

Environmental Health Services

Health Agency | Public Health

**PROTECTS PUBLIC HEALTH * SERVES THE
COMMUNITY * PROVIDES FOR A SAFE &
HEALTHFUL ENVIRONMENT**

**Environmental Health Services Division performs
inspections to prevent exposure to toxic
substances, disease-causing agents, and
unsanitary conditions.**

ENVIRONMENTAL HEALTH MISSION STATEMENT

**To contribute to a better everyday life through
the implementation of environmental public
health protection programs that prevent the
transmission of disease and exposure to
harmful levels of environmental contaminants.**

Environmental Health Services

Health Agency | Public Health

CUPA Program

- Aboveground Petroleum Storage Tank
- California Accidental Release Prevention
- Hazardous Materials Business Plan
- Hazardous Waste Generator
- Household Hazardous Waste Disposal
- Tiered Permitting Hazardous Materials/Waste Permit
- Underground Storage Tanks

Consumer Protection

- Body Art
- Cross-connection control
- Food Safety
- Liquid & Solid Waste
- Recreational Water Health (pools, spas, beaches)
- Small Public Water Systems
- Wells

Food Safety Program

- **Prevent the occurrence of foodborne illnesses**
 - **Safe preparation, production and service of food.**
 - **Hygienic, properly equipped and maintained food facilities.**
- **Stores, prepares, packages, serves, vends, or otherwise provides food intended for human consumption to the general public, must be conducted within an approved food facility.**
- **"Food" means a raw, cooked, or processed edible substance, ice, beverage, or ingredient for human consumption.**



Consumer Protection Districts

North County

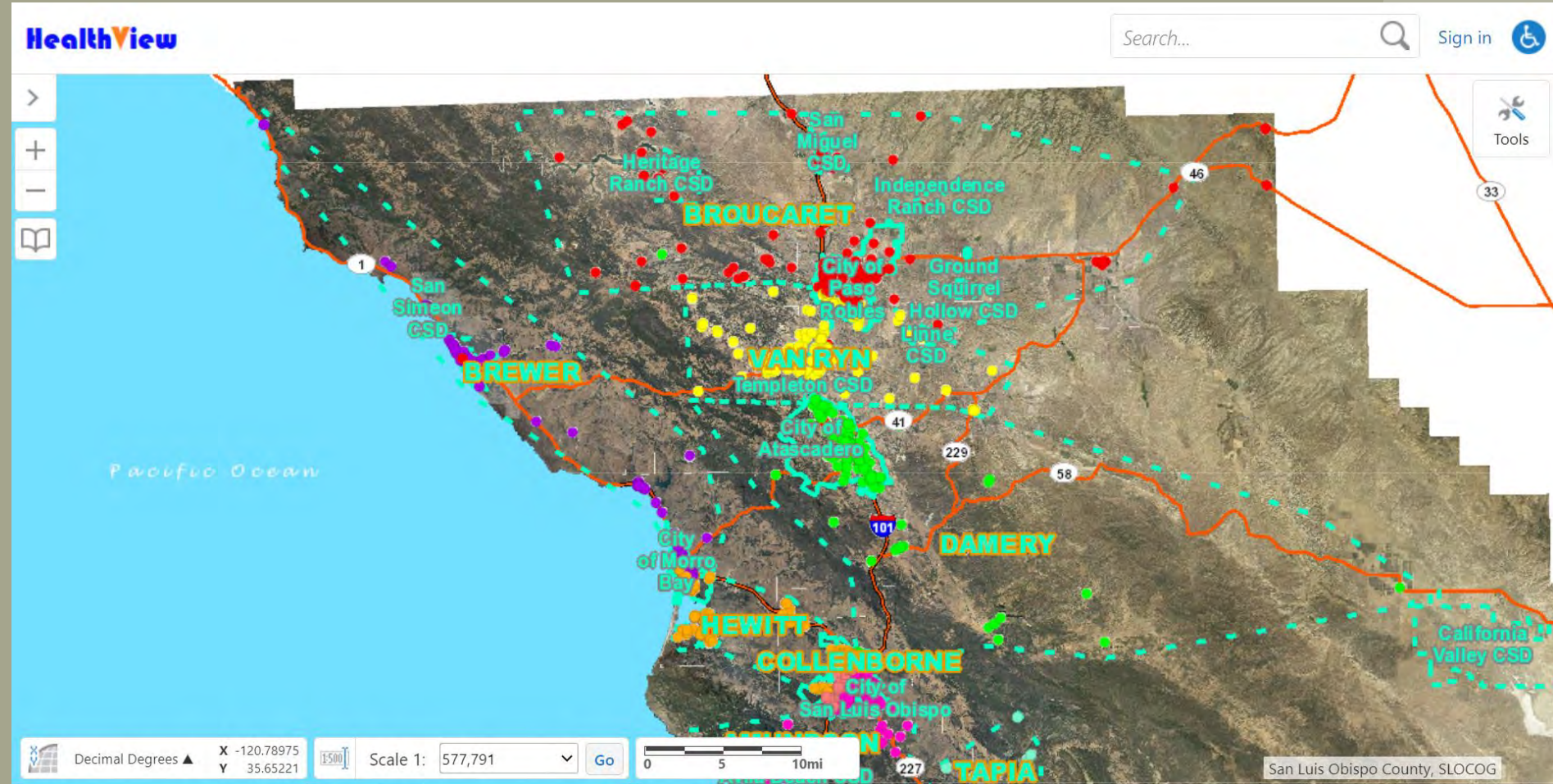
- San Miguel, Paso Robles
- Templeton, Paso Robles, Creston
- Atascadero, Santa Margarita

