# SECTION FIVE: BUYING OR ACCEPTING DONATED LOCAL FOOD

29. If I own a restaurant, can I buy produce from a local gardener?

Yes, but because State law requires restaurants to purchase from an "approved source," the Agricultural Commissioner must provide some form of certificate to the grower. A grower selling at a farmers' market should have a certificate establishing "certified producer" status. If a grower doesn't sell at a farmers' market, the grower should request recognition as an "approved source" from the Agricultural Commissioner. At present, the Agricultural Commissioner is using the same process used for permits to apply pesticides. (See 3 CCR Section 6622(b).)

30. If I am a food bank, can I accept donations?

The Good Samaritan Act (Public Law 104-210 Statute 3183 codified at 42 U.S.C. 12671-12673, 1990) exempts liability for accepting such donations. If you have questions, please contact the Department of Environmental Management.

31. If I am a school, can I purchase food locally?

The USDA allows schools to express geographic preferences in purchases of unprocessed or minimally processed agricultural products. The purchasing process must allow for a 'minimum level of competition'. If a purchase is \$100,000 or less, school food services must contact at least three potential suppliers with a "solicitation to identify the number, quality, and type of goods or services needed." In this "small" purchasing category, a school food service may choose the location of the suppliers to be contacted. For "large" purchases of more than \$100,000, school food services must publicly give notice of procurement specifications, inviting either bids or negotiation. Geographic preference points may be part of the criteria for evaluating bids. More specific information can be found on the USDA's farm to school website, <a href="http://www.fns.usda.gov/cnd/F2S/faqs\_procurement.htm">http://www.fns.usda.gov/cnd/F2S/faqs\_procurement.htm</a>

They was a probable

F ...

Secretarian Resembling the Asian Control of the Control of the Control

and the first of the contract of the first o

and we have the contraction to the same of the contraction of the cont

and the second of the second o

Section 1 to the second section of the second section is a second section of the second section of the second section is a second section of the section of the second section of the section o

greede gritse kit di was all all in the 12 de l Light region of the color of the same

The state of the s

### SECTION SIX: OTHER POLICIES & QUESTIONS

### 32. How do I find out what my zoning is?

Napa County: http://services.countyofnapa.org/MyProperty/

City of Napa: http://www.napa-ca.gov/etrakit/LandTrak Search.asp

City of American Canyon: http://gcode.us/codes/americancanyon/ (See American Canyon

Municipal Code Section 19.10.020)

City of Calistoga: http://www.ci.calistoga.ca.us/Index.aspx?page=631

City of St. Helena:

Zoning map:

http://city.ci.st-helena.ca.us/images/city/11x17 GP land use map%20CLEAR.pdf

Zoning descriptions: http://www.codepublishing.com/CA/sthelena/

<u>Town of Yountville:</u> Contact the Planning Department at (707) 944-8851 or at Town Hall located at 6550 Yount Street, Yountville

### 33. Do I need a permit for a greenhouse? For a Chicken coop?

- Napa County: The Building Code exempts accessory storage structures under 120 sq. ft. in size. Structures that are not used for the storage of tools and equipment or that exceed 120 sq. ft. require a building permit. Whether or not a permit is required, structures must comply with required setbacks established for the zoning district. (See Napa County Code Section 18.104.010 (Zoning District Regulations).)
- <u>City of Napa:</u> Generally, the Building Division does not regulate accessory structures such as greenhouses and chicken coops that are less than 120 sq. ft. in size. Please contact the Building Division to ensure that the proposed project does not require any other permit from it.
  - Whether or not a permit is required from the Building Division, all structures must comply with Section 17.52.020 of the City of Napa Municipal Code, which regulates accessory structures.
- City of American Canyon: Generally, the Building Division does not regulate accessory structures such as greenhouses and chicken coops that are less than 120 sq. ft. in size. Please contact the Building Division to ensure that the proposed project does not require any other permit from it.
  - Whether or not a permit is required from the Building Division, all structures must comply with Sections 19.10.050 and 19.10.060 of the City of American Canyon Municipal Code, which regulates setbacks and accessory structures.
  - <u>City of Calistoga:</u> Regardless of size, any new structure requires a Zoning Clearance, and if the structure is proposed to be larger than 120 sq. ft., then a building permit is also required.
  - City of St. Helena: Greenhouses and chicken coops are considered accessory buildings; neither a building permit nor design review is needed to erect an accessory building that is 120 sq. ft. or less in size. Each district has its own standards, but generally no greenhouse or coop should be higher at the roof than 15 feet (see various code sections for the residential zones). No plumbing is permitted without a proper permit. For setback and placement requirements, please refer to the individual zoning district regulations.
  - Town of Yountville: Greenhouses and chicken coops are accessory structures that must comply with the zoning district requirements for size, height, and setbacks. Accessory

structures may not be constructed within the front yard. Accessory structures of 120 sq. ft. or less are exempt from building code permit requirements.

### 34. Are there any exceptions to zoning restrictions?

- Napa County: There are a limited number of properties with legally operating facilities that date from before current restrictions were put in place. To the extent their activities have been recognized as legal by the County, they may continue those specified activities without need for a use permit. These are called legal nonconforming uses. If you believe you have a legal nonconforming use or if you are curious about activities on another property, please contact the Planning Department.
- <u>City of Napa:</u> There may be nonconforming agricultural cultivation and animal keeping uses within the City of Napa. A nonconforming use is a legally established use of land that is not permitted in the zoning district in which it is located, or a use that is allowed by a use permit but for which no use permit has been obtained, because the use was established prior to the application of the existing district due to annexation, or changes to zoning regulations. Such uses are regulated by section 17.52.320 of the City of Napa Municipal Code.
- City of American Canyon: A nonconforming use is a legally established use of land that is not currently permitted in the zoning district in which it is located, or a use that is allowed by a use permit but for which no use permit has been obtained, because the use was established prior to the application of the existing district due to annexation, or changes to zoning regulations. More information regarding non-conforming uses, structures, and lots may be found in Chapter 19.49 of the City's Municipal Code.
- <u>City of Calistoga</u>: Some properties have existing use permits or legal non-conforming uses for farming that would not be permitted under today's code; these properties can continue the use as long as there is not intensification or expansion of the use.
  - <u>City of St. Helena:</u> There are some properties located where current zoning would generally not permit the use, however the use has been on-site prior to the creation of the codes, and has been "grandparented" (for that use only). All newly-applied-for conditional uses must meet current code requirements and be granted a use permit by the Planning Commission.

and the second of the first of the second of

- Transfer of the Company of the Artist (Artist Artist Artist Artist Artist Artist Artist Artist Artist Artist

10 y 10 mg - 1

Surface of the control of the contro

 $(A(t)) + \exp(t t_1 - t_1 t_2) = (1 + \epsilon t_1 - \epsilon t_2) + \frac{1}{2} (\epsilon t_1 -$ 

Burnston and the state of the s

Complete the Complete Complete Com-

Town of Yountville: No.

the control was partially an earliest

# SECTION SEVEN: WHOM SHOULD I CONTACT IF I HAVE QUESTIONS?

Napa County: www.countyofnapa.org

Environmental Management: (707) 253-4471

Served and Served Research of Public Works: (707) 253-4351 (2013) (2013) (2013) (2013) (2013) (2013)

Napa County Agricultural Commissioner: (707) 253-4357

Sealer of Weights and Measures: (707) 253-4357.

