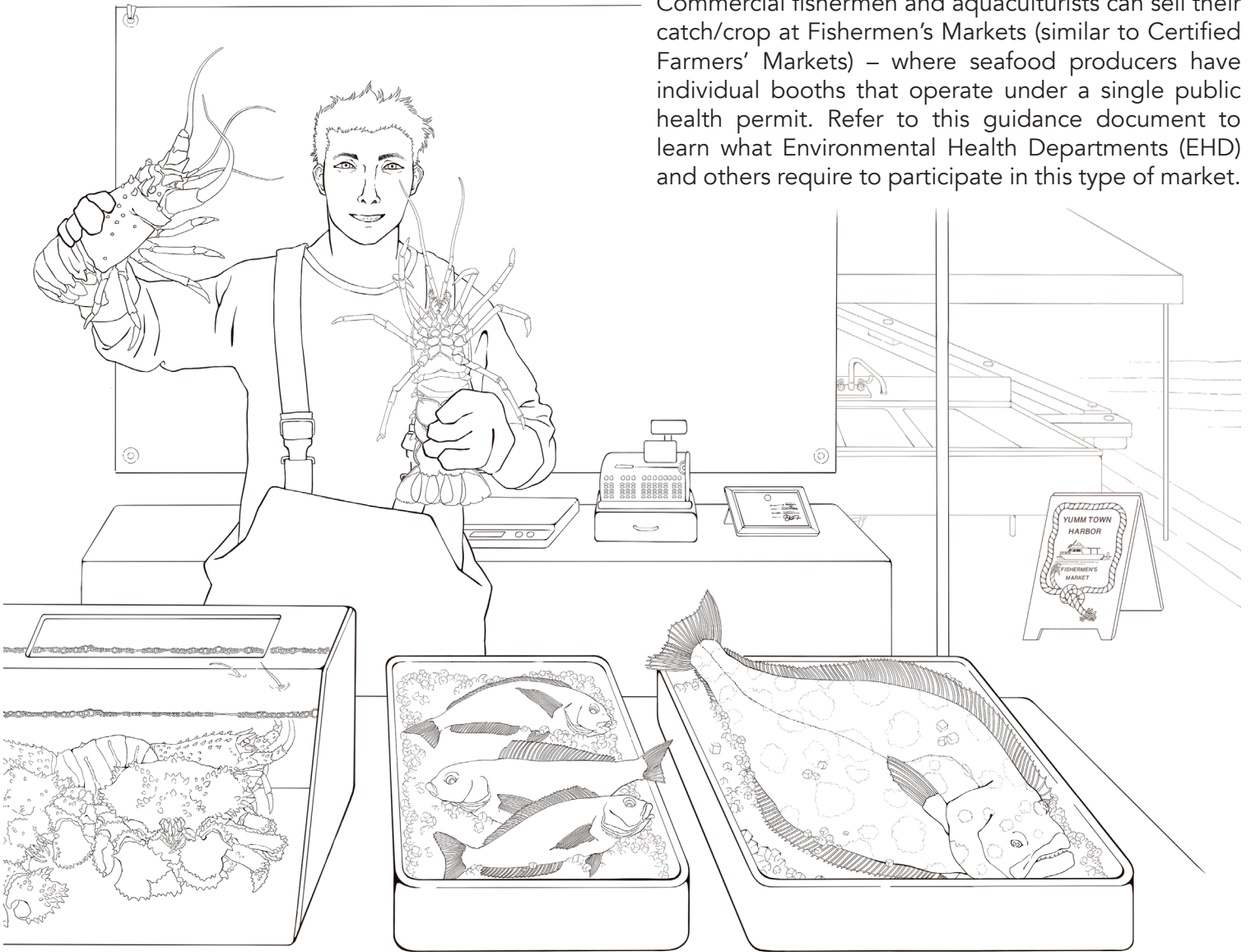




PARTICIPATING IN A FISHERMEN'S MARKET

Navigating the Permitting Process

Commercial fishermen and aquaculturists can sell their catch/crop at Fishermen's Markets (similar to Certified Farmers' Markets) – where 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 participate in this type of market.



1.

Determine if you are eligible to participate

2.

Identify what products you'd like to sell

3.

Identify a market you'd like to participate in

4.

Obtain required permits

5.