Central/Coast

- San Simeon, Cambria, Cayucos, Morro Bay
- Los Osos, Morro Bay, SLO
- San Luis Obispo

South County

- Shell Beach, Avila, SLO
- Pismo, Grover Beach, Oceano



Permitted Food Facilities

FIXED/PERMENANT

Produce Stand, Retail Market, Restaurant, Bar, Commissary, Host Facility (Re: Catering), Cottage Food Operation.

MOBILES

Enclosed, Unenclosed, Prepackaged, Limited preparation, full preparation.

Produce Truck, Push-cart, Full-prep Trailer, Ice cream Truck.

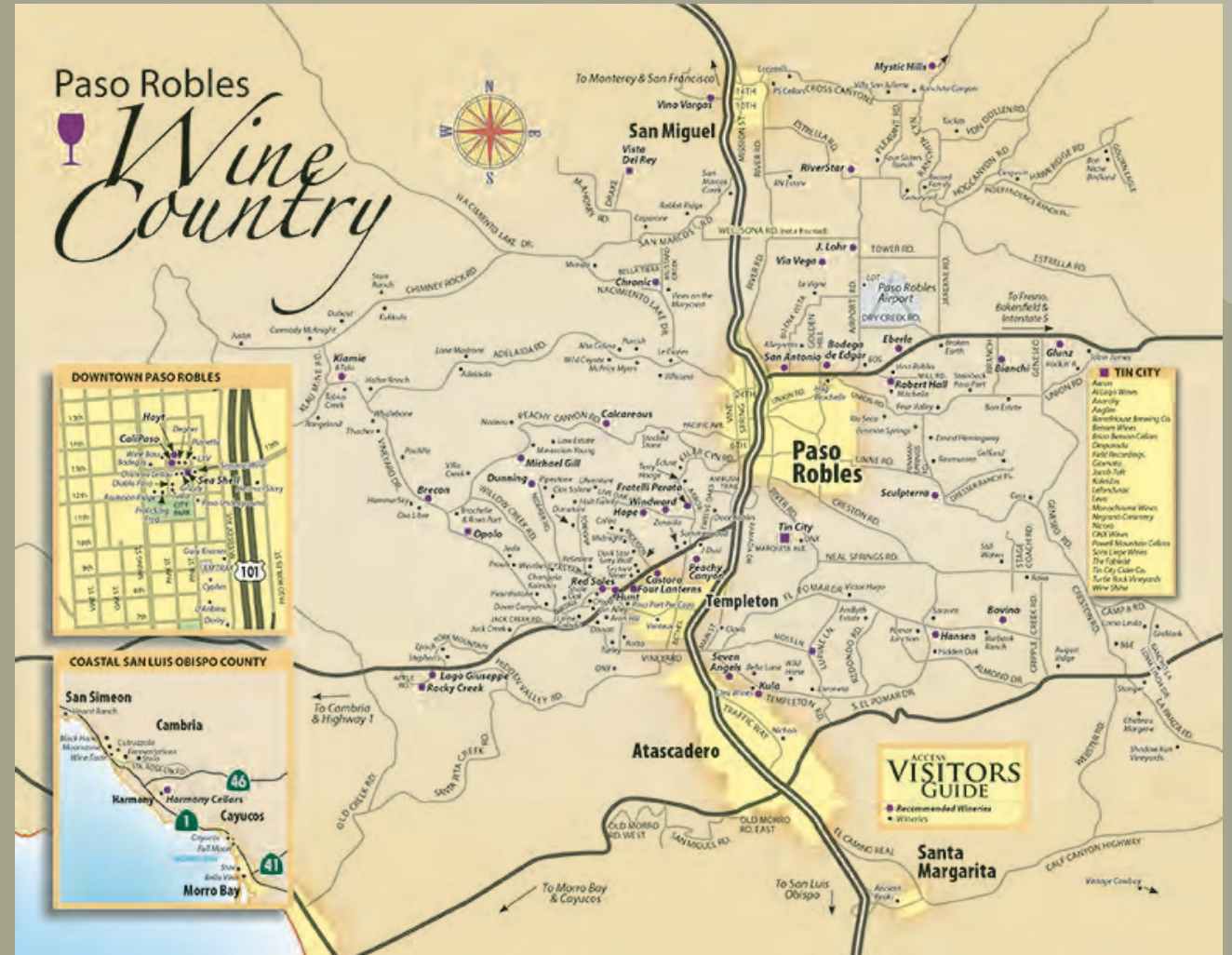
TEMPORARY FOOD FACILITY (TFF)

Community events only, full-prep on-site, enclosed, unenclosed.



Other Approved Facilities

- GROWER/SELLER FARM STAND
- TASTING ROOMS
 - Wine, Beer
- CERTIFIED FARMERS @ FARMER'S MARKETS
 - Products limited by AG Dept.
- NOT FOR PROFIT/CHARITABLE TEMP. FOOD FACILITY
- RETAIL STORES
 - Up to 25 linear feet display area
 - E.g. 5x5 ft rack at check out
 - Shelf-stable & prepackaged



Farm Stand Cottage Food Stand Produce Stand Retail Market



PRODUCE FACILITY REQUIREMENTS (except MFFs)

	GROWER/SELLER	FARM STAND	FARM STAND WITH SAMPLING	PRODUCE STAND (Pre Cal Code)	PRODUCE STAND (Cal Code)
Limitation of Food Offered for Sale	Whole produce or shell eggs grown <u>only</u> by the producer.	<ul style="list-style-type: none"> Whole produce or shell eggs grown <u>only</u> by the producer. Prepackaged, non-PHF from an approved source grown or produced in close proximity to the farm stand. Prepackaged, non-PHF from an approved source that has not been grown or produced in close proximity to the farm stand, including bottled water and soft drinks. 	