City of Napa: http://www.cityofnapa.org

Community Development Department-

Planning Division: (707) 257-9530 Building Division: (707) 257-9540

Public Works Department: (707) 257-9520

City of American Canyon: www.cityofamericancanyon.org

Community Development Department-

Planning Division: (707) 647-4336 Building Division: (707) 647-4581

<u>City of Calistoga:</u> <u>www.ci.calistoga.ca.us</u>

Planning and Building Department: (707) 942-2827

<u>City of St. Helena:</u> <u>http://www.ci.st-helena.ca.us/section.cfm?id=28</u>

Planning Department: (707) 968-2659 Local Farmer's Market: (707) 486-2662

<u>Town of Yountville:</u> <u>www.townofyountville.com</u>

(707) 944-8851

# SECTION EIGHT: OTHER COMMONLY ASKED QUESTIONS

Do you have questions about your garden? Do you want to know what to do if one of your chickens turns out to be a rooster? Do you need to get rid of a swarm of bees? Do you have other questions that relate to local food that aren't addressed in this policy FAQ? There are other resources available locally and on line. As a start, the Agricultural Commissioner's office can put you in touch with master gardeners, the UC Cooperative Extension, local beekeepers and others. Please call the Agricultural Commissioner at (707) 253-4357 or email agcommissioner@countyofnapa.org.

ing the grant of the control of the

THE RESERVE OF THE STATE OF THE PARTY OF THE

State of the second second in the second sec

### SECTION NINE: APPENDIX

### APPENDIX A: FARMERS MARKET TIMES AND CONTACTS (SEE ATTACHED FOR MORE INFORMATION)

Downtown Napa Farmer's Market: Tues. & Sat., 7:30 – noon 500 First St. Isla Ruffo, Isla.nfm@aol.com

Chefs Market:
Thur., 5 – 9 pm
First St. btw Main St and Coombs St
Julie Morales, Julie@napadowntown.com, 707.257.0322

St. Helena Farmer's Market:
Fri., 7:30 – noon
Crane Park
Ed Smith, <u>SHfarmersmarket@aol.com</u>, 707.486.2662

St Helena Hospital Farmer's Market: Tues., 4 – 7:30 pm St Helena Hospital Corrie Beezley, <u>BeezleCL@ah.org</u>, 707.963.6432

Calistoga Farmer's Market:
Sat., 8:30 – noon
Parking lots of Calistoga Police Dept & Sharpsteen Museum
Karen Verzosa, Calistogafarmersmarket@sbcglobal.net, 707.942.8892