Prepare required booth components

CHECKLIST

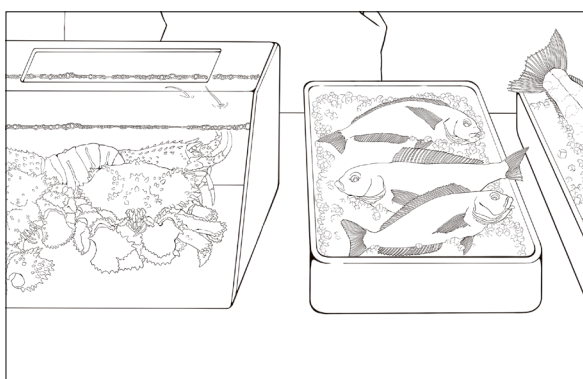
1.



☐ DETERMINE IF YOU ARE ELIGIBLE TO PARTICIPATE

Booth Operator Eligibility: Vendors must be a California-licensed commercial fisherman or California-registered aquaculturist selling their own catch/crop, and/or that of one or two other licensed fishermen/growers. For the latter, a copy of the license and contact information for the other producer(s) must be on hand.

2.



☐ IDENTIFY WHAT PRODUCTS YOU'D LIKE TO SELL

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 seaweeds, raw fresh fish, or fresh frozen fish.

"FISH" DEFINED

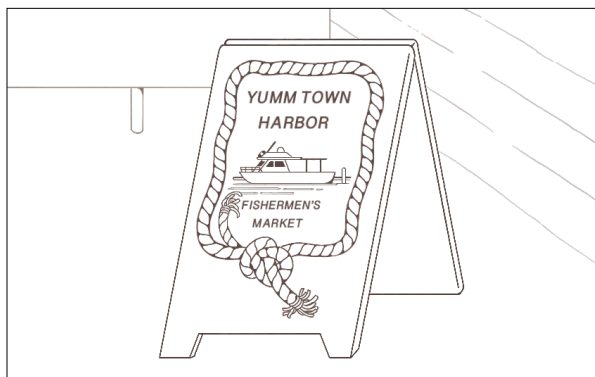
Fish means any fresh or saltwater finfish, crustaceans, and other forms of aquatic life, other than birds or mammals, and all molluscan shellfish, if intended for human consumption. Fish also includes alligator, frog, aquatic turtle, jellyfish, sea cucumber, and sea urchin, and the roe of these animals.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

- **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 3).
- **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 to learn more about these requirements.

3.

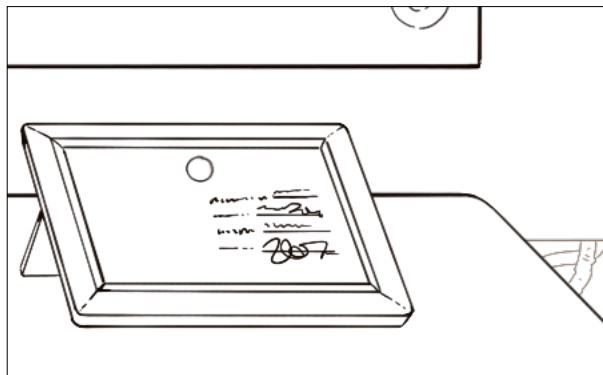


IDENTIFY A MARKET YOU'D LIKE TO PARTICIPATE IN

To learn about existing Fishermen's Markets, visit the California Sea Grant "[Discover California Seafood](#)" webpage. Contact the market organizer to discuss your participation. Some markets may limit the number and/or type of vendor.

Note: If you'd like to start a new market, refer to "Organizing a Fishermen's Market."

4.



OBTAIN REQUIRED PERMITS

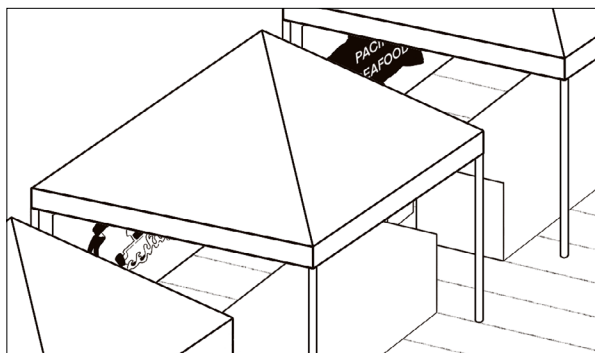
For food preparation (cutting, filleting, packaging of fish):

- A Temporary Food Facility (TFF) permit may be obtained to cut, fillet or package fish.
- TFFs must operate adjacent to and in conjunction with the Fishermen'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 Market Your Catch website for more information. 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.
- California Department of Food and Agriculture: Certified (approved and registered) scales must be used to weigh product that is sold at the market.