<ul style="list-style-type: none"> Whole produce or shell eggs grown <u>only</u> by the producer. Prepackaged, non-PHF from an approved source grown or produced in close proximity to the farm stand. Prepackaged non-PHF from an approved source that has not been grown or produced in close proximity to the farm stand, including bottled water and soft drinks. 	<ul style="list-style-type: none"> Whole edible portion of a plant in it's raw or natural state. Shell eggs 	<ul style="list-style-type: none"> Whole edible portion of a plant in it's raw or natural state Shell eggs
Other Limitations	<ul style="list-style-type: none"> Sales conducted on premises controlled by the producer. 	<ul style="list-style-type: none"> Sales conducted at or near the point of production. Prepackaged food products, not grown or produced in close proximity to the farm stand are limited to 50 ft of storage and sales area. 	<ul style="list-style-type: none"> Prepackaged food products, not grown or produced in close proximity to the farm stand are limited to 50 ft of storage and sales area. Food preparation prohibited, except for food samples. PHF samples must be disposed of within 2 hours after cutting. 	<ul style="list-style-type: none"> Food preparation prohibited. Sampling prohibited. Limited to 10% prepackaged, non-PHF (CCR, Title 17). 	<ul style="list-style-type: none"> Food preparation prohibited. Sampling prohibited. No Prepackaged food.
Permit Requirement	Exempt	Permit Required	Permit Required	Permit Required	Permit Required