Frepared 6/25/11 C Harison

	Description Dates/Close Date	····		Napa County	
Opening Date/Close Date Trace The Control of May 37 Cost 29 Trace	May of Oct 29   May of Cot 28   Traces		Control of Control	300	and state
Tubelogy monthing   Tubelogy   Tubel	Tube Loading Titles (2014)  Tube Contact Number Capacity Indiana Maries Melantian Per Contact Number Numbe	Oregin Date Close Date	May 30 Oct 20	May 67 Oct 38	May 7/ Oot 20
Table to the factor of the sample of the work of country)  Table to the factor of the sample of the work of country)  Table to the factor of the work of country)  Table to the factor of the work of country of the work of country)  Table to the factor of the work of country of the work of country)  Table to the factor of the sample of the work of country of the work of country)  Table to the factor of the sample of the work of country of the work of country)  Table to the factor of the sample of the work of country of the work of country)  Table to the factor of the sample of the work of the work of the work of country)  Table to the factor of the sample of the work of t	Tittere Carbon Trities Market Maries Mari	Date Control of the C	adiotodi ngboon)	Enday moraling	Political value of all
Table to the factor of the fac	Lection  Lec		Bullion Appear	Ballingia Associa	British for CC C
Market Mankett Market Mankett Market Mankett Market Mankett Market Manuals Manuals Market Manuals Manuals Market Manuals Manuals Market Manuals Manu	The Market in the Market State National State State National State		Original Control	Control of the Contro	eseta contentation
Estimic Cipicarutuluea/roar (707) 552-7142 (707) 1485-2862  Email Cipicarian Herage Contact Number Service Alemands Feature Market Statis Fee (member) Featu	Extract Cipportunitiest rear Market Member  Contect Number  Contect Number  Contect Number  Contect Number  Contect Number  Application Period  Ap	ijŞ			
Handle Memager  Applicate Number  Applicated Namager  Email  Applicated Namager  Email  Application Period	Applicated Named Feer Productive Name of Earling Control of Contro	: -	, 29	82	200
Complete Name A posterior Perior Peri	Compact Name of Application Period  Applicatio	Market Manages	1sla Ruffo	Ed Smith	Karen Verzosa
on Fee Section Interest con interest con interest con interest control in the	Female Market Application Fee Capture Fee	Contact Muniter	(707) 252.7142	(707) 488-2662	(707) 942-8892
Application Period Application Period Application Period Amusi Warnized Mainted Stall Fee (Interniber) Amusi Warnized Warnized Warnized Stall Fee (Interniber) Amusi Warnized Wa	Application Period Application Period Amusi Vernitron Period Amusi V		mendes/@outpellamerarket com	info@sthelenefarmersmkt ord	calistodoformersmarket@vmail.com
Famor's Market Application Pee Amon's Application Pee Sept Sept Sept Sept Sept Sept Sept Se	Famore Market Application Fee American Application Fee Fermore Market Application Fee Fermore Market State Fee (member) 525 535 535 535 535 535 535 535 535 535	Action Declaration	- Marian Control of the Control of t	Pallos	caller
Amusi berindonship Fee Grands Amusi van Captagaaluri Fee (member) 1955 535 535 535 535 535 535 535 535 535	Fattings wanted, specially free Fattings in the Market Stale Fee (member) Stale Stale Feer (member) Stale Stale Feer (member) From From From From From From From From	Commence Manipulation Dec	A COUNTY	5000	C
Afternative water Stall Fee (member) \$255  Farmor's Market Stall Fee (member)	Afternation women by the formation of th			200	200
personal control of the factor	Family sharted stall Fee (Inertody)  Substituted Permit Fees;  Read Than Substituted Permit Fees;  Substituted Permit Fees	Annual Morningraphy Field	3 6	300	500
ready-loc ast prepared foods ready-loc and pr	ready-loc-est prepared foods nite in the nite and search-locate nite in the ni	Farmer's Market Staff Fee (member)	024		nze.
ready-to-eal precision floats  ready-to-eal precision floats  ready-to-eal precision floats  ready  ready-to-eal precision floats  ready-to-eal precision float  ready-to-eal-eal-eal-eal-eal-eal-eal-eal-eal-eal	packaged foods  and white Stall Fee (nor-membar)  and feet the stall Fee (nor-membar)  and stall Fee (nor-membar)	grower	9/4	2/L	rva -
packaged foods  Farmer's Mariest State For frommember)  Farmer's Mariest State For frommember)  Farmer's Mariest State For frommember)  For Mariest State For from farmer's market organizary  Growers feeling parement from farmer's market organizary  For Facet from From For	packaged foods  Parmor's Market Stat Fee (non-member)  Parmor's Market Stat Fee (non-member)  Parmor's Market Stat Fee (non-member)  Parmor's Market State Fee (non-member)  Packaged foods  proved  The Requiring Market State Fees  Grower's feeling permit feese:  Commonically Pre-appeals good (Annual)  Commonically Pre-appeals good and  Annual Low Risk  Annual Holf Risk  Annual Pre-appeals good (Annual)  Annual Realities:  Mobble Food Uninded Pre-p  Pre-appeals good (Annual)  Pre-app	ready-to-eat prepared foods	2/8	2/3	8/E
Featurers Market Stall Fee (non-member) Sed5 Sed8	Formore Market Stall Fee (non-member) Selfs Fells  Formore Market Stall Fee (non-member) Fermines Market Stall Fee (non-member) Fermines Market Stall Fee (non-member) Fee Fee Fee Fee Fee Fee Fee Fee Fee Fe	peckage foods	: 2/8	PA	n/a
Fermor's Market Stalf Fee (non-member) \$45  The national Process	Fermor's Market Stalf Fee (non-member) sels sels from the new construction of	Series Control			•
grover cased prepared focus in the cased prepared focus in the cased-bo-cast prepared focus in the cased-bo-cast prepared focus in the cased-bo-cast prepared focus in the cased prepared focus in the cased focus in the case	ready. Coartied beauth foods read foods read regarded foods read regarded foods ready. Coartied Farmer beauth food foods ready regarded foods ready. Coartied Farmer beauth food ready foods and ready foods and ready of the week foods for final beauth foods and ready of the week foods for final beauth foods and ready of the week foods for final beauth foods foods for final beauth foods foo	Parmar's Market Stall Fee mon-members	500	\$46	. 820
ready-to-east prepared foods ready-to-east pr	ready-to-east prepared foods risk market foods risk market foods risk market foods risk market foods risk execution family thealth commercially bre-packaged foods and foods and foods food family fam		B <sub>r</sub>	. R/U	u/θ
reserving to project the project control of t	reserving to project the control of	State of the self free self free self	9	5	n/a
reproper 1000s  Creating  Converse (selling permit frees)  Converse (selling permit frees)  Converse (selling permit free)  Converse (selling free)  Converse	The Required Formit Feest:  The Required Formit Feest:  Growers (saling permit former's market organizers)  Department of Health Services or County Health  Conting the Former Market Booth  Commercially Pro-packaged (Annual)  Certified Farmers Market Booth  Commercially Pro-packaged (Annual)  Certified Farmers Market Booth  Conting the Former's market transpring to Nego  County)  Single Low Risk Event (no sampling)  (multiply x & of 'veenis' 1 ovent as one day of the week  (annually showing at the farmer's market in any dily in Napo  County)  Single Holli Risk Event  (multiply x & of 'avenis' 1 ovent as one day of the week  (annually showing at the farmer's market in any dily in Napo  County)  Single Holli Risk Event  (can sample but must be unopened, prepackaged and  sequire no refrigeration)  Annual Medium Risk  Annual Helli Risk  Annual Helli Risk  Mobble Food Prep United Prep  Mobble Food Prep United Prep  Mobble Food Prep United Prep	Service and Indiana Administration			5)5
