

Plumas County Environmental Health

Debbie Anderson, REHS
530-283-6355



PCEH Mission Statement

- The mission of the Plumas County Environmental Health Department is to preserve the environment and enhance public health through outreach, education, collaborative planning, and sensible applications of environmental health principles, laws and statutes.

PCEH Programs

- Food Safety
- Liquid Waste Mgmt
- Drinking Water Protection
- Land Use and Development
- Solid Waste Mgmt
- Hazardous Materials Mgmt
- Public Water Systems
- Vectors and Rabies Control
- Recreational Health
- Housing and Institution Safety

FOOD SAFETY is the goal

Producer

- CalCode Sec. 113880
- Any person who produces shell eggs or edible plants by the practice of agricultural arts upon land that the person controls

Approved Source

- CalCode Sec. 113735
- Any whole or uncut fruit or vegetable or unrefrigerated shell eggs grown in compliance with all applicable regulations and food safety guidelines

DIRECT SALES

- Vegetable Stand
- Produce Stand
- Farm Stand
- Cottage Food Operation



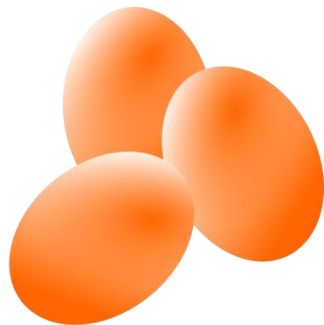
VEGETABLE STAND



- No EH permit or inspection required
- Premises must be under the control of the producer
- Limited to whole fruits and vegetable grown by the producer
- Unrefrigerated eggs from the producer are also included
- Would include CSAs and U-pick operations

PRODUCE STAND

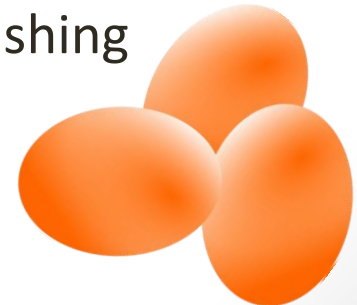
- EH permit and inspection required
- May be on or off the farm premises
- Whole fruits and vegetable may be grown by other producers
- Eggs in the shell are also included



FARM STAND



- EH permit and inspection required
- May be on or off the farm premises
- Whole fruits and vegetable may be grown by other producers
- Eggs in the shell are also included
- Non-potentially hazardous prepackaged (NPHP) foods grown or produced in close proximity to the farm are allowed
- NPHP foods not produced near the farm are limited to 50 sf of display area
- No food prep except samples (toilets and handwashing required)



COTTAGE FOOD OPERATIONS

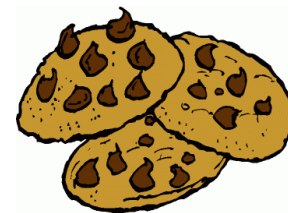
- **DIRECT SALES**
- EH registration required, no home kitchen inspection
- Limited list of non-potentially hazardous foods allowed
- Must use home kitchen for food prep
- Must complete self-certification check list of CFO requirements
- Must submit recipe ingredients and sample of labels
- May use home-grown produce with GAPs self-certification
- Private wells must be tested for bacteria
- **INDIRECT SALES**
- EH permit required with annual home kitchen inspections

COTTAGE FOOD Allowed Foods

- Baked goods without cream, custard or meat fillings
- Candy-brittle and toffee
- Chocolate covered non-perishable foods
- Dried fruit
- Dried pasta
- Dry baking mixes
- Fruit pies
- Granola, cereals and trail mixes

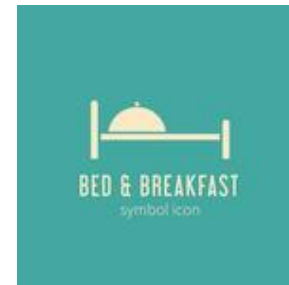


- Herb mixes and dried mole paste
- Honey and sweet sorghum syrup
- Jams, jellies, preserves and fruit butters (type of fruit limited)
- Nut mixes and nut butters
- Popcorn
- Vinegar and mustard
- Roasted coffee and dried tea
- Waffle cones and pizellas



DIRECT SERVICES

- Bed and Breakfast Inn
- Agricultural Homestay
- Certified Farmers Market
- Private functions



shutterstock - 140009545

RESTRICTED FOOD SERVICE

Bed and Breakfast Inn

- EH permit and inspection
- 20 or less guest rooms
- Transient occupancy
- Breakfast only for registered guests and included in room price
- May have self-serve light snacks during the day

Agricultural Homestay

- EH permit and inspection
- Located on a farm
- Max 6 guest rooms or 15 guests
- Transient occupancy
- Food served to registered guests only and included in room price
- Lodging is incidental to farm

CERTIFIED FARMERS MARKET

- Certified through the Ag Commissioner's Office
- Producers Certificates required for all vendors
- EH Temporary Food Facility permit required for anyone selling meat
- Separate Community Event can be held adjacent to the CFM for food and craft vendors-EH Community Event Coordinator permit required and any food vendors are required to have an EH temporary or mobile permit



PRIVATE FUNCTIONS

- Weddings
- Parties
- Non-profit event hosting
- EH permit not usually required if renting out property and food being catered or supplied by the renters



HOW ENVIRONMENTAL HEALTH CAN HELP--

- Develop your business plan
- Call Environmental Health early on so we can help you navigate the regulatory process
- We are here to answer your questions