REQUIREMENTS:					
Enclosure	Exempt	Exempt	Exempt	No more than one side to be open during business hours.	Full enclosure required.
Food Storage	Exempt	Vermine proof area or container required for storage of prepackaged food during hours of in-operation, if the structure is not vermin proof.	Vermine proof area or container required for storage of processed prepackaged food during hours of in-operation, if structure is not vermin proof.	Approved toilet & hand wash facilities required at the facility.	Approved toilet & hand wash facilities required within the food facility.
Sampling	None	None	Allowed if conducted in accordance with HSC 11-437 (b) 1-8	None	None
Toilet & Hand washing	Exempt	Exempt	Approved toilet & hand wash facilities provided at convenient locations: <ul style="list-style-type: none"> Within a 5 minute walk of place of work or, if not possible due to road layout, terrain or other physical conditions, located at the point of vehicular access. Clean water & soap or other cleanser required for hand washing. 	Approved toilet & hand wash facilities required at the facility.	Approved toilet & hand wash facilities required within the food facility.
Potable Water	Exempt	Exempt	Potable water required for cleaning of produce prior to sampling, hand washing and utensil sanitizing.	Potable water required for hand washing.	Potable water required at all fixtures.
Wastewater Disposal	Exempt	Exempt	Disposed of in a facility connected to a public sewer system or in a manner approved by the enforcement agency.	Disposed of in a facility connected to a public sewer system or in a manner approved by the enforcement agency.	Disposed of in a facility connected to a public sewer system or in a manner approved by the enforcement agency.

Tasting Room

Exempt from permitting if:

No other beverage, except for bottles of wine or beer and prepackaged non-potentially hazardous beverages, is offered for sale or for onsite consumption and no food, except for crackers, pretzels, or prepackaged food that is not potentially hazardous food is offered for sale or for onsite consumption.

Bar

Retail Market

Host Facility

Restaurant



Cottage Food Operation Registration

- **Class A Registration (direct sales),**
- **Class B Permit (indirect sales) occurring within San Luis Obispo County.**

Private home where specific low-risk food products are made or repackaged for sale to consumers.



Cottage food operations are allowed to produce certain non-potentially hazardous foods. These are foods that do not support the rapid growth of bacteria that would make people sick when held outside of refrigeration temperatures. The list of approved cottage food categories and their ethnic variations, which cottage food operations are allowed to produce, are listed below. The list will be maintained and updated by the California Department of Public Health (CDPH) on its Internet website as necessary. CDPH may add to or delete food products from the approved products list. Notice of any change, reason for the change, the authority for the change, and the nature of the change to the approved food products list will be posted on the CDPH website and shall be become effective thirty (30) days after the notice is posted.