The Required Permit Fees:  (a Covers (Feeling) permit from farmer's market organizers)  (a Covers (Feeling) permit from farmer's market organizers)  Department of Health Services or County Health  Food Faelitities:  Condition Permit Review Booth  Commercially Pre-packaged (Annual)  Leas Than 3 Days-High Mark  Conditoly x 4 of "overnis" 1 overnit is one day of the week  (multiply x 4 of "overnis" 1 overnit is one day of the week  (multiply x 4 of "overnis" 1 overnit is one day of the week  (multiply x 4 of "overnis" 1 overnit is one day of the week  (multiply x 4 of "overnis" 1 overnit is one day of the week  (annuality) showing at the farmer's market in any only in Napo  County)  Annual Leas Resk  Annual Leas Risk  Annual Leas Risk  Annual Leas Risk  Annual Leas Risk  Annual Health Risk  Annual Health Risk  Mobble Food Luniled Prep  Mobble Food Perp Lun  Prepackanged Food Luniled Prep	The Required Permit Fees:  The Required Permit Fees:  The Required Permit Fees:  Department of Health Services or County Health Fedot Familities:  Fedot Familities:  Fedot Familities:  Connercially Per-packaged (Annual)  Connercially Per-packaged (Annual)  Less Than 3 Days-High Rak  Single Low Rak Evert (no sampling)  Single Low Rak Evert (no sampling)  County), Proving at the farmer's martest triany city in Napor  County), Proving at the farmer's martest triany city in Napor  County), Annual Perloy  Annual Low Rak  Annual Low Rak  Annual Low Rak  Annual Held in must be unopened, prepackaged and  require no refingeration  Annual Held Risk  Annual Held Risk  Mobile Food Prep Jun Rak  Annual Held Risk  Mobile Food Prep Jun Rak  Annual Held Risk  Mobile Food Prep Jun Ray  Mobile Food Prep J	DROKABBET 10005			
Archited a reventi resease of County Health  Special Familians  Certified Familians  Certifie	Standing permit reasons  Stowers (ediling permit reasons)  Stowers (ediling permit it tom farmer's market organizers)  Department of Health Services or County Health  Pepod Faultither Pro-serviced (Annual)  Certified Parmer Market Booth  Loss Than 3 Days-Low Rask  Less Than 3 Days-Ligh Rask  Gending Low Rask  Less Than 3 Days-Ligh Rask  (annuals) showing at the farmer's mertet in any only in Napod  (annuals) showing at the farmer's mertet in any only in Napod  County)  Single Hyll Rask Event  (annuals) showing at the farmer's mertet in any only in Napod  County)  Single Hyll Rask  (annuals) showing at the farmer's mertet in any only in Napod  County)  Annual Low Rask  Annual Low Rask  Annual Hulth Rask  Annual Hulth Rask  Mobble Food Prop United Prop	CYBI			
Counting the Market Booth  Contract (sealing permit not arrived to County Health  Feder Facilities:  Contracted Pre-packaged (Annual)  Loss Than 3 Days-Lugh Rak  Contracted Pre-packaged (Annual)  Loss Than 3 Days-Lugh Rak  Single Low Rak Evert (no sampling)  Single Low Rak Evert (no sampling)  County)  Annual Low Rak  County)  Annual Low Rak  County)  Annual Low Rak  County And County County  Annual Low Rak  County Annual Low Rak  Annual Low Rak  Annual Low Rak  Annual Held Rak  Annual Held Ray  Annual Ray  Annual Held Ray  Annual Ray  Annual Held Ray  Annual R	Counting permit more an instead organizates)  Department of Health Services or County Health  Flood Facilities:  Continged Famer Market Booth  Single Low Risk Event (no sampling)  Single Low Risk Event (no sampling)  County)  Single High Risk Event (no sampling)  Amusing A of "avents" 1 avent as one day of the week  (annushy a four favents" 1 avent as one day of the week  (annushy a four favents" 1 avent as one day of the week  (annushy a four favents" 1 avent as one day of the week  (annushy a four favents" 1 avent as one day of the week  (annushy a four favents" 1 avent as one day of the week  (annush) a four must be unopened, prepackaged and  Annush Medium Risk  Annush Heldt Risk  Annush Heldt Risk  Annush Heldt Risk  Mobble Food Prep United Prep  Mobble Food Prep United Prep  Mobble Food Prep United Prep				
Papear finantial relatitis Services or County Health Faced Fealitities: Certified Farmers Market Booth Commercially Pre-packaged (Annual) Less Than 3 Days-High Respective Risk Less Than 3 Days-High Risk Event (to sampling) (multiply x # of 'avents'' 1 ovent is one day of the week (multiply x # of 'avents'' 1 ovent is one day of the week (multiply x # of 'avents'' 1 ovent is one day of the week (multiply x # of 'avents'' 1 ovent is one day of the week (annualty) showing at the farmer's market in any city in Napo County) Annual Light Risk (can sample but must be unopened, prepackaged and Annual High Risk (can sample but must be unopened, prepackaged and Annual High Risk Mobble Food Eurilide Prep Mobble Food Euriled Prep Mobble Food Euriled Prep Mobble Food Prep Limit	Paper finant of Health Services or County Health Faced Facilities: Certified Farmers Market Booth Condrandelship Pre-sackagod (Annual) Less Than 3 Days-Lew Rask Condrained Rask Event (Annual) County) Single Low Rask Event (Annual) Single High Risk Event (Annuals) showing at the farmer's mortest tn any city in Napo County) Single High Risk Event (Annuals) showing at the farmer's more day of the week (Annuals) showing at the farmer's more day of the week (Annuals) showing at the farmer's more day of the week (Annuals) showing at the farmer's more day of the week (Annuals) showing at the farmer's more day of the week (Annuals) showing at the farmer's more day of the week (Annuals) showing at the farmer's more day of the week (Annuals) showing at the farmer's more day of the week (Annuals) showing at the farmer's more day of the week (Annuals) showing at the farmer's more day of the week (Annuals) showing at the farmer's more day of the week (Annuals) showing at the farmer's more day of the week (Annuals) showing at the farmer's more day of the week (Annuals) showing at the farmer's more day of the farmer's more day of the week (Annuals) showing at the farmer's more day of the garding and (Annuals) showing at the farmer's more day of the farmer's more	Growers (sedling permit from termer's market organizers)			
Certified Parmens Market Booth Commercially Pre-packaged (Annual) Commercially Pre-packaged (Annual) Commercially Pre-packaged (Annual) Leas Than 3 Days-Low Risk Leas Than 3 Days-Ligh Risk Single Low Risk Event (no sampling) Single Low Risk Event (no sampling) Gennually, showing at the farmer's market triany city in Napor (annually, showing at the farmer's market triany city in Napor (county) Single High Risk Event (annually showing at the farmer's market triany city in Napor County) Annual Low Risk (can sample but must be unopened, prepackaged and Annual Medium Risk Annual Medium Risk Annual Medium Risk Annual High Risk	Certitied Parmens Market Booth Commercially Pro-packaged (Annual) Leas Than 3 Days-Low Risk Leas Than 3 Days-Low Risk Leas Than 3 Days-Low Risk County) Single Low Risk Event (no sampling) (multiply x dr o'vernia") owent as one day of the week (annuals) showing at the farmer's mentet treaty of the Nepe (annuals) showing at the farmer's mentet in any ofly in Nepe (annuals) showing at the farmer's mentet in any ofly in Nepe (annuals) showing at the farmer's mentet in any ofly in Nepe (annuals) showing at the farmer's mentet in any ofly in Nepe (annuals) showing at the farmer's mentet in any ofly in Nepe (can sample but must be unopened, prepackaged and require no refrigeration) Annual Medium Risk Annual Medium Risk Annual Heldin Risk Mobble Food Prep Uni Mobble Food Prep Uni Prepackaged Food[Preduce Vehicle				
The sharked Booth Days-Low Rask Days-Low Rask Days-Ligh Risk Bak Event (no sampling) of "overnis" 1 ovent is one day of the week dowing at the farmer's merket in any only in Nape owing at the farmer's merket in any only in Nape Dut must be unopened, prepackaged and fingention) In Risk Risk Risk Strick Limited Prep	y Pre-packaged (Annual) Days-Low Rate Days-Light Rate Days-Light Rate Rate Event (no sampling) oving at the farmer's market in any city in Napo oving at the farmer's market in any city in Napo day at the farmer's market in any city in Napo at "avenis" 1 event as one day of the week oving at the farmer's market in any city in Napo fast Event oving at the farmer's market in any city in Napo fast in market in any city in Napo fing fastion fast in the farmer's market in any city in Napo fing fastion fast in Rate fast in Rat				
