



# AGRITOURISM INTENSIVE PERMITS & REGULATIONS: SELLING & SERVING FOOD

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SELLING FOOD ON  
THE FARM

# FARM STAND SALES

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Sale of produce grown on the farm

No permit from EH

Allowed on Ag zoned

Not inside a building

May have size limits



# 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



# SELLING FOOD ON THE FARM: ENVIRONMENTAL HEALTH PERMITS



Permit required from EH **for the farm:**

- Pre-packaged
- Foods made on site (e.g., pizza oven)
- Other vendors on the farm (e.g., festival)\*

\*Each food vendor must obtain EH permit



Permit from EH **not** required for the farm:

Licensed caterer, licensed food truck

Permit from county planning may be required to do these activities.



# MAKING VALUE ADD FOODS

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## Cottage Foods Operation

- Home Kitchen
- Only foods on CFO list
- County Enviro Health

## Processed Food Registration

- Commercial kitchen
- All except low acid canned
- CA Dept of Public Health

Permit from planning probably required to make and/or sell on the farm





## MAKING VALUE ADD FOODS

### Cannery

- Low acid canned foods
- California Dept of Public Health

### Co-packer

- Makes and packages foods for you
- Have receipt from co-packer

# MAKING & SELLING...

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## Dairy Products

- CA Dept of Food & Ag

## Sale of Meat

- USDA only



Permit from planning probably required to make and/or sell on the farm

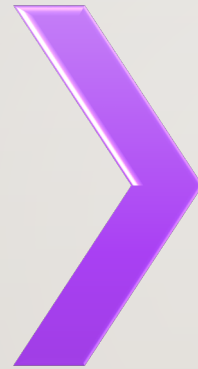
A photograph of a sheep and two lambs in a green field. The sheep is in the center, flanked by two lambs. The text "OVER NIGHT GUESTS" is overlaid in white, bold, sans-serif font across the middle of the image. A vertical white line is positioned to the left of the sheep.

OVER NIGHT GUESTS

# OVERNIGHT GUESTS



- Meal(s) included in price
- Any meal(s)
- Must have ag education
- Must be incidental to farm income



Bed &  
Breakfast

- Meal included in price
- Breakfast only



No meals

Farm Stay and B&B must obtain food facility permit from EH  
Overnight guest activities will require permit from county planning

The background is a deep teal color with a dynamic, underwater-like texture. Numerous small, clear bubbles are scattered throughout, particularly concentrated near the top edge where they appear to be rising. A thin, white vertical line is positioned on the left side of the frame, extending from the top to the bottom. The text 'WELL & SEPTIC' is centered horizontally and vertically in a clean, white, sans-serif font.

# WELL & SEPTIC

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- Farm stand sampling and/or selling more than produce
- Cottage Foods
- Processed Food Registration
- Retail Food Facility

Well water is tested quarterly for coliform and E. coli



- Self Certification up to 20 years old for CFO
- Field Clearance by qualified septic consultant for all other activities that use septic

\*Each county is different

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