Approved Food Products List (July 1, 2020):

- (1) Baked goods, without cream, custard, or meat fillings, such as breads, biscuits, churros, cookies, pastries, and tortillas.
- (2) Candy, such as brittle and toffee.
- (3) Chocolate-covered nonperishable foods, such as nuts and dried fruits.
- (4) Dried fruit.
- (5) Dried pasta.
- (6) Dry baking mixes.
- (7) Fruit pies, fruit empanadas, and fruit tamales.
- (8) Granola, cereals, and trail mixes.
- (9) Herb blends and dried mole paste.
- (10) Honey and sweet sorghum syrup.
- (11) Jams, jellies, preserves, and fruit butter that comply with the standard described in [Part 150 of Title 21 of the Code of Federal Regulations](#). * See Below
- (12) Nut mixes and nut butters.
- (13) Popcorn.
- (14) Vinegar and mustard.
- (15) Roasted coffee and dried tea.
- (16) Waffle cones and pizelles.
- (17) Cotton candy.
- (18) Candied apples.
- (19) Confections such as salted caramel, fudge, marshmallow bars, chocolate covered marshmallow, nuts, and hard candy, or any combination thereof.
- (20) Buttercream frosting, buttercream icing, buttercream fondant, and gum paste that do not contain eggs, cream, or cream cheese.
- (21) Dried or Dehydrated vegetables.
- (22) Dried vegetarian-based soup mixes.
- (23) Vegetable and potato chips.
- (24) Ground chocolate.
- (25) Seasoning salt.
- (26) Flat icing.

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- (27) Marshmallows that do not contain eggs.
- (28) Popcorn balls.
- (29) Dried grain mixes.
- (30) Fried or baked donuts and waffles.
- (31) Dried hot chocolate (dried powdered mixes or molded hardened cocoa pieces).
- (32) Fruit infused vinegar (containing only high-acid fruits such as apple, crabapple, nectarine, peach, plum, quince, blackberry, blueberry, cherry, cranberry, grape, huckleberry, gooseberry, loganberry, pomegranate, pineapple, raspberry, strawberry, tomatillo, youngberry, grapefruit, kumquat, lemon, lime, orange).
- (33) Dried fruit powders.
- (34) Dried spiced sugars.
- (35) Dessert sprinkles (edible) such as sanding and crystal sugars, non-pareils, confetti, sequins, dragees, sugar-shapes, sugar-strands (jimmies), comfits, mini-chocolates, and pralines.

***Jams, jellies, preserves, and fruit butter:** Cottage food operations which produce jams, jellies, preserves, and other related products must be sure that their products meet the legal established standards of identity requirements for those products as set forth in [21 CFR Part 150](#). The purpose of the regulation is to maintain the integrity of the food product to ensure consumers consistently get what they expect. The product name and ingredients listed on the label must be factual and comply with the legal definitions and standards of identity or the product may be considered misbranded. Products made with other ingredients that are not defined in 21 CFR 150 cannot be produced by cottage food operations. Addition of other ingredients or alteration of ingredient profiles changes the chemistry of the food, which can allow the growth of various bacteria and toxins under the right conditions. For example, addition of peppers (i.e. jalapeno pepper) to make pepper jelly is not supported by 21 CFR 150 and the addition of this low acid ingredient could cause the formation of botulism toxin in the product if the proper controls are not used.

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Approved Water Source

Required for most operations due to requirement for potable water for:

- Food production
- Handwashing
- Warewashing
- State or county regulated, city water, CSD's
- Food facilities on private wells

Food Facilities with Private Water Wells

Food facilities not served by a public water system have a responsibility to ensure a safe water supply. The California Retail Food Code (CalCode), Section 114192, states that "an adequate, protected, pressurized, potable supply of hot water and cold water shall be provided," while Section 113869 defines "Potable water" as "water that complies with the standards for transient noncommunity water systems pursuant to the California Safe Drinking Water Act, Chapter 4 (commencing with Section 116270) of Part 12, to the extent permitted by federal law."