Y Pre-packaged (Annual) Daye-Low Rask Daye Low Rask Daye Rask Daye Rask Rask Rask Rask Rask Rask Rask Rask	Pre-packagor (Annual) Days-Low Ratk Days-Ley Ratk Days-Ley Ratk Days-Ley Ratk Days-Ley Ratk Objes-High Ratk Ob	Certified Farmers Market Booth		Style .	
Days-How Risk Days-High Risk Days-High Risk Risk Event (no sampling) of "ovents" 1 ovent is one day of the week oving at the farmer's market in any city in Nape oving at the farmer's market in any city in Nape But must be unopened, prepackaged and fingeration) un Risk Risk Limited Prep Step Unit	Days-How Risk Days-High Risk Days-High Risk Risk Event (no sampling) oving at the farmer's market in any city in Napa divernis" 1 event as one day of the week owing at the farmer's market in any city in Napa disk Event Risk Risk Risk Risk Risk Risk Prep Uni Prep Uni S-Food/Freduce Vehicle	Commercially Pre-packaged (Annual)			
Days-High Risk  Earner (a sampling) of "avenia" 1 ovant is one day of the week  oving at the farmer's merket in any only in Napo  lisk Event of "avenia" 1 ovent is one day of the week  of "avenia" 1 ovent is one day of the week  of "avenia" 1 ovent is one day of the week  of "avenia" 1 ovent is one day of the week  of "avenia" 1 ovent is one day of the week  of "avenia" 1 ovent is one day of the week  light Event  Risk  Risk  Risk  Risk  State Dunt  Risk  Risk  State Dunt  Risk  State Dunt  Risk  State Dunt  Risk  Risk  State Dunt  Risk  Ri	Days-High Risk  Be sen pling)  of "avenis" 1 event is one day of the week  owing at the farmer's merket in any city in Nepa  Risk Event  oving at the farmer's merket in any city in Nepe  oving at the farmer's merket in any city in Nepe  oving at the farmer's merket in any city in Nepe  oving at the farmer's merket of the week  Risk  Risk  Risk  Risk  Risk  Risk  Prep Uni  Prep Uni  S-Codificative Vehicle	Less Than 3 Days-Low Risk		*	
Itsik Event (no sampling) of "aventa" 1 event is one day of the week site Event at the farmer's market in any city in Napa site Event at one day of the week owing at the farmer's market in any city in Napa soving at the farmer's market in any city in the soving in any city in any city in the soving in the soving in any city in the soving in the sovin	isk Event (no sampling) of "quents" 1 ovent is one day of the week of "quents" 1 ovent is one day of the week fisk Event oving at the farmer's market in any only in Napo naturals be unopened, prepackaged and figaranilor) United Prep Lumidad Prep Lumida	Loss Than 3 Days-High Risk			
of "evenis" 1 events one day of the week sowing at the farmer's mortet in any ofly in Nepe owing at the farmer's mortet in any ofly in Nepe of "events" 1 event as one day of the week of "events" 1 event as one day of the week owing at the farmer's market in any ofly in Nepe Bask but must be unopened, prepackaged and Imagention? In Risk Risk Risk Risk Strep Lint Strep S	of "evenis" 1 event is one day of the week soving at the farmer's market in any only in Nape of "event" 1 event is one day of the week of "events" 1 event is one day of the week for "events" 1 event is one day of the week of "events" 1 event is one day of the week for "events" 1 event is one day of the week far must be unopened, prepackaged and frigaration? Limited Prep Prep Uni Prep Uni Prep Uni Frigared very faile	Single Low Risk Event (no sembling)			
owing at the farmer's muriset in any city in Naporalise Event of "twentie" 1 events a care city to Naporalise Event overliga at the farmer's market in any city in Naporalise in the farmer's market in any city in Naporalise in Mark Risk Risk Risk Appendix in Mark Risk Risk Appendix in Mark Mark Mark Mark Mark Mark Mark Mark	owing at the farmer's mortest in any city in Naporal Stark Event of "quents" 1 event as one day of the weak owing at the farmer's market in any city in Naporal Stark the incompanied, prepackaged and fingaralidor) that we unopened, prepackaged and fingaralidor) that we have the factor of the Stark that is a factor of the stark that is	Amended to the Change of A capacity of the cap	•.		
Title Revert to one day of the week on the farmer's market in any city in Nape owing at the farmer's market in any city in Nape but must be unopened, prepackaged and fingentian the Risk Risk Risk Step Unit expecting the properties of the farmer and the septement and the farmer and the farme	Titles Frent for the factor of the week for "I event is one day of the week owing at the farmer's market in any city in Napo cowing at the farmer's market in any city in Napo the must be unopened, prepackaged and frageration in Rek Risk Risk Risk Risk Risk Area Cumled Prep Uni	Contracting the formation of the formation to the color of the formation o			
Tiek Event is one day of the week overing at the farmer's market in any city in Nape overing at the farmer's market in any city in Nape Rak in the farmer's market of and the farmer's market of any city in Nape Rak Rak Rak Prop Lint of Area of Area or any city Lint of Area of Ar	Tak Everd to one day of the week of "avents" 1 event as one day of the week of "avents" 1 event as one day of the week of the farmer's market in any city in Nepe but must be unopened, prepackaged and friggranion) but must be unopened, prepackaged and friggranion) Limited Prep to the Risk Risk Area of the factor of the fact	Charles of the foreign charles of the control of th	•	5 P. S.	
of "gvenig" 1 event as one day of the week owing at the farmer's market in any only in Nape Ask Risk Implied Prep Limited Prep Stockholde	of "avents" 1 event as one day of the weak owing at the larmer's market in any only in Napo Rask Risk frigarations to unopened, prepackaged and frigarations to the properties of the properties				•
owing at the farmer's market in any city in Napo Rask but must be unopened, prepackaged and fingranition? Im Rask Risk Risk Risk Start Rep Unit	owing at the farmer's market in any only in Nepo Mask but must be unopened, prepackaged and frigaration's frigaration's frigaration's fright Risk Risk Risk Prop Uni Frootier Vehicle	Section 24 to the section of the sec	,		
Rask Rust be unapened, prepackaged and Ingranidation In Risk Rusk Prop Unit 3-Food/Produce Vehicle	Risk thus the unopened, prepackaged and frigaration) that must be unopened, prepackaged and frigaration) that ski Kisk Kisk Kisk Prep United Prep United Prep That Shodiffreduce Vehicle	(activity about of the farmer's market in any city in Napal	J <sub>j</sub> e+		
Risk thust be unopened, prepackaged and triggeration) friggeration) friggeration Risk Risk Stiek Limited Prep	Rask full must be unapened, prepackaged and full genalidal to full genalidal to full general to full genalidal to full general full full full full full full full fu	Contraction of the contraction o	1	ALC II	
but must be unopened, prepackaged and frigaration? Ingeration? Ingeration? Ingeration? Ingeration? Risk Risk Prep Unit and Prep Lint Stock Propulate Vahiole	but must be unopened, prepackaged and fragaration) translated with the market fragaration and self-self-self-self-self-self-self-self-	County)		}	
um Nasi be unapaneu, prepassagea and fingaration) um Rak Rask Limited Prep Pep Unit 3-Pood/Produce Vehiale	frigatation) frigatation) frigatation) frigate free free free free free free free fr	Annual Low Mak			
ringsration) Im Risk Risk Limited Prep Interpolate Prep Linit	ringenation) um Risk Risk Risk Limited Prep Prep Unit Stoodliferoduse Vehiate	(can sample but must be unopened, prepackaged and	•	. 2000	<b>,</b> '
Tisk Risk Limited Prep Prep Unit 3-Foot/Produce Vehicle	mm Risk Risk Limited Prep Prep Unit Prep Unit	require no refrigaration)		70.40	
Risk Limited Prep Prep Unit Prodicteroluse Vehicle	Risk Limited Prep Prep Unt Prep Unt S Foodfifroduse Vehiate	Annual Medium Risk		•	
Limited Prep Prop Uni S-positionause Vehicle	Limited Prep Prep Uni Foodifizature Vehicle	Annusi Filgh Risk	*	5264	
		Mobile Facilities:			
		Mobile Food Limited Prep	2	200	
Prepacka ped FoodProduce Vehicle	Preparinged Food/Produce Vehicle	Mobile Food Prep Unit		2500	F <sub>y</sub>
		Prepackaped Food/Produce Vehicle			