5.



PREPARE REQUIRED BOOTH COMPONENTS

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

Prepare required booth components (cont.)



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

Handwashing station: An approved station must be provided at your 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.

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): Must be a 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.

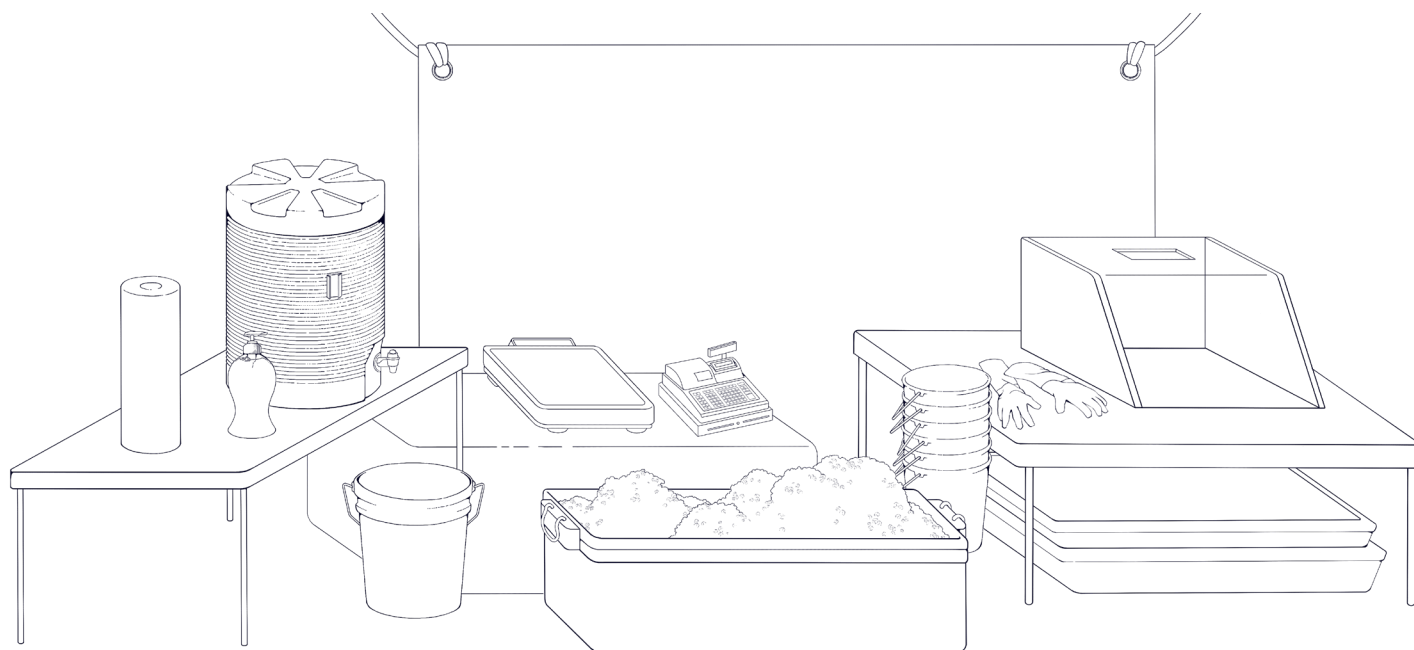
Food must be stored within a permitted permanent food facility.

Transport of products to and from market:

Approved temperature control methods (see #4 above) and steps to reduce contamination are required when transporting seafood to and from the market.

GENERAL CHECKLIST

Participating in a Fishermen's Market



EQUIPMENT

- Payment system (cash register, Venmo)
- Certified scale
- Hand and warewashing stations
- Overhead protection

SALES

- Sales receipts
- Signage (booth, pricing)
- Bags
- Gloves

HOLDING & TRANSPORT

- Ice
- Thermometer
- Buckets
- Cooler
- Trays & tables
- Portable tank & bubbler (as needed)



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