The California Safe Drinking Water Act provides the following definitions:

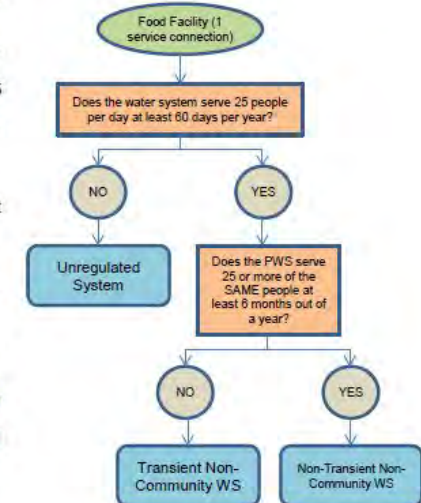
"116275. As used in this chapter:

(h) "Public water system" means a system for the provision of water for human consumption through pipes or other constructed conveyances that has 15 or more service connections or regularly serves at least 25 individuals daily at least 60 days out of the year.

A public water system includes the following:

(o) "Transient noncommunity water system" means a noncommunity water system that does not regularly serve at least 25 of the same persons over six months per year."

To achieve compliance with the regulations above, San Luis Obispo County will have facilities with private water wells which either utilize an unregulated water supply (with obligations to comply with "standards") or are served by a regulated transient non-community water system. This chart provides a decision tree for the proper classification of a food facility's water supply. All Public Water Systems (PWS) with less than 200 connections will be issued a water system permit and will be regulated by this office. Unregulated water systems serving a regulated food facility will be regulated as part of their food facility permit.



Unregulated water systems serving a food facility are required to comply with the following testing requirements:

Constituent	Frequency
Bacteriological	Monthly
Nitrate (NO3)	Annually
Nitrite (NO2)	Triennially (every 3 years)
Inorganic Chemicals (& Arsenic)	Once
Secondary Standards	Once

In addition to testing requirements, food facilities (including cottage food operations) are required to maintain their water system to ensure safety of their water supply. This includes but is not limited to ensuring that the source, distribution system and storage facilities are maintained to protect against contamination or pollution. Failure to comply with either testing or system structural requirements will result in a violation No. 21. Water on the food facility's inspection report.

State Agencies

California Department of Public Health (CDPH)

- Wholesale
- Internet sales
- Special processes
 - Canning/jarring, juicing,
 - Packaging for sale off-site,
 - Reduced oxygen packaging,
 - Fermenting for preservation,
 - Organics program,
 - Processed food registration



California Department of Food & Agriculture (CDFA)

- Wholesale
- Special Processes
 - Smoking & curing for preservation,
- Cheese, yogurt, dairy production,



Local Agencies

- **SLO County AG Department**
 - Certified farmer's market,
 - Apiary registration,
 - Pesticide use registration.

- **Local Planning & Building Authority**
 - Zoning,
 - Tasting rooms,



Common mistakes...

- **Product “creep”**
 - CFO’s adding unapproved ingredients or adding unapproved products,
 - Canning/jarring beyond traditional jams and jellies (no peppers, tomatoes, veggies, other low-acid foods)
 - Adding products to a farm stand that then requires permit.
- **Failure to check with zoning/planning departments.**
- **“Shopping” ideas around to different inspectors,**
- **Starting remodel or construction without approved designs/plans.**