:

Appendix A: Napa County Farmer's Market Information

Colore   Day   Colo	Post	Secretary   Secr			A Sandara Control of the Control of	Martin County  Fairtes  Fairtes  Wicheetish (www.aginellura  Wicheetish of the pair 28  Wicheetish of the pair 28  Boints Pair  Boints Pair  (415) 472-6100  nngding  none  from  100 angeling  104 as see below	Manufactura Manufa
Column   C	Second 1989	Section   Pathskina   Pathskina   Pathskina     Tuessiy evening   Sejiutdey station			Bay Well Bay	Martin County  Fairta:	Modern Man Man Man Man Man Man Man Man Man Ma
March Date   March County   March Date   March County   March Date	Control Diese   Control Dies	Tuesday proming   Tuesday pr			Marian Ma	Fairter may 4- sept 28 Weiterschauferichtischer Weiterschaufer der Annagen Beitres Paus  21  21  (415) 472-6100  nngeling none rione	No single of the control of the cont
Triangly provided   Tria	Triesby (1975)   Trie	Tuestally promiting   Tuestally definition			Malanti Malant	ruf Marine (www.eginetura may 4 eagy 28 Wickheetday oftensorn Goress Park Editors Park (416) 472-6100 mrgding none ribre ribre ribre ribre ribre ribre see below SPO (51) de abeliri	Signature of anny 3 Tureston de anny 3 Tureston de Am Am Giant Ave anny 6 Tureston de ann
Comparison	Comparison   Com	Andrew Plaza			Veitrati Bistonia Maria Bistonia Biston	April Springs Park  Explores Park  After Springs  Are see below  Fig. 10 as obtain  Fig. 10 as obtain  Fig. 10 as obtain  Fig. 10 as obtain	Giant Ave 21 21 21 China Ave Cangoi angoi
View	Vive control   Vive	20 And at Charles Days - Calculate Common Common Batch 18, 20 at 14 (1707) 684-3611 (1707) 762-3634 (1707) 762	-		Surriay mortage and surriant contracting announced annou	21 (415) 472-6100 progeling from from from see below 870 (510 for bottle from see below 870 (510 for bottle from see below 870 (510 for bottle from 870 (510 for bottle fro	Gibrit Ave ( Orego) Rome Rome Rome Color Gent Color Gen
Comparison   Com	The state of the part   The par	20	- E		a a	· •	273 Support Control Co
Comparison   Com	Common land	14   Anzidea Duris, Contract   14   Anzidea Duris, Contract   1707   694-3811   (707)   762,0944   (707)	- E				angol angol riche rich rich sed riche sed belt sed fil own
Comparison	Comparison	(107) 694-3811 (707) 782-3034 (707)					Compro Compro French French French Sero (\$100 as bed Comprosed
Action   Comparison   Compari	A	Nov 15-Mar 7				•	Coppo Francis Franc
Application	15   15   15   15   15   15   15   15	All vordicts must realize the poly all vordicts must reapply all vordicts must reapply all vordicts must reapply series as a series year a s				E	Grigos Frons Trans
100   100	Comparison   Com	### \$20 (annual) \$25 (annual) \$25 (annual) \$25 (annual) \$20 (annual) \$				•	Figure Fi
State   Foundary   Foundary   State   Foundary	Part	\$23 FORTS FORTS FORTS FORTS FORTS \$40 \$40 \$40 \$40 \$40 \$40 \$40 \$40 \$40 \$40				•	Figure Price Programme Pro
### Special Control Co	### Special Control Co	### STO ### ST	£ £				Fight Fight Fight Fight (STO 6910 each march march
### Committee of the co	Column   C	\$25 520 \$49 \$20 \$20 \$49 \$20 \$20 \$20 \$40 \$20 \$20 \$40 \$20 \$20 \$40 \$20 \$20 \$40 \$20 \$20 \$40 \$20 \$20 \$40 \$20 \$20 \$40 \$20 \$20 \$40 \$20 \$40 \$20 \$40 \$20 \$40 \$20 \$40 \$40 \$40 \$40 \$40 \$40 \$40 \$40 \$40 \$4	<b>.</b>				S40 (\$10 ea Deich Cash
State   Fau   Fa	Staff Fare produced	\$25 \$25 \$25 \$25 \$25 \$25 \$25 \$25 \$25 \$25					Fight Fight
Secondary   Seco	1995   1995	\$20 and brich and brick and brich and brich and brick and brick and brick and brick an					S40 (\$10 ea meth man
## Part Proof:  ## Part Proof:	Second Cooks   Seco	\$30 \$40 \$30 \$30 \$20 \$30 \$30 \$30 \$30 \$30 \$30 \$30 \$30 \$30 \$3					S40 (\$10 ag meth mar
Second Se	Section of the sectio	1005 1005 1005 1005 1005 1005 1005 1005		÷			540 (\$10 ea marth mar
permit from farrars a market agreement (Secondary Feath)  with Services or County Feath  with Reserved Services or County Feath  with Reserved Services or County Feath  with I way city for Nation  With I way cit	Permit from farmer a maying torgetized as 1 553 559 550 550 550 550 550 550 550 550 550	100 COS					merin man SSS
Second from formers market angences)  with Services or County feath  with Services or County	See	000					•
entre into fractic audiest organizates)  ### House of County (Amina)  ### House of County (Amina)  ### House of County (Amina)  ### House of the wook (aminally) showing  ### ### House of the wook (aminally) showing  #### House of the wook (aminally) showing  #### #### House of the wook (aminally) showing  ###################################	Where Sport  The state of Courty Feath  Where Sport  Sport  Sport Sport Sport  Sport Sport Sport  Sport Sport  Sport Sport Sport  Sport Sport Sport  Sport Sport Sport  Sport	-			280	£ 88	<b>4</b>
Natived Booth  a-previous (Arman)  a-con Reserved  a-con Reser	Natived Booth e-predictor (Arman)						ŧ
A toward sound the second distribution of the se	An indicated of American State	Food Registras			<i>i</i> ,		
And the Relation of the Very R	Action Risk  and the water that the water (annually) showing  that in any day in hape County)  which is weet (annually) showing  that in any day in Napa County)  what he unopened, preparategued and require no  state of the water (annually) showing  that he unopened, preparategued and require no  state of the county of the water (annually) showing  that he unopened, preparategued and require no  state of the county of the water (annually) showing  that he unopened, preparategued and require no  state of the county of the water (annually) showing  that he unopened, preparategued and require no  state of the county of the water (annually) showing  that the unopened preparategued and require no  state of the county of the water (annually) showing  that the unopened preparategued and require no  state of the county of the water (annually) showing  that the unopened preparategued and require no  state of the county of the water (annually) showing  that the unopened preparategued and require no  state of the county of the water (annually) showing  that the unopened preparategued and require no  state of the county of the water (annually) showing  that the unopened preparategued and require no  state of the county of the water (annually) showing  that the unopened preparategued and require no  state of the county of the water (annually) showing  that the unopened preparategued and require no  state of the u	Commercially Pre-packaged (Amyah	.,,,	· ·			
Perit for surphing)  Vorths—1 avent is one day of the week (annually) showing  Worths—1 avent is one day of the week (annually) show	Perit for surphing)  Worth—T event is one day of the week (annually) showing  Worth—T event is one day of the week (annually) showing  Worth—T event is one day of the week (annually) showing  Worth—T event is one day of the week (annually) showing  Worth—T event is one day of the week (annually) showing  Worth—T event is one day of the week (annually) showing  Worth in viry only in Neprocessing of the week (annually) showing  Worth in viry only in Neprocessing of the Worth in Strain Stra	And Then 3 Department of the Comment			:		
vorte** I event is one day of the wask (annually) showing the fort.  The control is one day of the wask (annually) showing the fort.  The control is one day of the wask (annually) showing the tring only in Najpe Courty)  That be unopened, preparingfied and require no state that the unopened, preparingfied and require no state that the unopened, preparingfied and require no state that the unopened is the prepared to the country of the c	Vorthe" 1 avant is one day of the wreak (annually) showing the first in any city in haps County).  The first in any city in haps County).  The first in any city in haps County).  The first is an active of the wreak (annually) showing the first in any city in haps County).  That be unopered, preparticulated and inquires no set the county of the first individual of	Cool Isset of Ladyer High Risk Organ Low Risk Event and Samples					
Event may city to Napa County)  For the week (annually, showing  frieth in any city in Napa County)  and be unoperined, preparticipated and require no  state  A Prop  Link  Recentified of Food Produce of Venicle  A Prop  Link  Recentified of Food Produce of Venicle  A Prop  Link  Recentified of Food Produce of Venicle  Security of the Napa County of Venicle  Security of the Napa County of Venicle  Security of Venicle  Securit	Event may city to Napa County)  For the week (annually, showing  frieth in any city in Napa County)  and be unoperined, preparationged end require no  six  six  A Prop  Link  Recondened Food Produce  Six	fration v # of 'eventa" 1 event is one day of the week familially showing				\$ 	
worths "I cover it is onno day of the worsek (simulatily) showing kidet in ray city in helpo Courty) uset be unoperiod, prepartienged and require no set A Prop Lunk Propagate Food Produce Venicle  Propagate Stand Produce Venicle  Produce Venicle Stand Produce Venicle  Produce Venicle Stand Produc	worths "I cover it is onno day of the worsek (simulatily) showing (what in rany city in helpo Courty) uset be unoperiod, preparticipad and require no sist sist A Prop. Unit Propagated Food Produce Vehicle  States of	and sentiers a nathan in any city in Napa Galuny. Binga High Risk Event			· *5.	• ::	ę,
the be unoperied, preparately detail require no state to unoperied, preparately and require no state to unoperied, preparately and require no state to understand the property of the property	the be unoperied, preparategad and require no set the properties of the parameters o	in milesty at all sweets is one day of the week (annually) showing					W.
est Ad Prop Preparation of preparati	est Ad Prep Preparation of preparati	A new Internet a racrease in any city in Napa Courty)		<u></u> - : .			
Ad Property of the Control of the Co	Ad Prop Link Reprodiction Varieties	but must be unopened, prepactiaged and red		,			
A Proposition of the Proposition	West Parachaged Food Prougo verigio			:			
Line Proposition of the Proposit	Line Proposition of the Proposit	2554	 1			٠.	
Pietraditaged Fainti-Produce Verhiale	Pietraditaged Fainti-Produces Verhiale		] F.	-	1,		٠,
Prepared Fund Problems Venigle	Proposition Found				·		
			·				
7 (1900) (1905) (2000) 7 (1900) (1900) 8 (1900)		TERMINISTER FULLEY FOLLOW VEHICLE	: :	3.2°	• ;		
1941 1945 1946 1941 - 1948 1941 - 1948							
			. 1	٦		oria Litta Litta	
					: -		
						\ \ \ -	
			-; -,	• •			NO COLO
					s."		lanson

### APPENDIX B: LOCAL SCHOOLS CONTACT INFORMATION

# **Napa Valley Unified School District**

Robert Ruiz, Director rruiz@nvusd.k12.ca.us

Requirements: Vendor must carry \$5 million liability insurance. Prices must match current market prices. Approximate Volume: 4,000 breakfast and 7,000 lunches served per day.

### St. Helena Unified School District

Kirby Tubb, Director of Food Service, ktubb@sthelena.k12.ca.us

Requirements: Vendor must have a business license, if Organic must provide documentation; meat products must satisfy all requirements for retail sales. Prices must match current market prices,

Member of Farm to School

# **Calistoga Unified School District**

Holly Triglia, Director ofFood Service, htriglia@calistoga.k12.ca.us (707) 942-4428 Requirements: Licensed, commercial distriburtors of retail foods; no food from private sources, prices must match current market prices and be board approved. Approximate Volume: 320 breakfast and 600 lunches served per day.