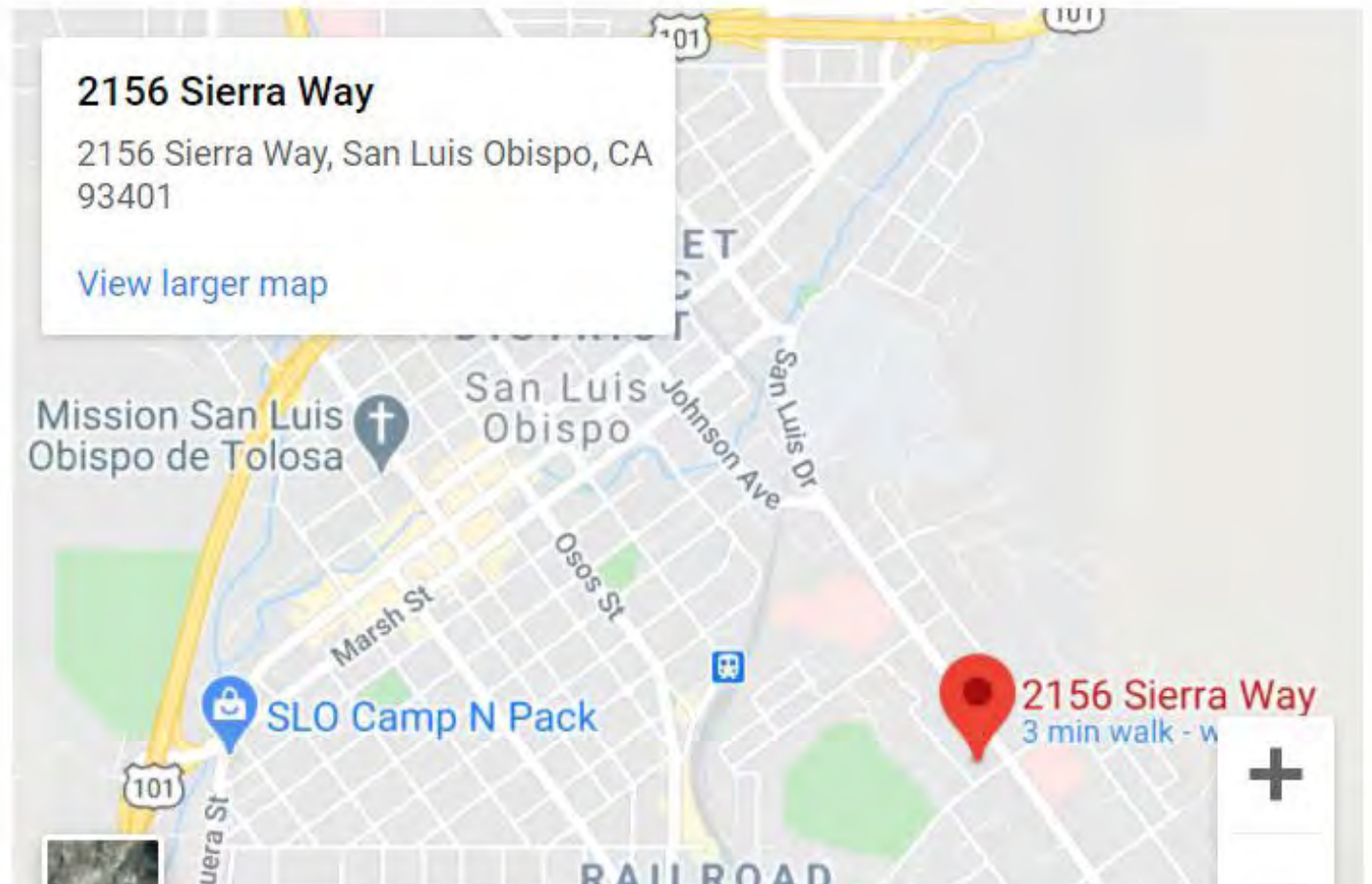
Environmental Health Division

🕒 Monday - Friday 8-5

📍 2156 Sierra Way Suite B
San Luis Obispo , CA 93401

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☎ Fax: (805) 781-4211



Environmental Health Services Division Contact Information

Please note, the EHS office is closed to in-person visitation until further notice, however we remain open for business during the hours noted above via phone or email.

General

- Email: ehs@co.slo.ca.us (or use the form below)
- Phone: (805) 781-5544
- Mailing/Site Address: 2156 Sierra Way Suite B, San Luis Obispo, CA, 93401

Environmental Health Supervisors

Leslie Terry (805) 781-5553; lterry@co.slo.ca.us

- Beach Water Quality, Cross-Connection Prevention, Land Use, Small Public Water Systems, Water Well Programs

Aaron LaBarre (805) 781-5595; alabarre@co.slo.ca.us

- Hazardous Materials (CUPA) Programs
- Body Art, Food Protection, Swimming Pools and Spas, and Vector Programs