# **APPENDIX C: CHICKENS AS ACCESSORY USE**



A Tradition of Stewardship A Commitment to Service Conservation Development and Planning 1195 Third Street, Suite 210 Napa, CA 94559 www.co.napa.ca.us

TENDO 1700 日至的於於·葡萄鄉內拉克施森

Main: (707) 253-4417 Fax: (707) 253-4336

> Hillary Gitelman Director

To: CDPD Staff	From:	Treft March 1 (1997)
Date: March 21 2011	FIORE:	Hillary Gitelman
Date: March 21, 2011	Re:	Chickens as an Accessory Use

Section 18.08.040 of the zoning ordinance defines "agriculture" as including "the breeding and raising of cattle, sheep, horses, goats, pigs, rabbits and poultry and egg production" and has been interpreted in the past to prohibit all farm animals, including chickens, in zoning districts like the Residential Single (RS) district where "agriculture" is not a permitted use.

In practice, this interpretation has meant that code enforcement staff has had to intervene in neighbor disputes and allocate time to what I consider low-priority code enforcement efforts. In addition, this interpretation is at odds with the County's growing efforts to support local food production, and creates confusion for County residents familiar with the City of Napa's municipal code which allows a limited number of hens and other animals in residential areas by classifying them as "pets."

To address these issues, I would like to alter our interpretation of the zoning ordinance and apply Section 18.104.040, which states that uses allowed with or without the granting of a use permit shall include any accessory use. Section 18.08.020, Accessory Uses, states that "where the zoning regulations applicable to a zoning district specifically identify the accessory uses which are permitted in conjunction with a primary use in that zoning district, no other accessory uses in conjunction with the primary use will be permitted in that zoning district." The RS zoning district text does not specify any accessory uses, therefore a limited number of animals may be considered accessory to a main dwelling unit as long as the animals are not being raised as part of a commercial enterprise, and as long as they do not create a public nuisance. In small lot situations (i.e. <0.25 acre), I suggest we use the City of Napa's ordinance as a guide and permit up to six (6) small domestic animals of the type generally accepted as household pets; including dogs, cats, chickens (hens), rabbits, pigeons and the like, but not including noise producing animals such as roosters, ducks, geese, pea fowl, guinea hens or other such animals. Larger lot situations may permit more flexibility about the number and size/type of animals if neighbors will not be impacted — please consult with CDPD.

And as always, please let me know if you have questions.

#### **APPENDIX D: CULINARY GARDENS**

### Napa County Fact Sheet for Culinary Gardens Operated in Conjunction with Permitted Food Facilities

#### INTRODUCTION

Fresh fruits and vegetables are important for health and well being, and the American consumer enjoys one of the safest supplies of fresh produce in the world. However, over the last several years, the detection of outbreaks of foodborne illness associated with both domestic and imported fresh fruits and vegetables has increased.

The California Retail Food Code (CalCode) requires all foods used in a food facility to be from an approved source, which means foods are produced in accordance with the applicable health and safety regulations. Culinary gardens, which grow on the same site as a permitted food facility and provide produce only to that facility, are often too small to be regulated by the California Department of Food and Agriculture and often do not fall under the regulatory authority of the local Department of Agriculture, which means there isn't a mechanism to approve the grown-on-site produce for use in the food facility. Recognizing the relatively low risk of these gardens and the importance of locally grown produce, the Department of Environmental Management has created a registration program for gardens to ensure the produce from these gardens is as safe as possible for use in the food facility.

This guidance document provides best management practices (BMPs) that should be included in the operation of culinary gardens. This document focuses on issues concerning small culinary gardens but may not address all health and safety considerations of a specific operation. Additional resources are included at the end of this document that may assist the operator in addressing microbial food safety hazards not discussed here.

How can foods become contaminated?

Typical Sources of Contamination:

Soil Irrigation Water Animal manure
Inadequately composted manure Wild and domestic animals
Harvesting equipment Transport containers Wash and rinse water
Unsanitary handling Equipment used Cross contamination
Ice Improper storage conditions Run-off from adjacent areas

#### BEFORE YOU GROW

- Select a location that is not on or adjacent to a septic disposal field, animal housing, pastures or barnyards and where contaminated water from these sites cannot enter the field via runoff due to rainfall or drainage pathways.
- The location should be under control of the owner/operator at all times.

Hit shared size cey Foods Culmary Gardens Draft-Napa County Guidance for Industry Use of Culmary Gardens-with kims changes doc

#### **DURING PRODUCTION**

- Water used in culinary gardens must be potable, meaning the water is from a permitted water system, such as the City of Napa, or from wells that have been tested and have been shown to be free of pathogens,
  - Wells and pump areas should be protected from uncontrolled livestock and wildlife.
  - o Maintain wells in good working condition.
  - o If irrigation water is not from a permitted water system, the well should be tested by a local lab to ensure it is free from coliform. Coliform are organisms whose presence may indicate that sewage or other contamination is reaching the water and could contaminate the produce.
- Use and handle manure and fertilizers to minimize contamination.
  - o Never use biosolids or incompletely composted manure on a culinary garden.
  - o Maximize the time between application of manure and harvest of crop and minimize manure-to-produce contact.
- o. Follow manufacturer recommendations when using any commercial fertilizer.
  - Register any pesticide use with the Napa County Agricultural Commissioner and identify any
    other uses of pesticides in the vicinity applied by other parties, such as pest control operators or
    gardeners.
- Minimize contamination from animals.
  - Exclude domestic and other small animals from garden by fencing garden beds.
  - To the extent possible and as allowed by law, establish good agricultural practices to deter or redirect wildlife to other areas.
  - Minimize vegetation at the edges of small fruit and vegetable patches and remove decaying fruit and vegetables, which can provide nesting places and food for rodents and other vectors.
- Emphasize worker hygiene and training
  - All workers must be trained and have a good working knowledge of basic sanitation principles as they relate to the assigned tasks.
    - Workers must have access to handwashing stations equipped with a basin, warm water, liquid soap and paper towels that drain to an approved septic/public sewer system.
    - o Managers must be trained to identify the symptoms of infectious diseases, such as Hepatitis A virus, Norwalk, and Shigella. Employees with these symptoms should not be allowed to have any contact with produce, utensils or other food contact surfaces of equipment.
    - Lesions must be effectively covered or workers with lesions should not be allowed to have any contact with produce, utensils or other food contact surfaces or equipment.
    - o Provide convenient and supplied bathroom facilities.
- Be aware of visitors so they are not exposed to fertilizers or pesticides and so the visitors do
  not become a source of contamination to the garden.

H.V-share distacey Foods Culinary Gardens Draft-Napa County Guidance for Industry Use of Culinary Gardens with kims changes, doc

Proper handwashing means

using warm water and soap

and thoroughly scrubbing,

rmsnig and drying of the

hands. Don't forget to clean

under fingernails and between

#### **DURING HARVEST**

- Maintain equipment in a sanitary manner.
  - Clean and sanitize storage facilities and produce contact surfaces prior to harvest.
  - o Clean harvesting equipment each day-
- · Emphasize worker hygiene and training.
- Keep animals out of fields and orchards.
- Remove as much dirt and mud from the produce as possible before it leaves the field. If produce is washed in the field, ensure that it is not contaminated in the process.



#### AFTER HARVEST

- Again, employee hygiene and training is critical.
- All produce used in a food facility must be washed thoroughly in potable water to remove soil
  and other contaminants before being cut, combined with other ingredients, cooked, served or
  offered for human consumption in ready-to-eat form.
  - Any chemicals used to wash or peel produce shall meet the requirements specified in 21
     Code of Federal Regulations 173.315.
  - Vigorous washing of produce not subject to bruising or injury increases the likelihood of pathogen removal. Brush washing is more effective than washing without brushes. Brushes used in brush washing must be cleaned and sanitized frequently.
- Consider the wash water temperature for certain produce.
  - Removing field heat is a primary consideration in maintaining the quality of many types of produce, and for some types of produce (apples, celery, tomatoes) the temperature of wash water should be greater than that of the produce or a pressure differential results that can cause water to be pulled into the plant material, causing pathogens to move into the produce, which may not be removed by washing. Denser products (such as carrots) do not appear to be affected by water temperature differences.

#### CONCLUSION

While locally grown fresh fruits and vegetables provide many benefits, good management practices must be maintained in culinary gardens to prevent illness in our food facilities. Many of the risks associated with mass production, storage and transportation are not of issue for on-site culinary gardens; however, worker hygiene and localized land practices are still sources of potential contamination that could result in foodborne illness.

This guidance document provides some basic principles for registered culinary gardens. Operators are encouraged to utilize this guide to evaluate their gardens and assess site-specific hazards so they can develop and implement reasonable and cost effective agricultural and management practices to minimize microbial food safety hazards.

Once good agricultural practices are in place, it is important that the operator ensure that the process is working correctly. Operators should follow-up with supervisors or the person in charge to be sure that regular monitoring takes place, equipment is working, and good agricultural and management practices are being followed.

11:32 -shared staces/Foods/Culinary Gardens/Draft-Napa County Guidance for Industry Use of Orlinary Gardens-with kims changes doe

#### HELPFUL INFORMATION

Copies of Federal regulations in the Code of Federal Regulations (CFR) may be purchased from the U.S. Government Printing Office or by telephone purchase at (202) 512-1800.

The CFR is also available at local branches of the U.S. Government Printing Office Bookstores. Information on locations of regional branches is available on the WWW at the following address: http://www.cisan.fda.gov/~ird/ob-reg.html

Sections of the CFR that are referenced in the guide can be viewed and printed from the WWW at the following address: <a href="http://www.access.gpo.gov/nara/cfr/index.html">http://www.access.gpo.gov/nara/cfr/index.html</a>.

#### 1. How to obtain FDA regulations

Title 21, Code of Federal Regulations: 21 CFR 100-169 and 21 CFR 170-199

Sections of Title 21, such as 21 CFR 110.10, that are referenced in the guide can be viewed and printed from the WWW at the following address: http://www.access.gpo.gov/nara/cfr/.

You may purchase 21 CFR 100-169 or 21 CFR 170-199 from the U.S. Government Printing Office or by telephone purchase at (202) 512-1800. FDA regulations may also be purchased at local branches of the U.S. Government Printing Office Bookstores.

#### 2. How to obtain EPA regulations

EPA regulations may be obtained by contacting the U.S. EPA/NCEPI, P.O. Box 42419, Cincinnati, OH 45242-2419. Telephone: 1-800-490-9198; FAX (513) 489-8695. You must give the EPA catalog number for the publication.

Electronic versions of additional EPA documents, such as criteria and supporting documents, are available at <a href="http://www.epa.gov">http://www.epa.gov</a>.

### 3. How to obtain California Retail Food Code Regulations

A copy of the CRFC can be found at <a href="http://www.odph.ca.gov/services/Documents/fdbRFC.pdf">http://www.odph.ca.gov/services/Documents/fdbRFC.pdf</a> by contacting Napa County Department of Environmental Management

### Additional Helpful Information:

- U.S. EPA. Ambient Water Quality Criteria for Bacteria, EPA Office of Water Regulations and Standards, EPA 832-B-92-005, January 1986.
- USDA. List of Proprietary Substances and Nonfood Compounds Authorized for Use Under USDA Inspection and Grading Programs.
- U.S. EPA. Domestic Septage Regulatory Guidance, A Guide to the EPA 503 Rule. EPA, Office of Water Regulations and Standards, 832-B-92-005, September 1993.
- Reiners, S., A. Rangarajan, M. Pritts, L. Pedersen, and A. Shelton. "Prevention of Foodborne Illness Begins on the Farm." Cornell Cooperative Extension, Cornell University, Ithaca, NY.
- USDA Agricultural Marketing Service program "Qualified Through Verification for Fresh Cut Produce" is available from: Branch Chief, Processed Products Branch, Fruit and Vegetable Programs, Agricultural Marketing Service, USDA, P.O. Box 96456, Rm. 0726, South Building, Washington, DC, 20090-6456. (202) 720-4693.
- Cornell University Department of Food Science, Good Agricultural Practices Network: http://www.gaps.comell.edu/

H.V.-shared stacey/Fonds). Culmary Cardens/Draft-Napa County Guidance for Industry Use of Culmary Cardens-with Rims changes due

Bartanak I., Landina.





A Tradition of Stewardship A Commitment to Service

1195 Third Street, Suite 101 Napa, CA 94559 www.co.napa.ca.us

> Main: (707) 253-4471 Fax: (707) 253-4545

> > Steven Lederer Director

### Napa County Culinary Garden Best Management Practices Agreement

Locally grown, fresh fruit and vegetables benefit the consumer, the environment and the community as a whole. Most fruits and vegetables consumed in the United States are wholesome and free of pathogens (microbes that cause foodborne illness). Many fruits and vegetables have natural barriers, such as skins and rinds that protect the internal edible parts from contamination. However, contamination of fruits and vegetables can occur any time from planting through food preparation. Most pathogens can be killed by cooking, but they can be difficult to remove by washing when foods are eaten raw. Prevention of microbial contamination is the most effective way to maximize the safety of fruits and vegetables. The best approach to maintaining the wholesome nature of your culinary garden's harvest is to be aware of potential risks and to establish and implement commonsense practices that will minimize contamination.

### Terms of Agreement

- Operator shall ensure that water used for irrigation is potable, meaning water must come from a permitted public water system or wells tested and shown to be free from pathogens. Gray water is not an approved water source for culinary gardens.
- Owner shall identify all possible contamination sources and evaluate the effect of rain fall and drainage pathways, to minimize runoff that may contaminate the site.
- 3. Owner shall ensure that all produce is washed with a pathogen-free source before being served, as required by the California Retail Food Code (CalCode).
- Owner shall ensure that produce and harvest equipment are stored in a sanitary location, protected from vectors, such as rodents and insects, that can spread disease.
- 5. Owner shall ensure septic systems are properly installed and maintained and be aware of location of septic field to ensure garden is not coming in contact with sewage. Culinary gardens shall not be located in an area where a septic system is installed, unless planted in raised boxes in between distribution lines of a standard (non-engineered) septic system. Culinary gardens cannot be installed over engineered septic systems.
- 6. All organic matter will be fully composted, and raw manure will not be used. Composted manure will only be used if purchased from a commercial outlet.
- 7. Any plants used in culinary gardens will be purchased in Napa County to ensure they are inspected by the Napa County Agricultural Commissioner and free of pests that present a hazard to agriculture in the County.
- 8. Owner shall keep domestic animals away from garden site to avoid contamination.
- Owner shall minimize vegetation at the edges of small fruit and vegetable patches to help avoid nesting or hiding places for rats, mice etc.

 Owner shall minimize the presence of vector attractants such as piles of decaying fruit and vegetables.

11. Owner shall contact and gain approval from the Napa County Agricultural Commissioner before utilizing any pesticide on the culinary garden.

- 12. Owner shall not use the term "organic" in reference to the produce from the culinary garden unless the products have been registered as organic by the Napa County Agricultural Commissioner.
- 13. Owner shall establish worker awareness of proper hand washing techniques with special attention to cleaning around the fingernails and provide sanitary handwash and tollet facilities. Workers shall be taught that gloves can contaminate from one place to another such as from the compost pile to harvested produce. Workers with symptoms of illnesses that can be spread by food will not be permitted to handle produce, equipment or food contact surfaces.

A site plan is included, identifying the location of any septic systems within 100 feet and other potential sources of contamination. The produce from the culinary garden will only be provided to food facilities located on the same property and will be maintained in compliance with CalCode. I hereby acknowledge that I have read and understand this document and agree to implement good agricultural practices in my culinary garden.

Signature of Owner or Authorized Agent	Date
Printed Name of Owner or Authorized Agent	
Office use only	
DEM Representative Signature	Date

Information was taken from UC Davis Division of Agriculture and Natural Resources. For more information visit their website.