

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, http://www.fns.usda.gov/cnd/F2S/faqs_procurement.htm

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/>

Town of Yountville: 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).)

☛ **City of Napa:** 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.

☛ **City of Calistoga:** 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.
- **City of Napa:** 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.
- **City of Calistoga:** 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.
- **City of St. Helena:** 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.
- **Town of Yountville:** No.

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

Napa County: www.countyofnapa.org

Planning/Building: (707) 253-4417

Environmental Management: (707) 253-4471

Public Works: (707) 253-4351

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

City of Calistoga: www.ci.calistoga.ca.us

Planning and Building Department: (707) 942-2827

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

Planning Department: (707) 968-2659

Local Farmer's Market: (707) 486-2662

Town of Yountville: www.townofyountville.com

(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.

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, SHfarmersmarket@aol.com, 707.486.2662

St Helena Hospital Farmer's Market:

Tues., 4 – 7:30 pm

St Helena Hospital

Corrie Beezley, BeezleCL@ah.org, 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

Appendix A: Napa County Farmer's Market Information

		Napa County	
Opening Date/Class Date		City of Napa May 31 Oct 29 Tuesday morning 7:30-12 noon Oxbow	St Helena May 07 Oct 30 Friday morning 7:30-12 noon Glen Park
Date		May 31 Oct 29	May 07 Oct 30
Time		Tuesday morning 7:30-12 noon	Friday morning 7:30-12 noon
Location		Oxbow	Glen Park
At this Farmer's Market:			
Exhibit Opportunities/Year		62	26
Market Manager		Isia Ruffo	Karen Verzosa
Contact Number		(707) 252-7142	(707) 942-8892
Email		isiaruffo@cityofnapa.com	calistoga@farmersmarketofnapa.com
Application Period		rolling	rolling
Farmer's Market Application Fee		none	none
Annual Membership Fee		\$60	\$20
Farmer's Market Stall Fee (member)		\$35	n/a
grower		n/a	n/a
ready-to-eat prepared foods		n/a	n/a
packaged foods		n/a	n/a
craft		n/a	n/a
Farmer's Market Stall Fee (non-member)		\$45	\$20
grower		n/a	n/a
ready-to-eat prepared foods		n/a	n/a
packaged foods		n/a	n/a
craft		n/a	n/a
County-wide Required Permit Fees:			
Growers (selling permit from farmer's market organizers)			
Department of Health Services or County Health		\$46	
Temporary Food Facilities:			
Certified Farmers Market Booth		\$46	
Commercially Pre-packaged (Annual)			
Less Than 3 Days-Low Risk			
Single Low Risk Event (no sampling)			
(multiply x # of "events" 1 event is one day of the week annually) showing at the farmer's market in any city in Napa County)			
Single-High Risk Event		\$46	
(multiply x # of "events" 1 event is one day of the week annually) showing at the farmer's market in any city in Napa County)			
Annual Low Risk		\$68	
(can sample but must be unopened, prepackaged and require no refrigeration)			
Annual Medium Risk		\$264	
Annual High Risk		\$264	
Mobile Food Facilities:			
Mobile Food Limited Prep		\$63	
Mobile Food Prep Unit		\$526	
Prepackaged Food/Product Vehicle			

Appendix A: Surrounding County Farmer's Market Information

Opening Body Date 1 Time 1 Location Opening Date/Close Date Date 2 Time 2 Location	Sonoma County			Marin County		
	Petaluma	Petaluma	Santa Rosa	San Rafael	Fairfax	Novato
May 3-October 27 Tuesday evening 5:30-8:30pm Sonoma Plaza	May 21-November 19 Saturday afternoon 2pm-5:30pm Walnut Park	April-Dec Sunday morning 10am-1:30pm Downtown Plaza	year round Saturday morning 8:30-12noon Valencia Blvd park lot	year round Thursday morning 8am-1pm Valencia Blvd park lot	may 4-sept 28 Wednesday afternoon 4pm-8pm Business Park	may 4-sept 27 Tuesday afternoon 4pm-8pm Gianni Ave (downtown)
At the Farmer's Market: Enlist Opportunity Year Market Manager Contact Number Email Application Period Additional notes Farmer's Market Application Fee	20 Andrea Davis-Celina (707) 694-3811 Nov 15-Mar 1 all vendors must resupply every year \$30 (annual)	14 Erica Burns-Gorman (707) 764-0344 rolling all vendors must resupply every year \$30 (annual)	104 Paula Downing (707) 829-3484 Jan 1-Mar 31 rec'd at the farmer's market	52 see below \$40 (\$10 or addit main market) \$55 \$45 \$50	21 (415) 472-6100 ongoing	21 ongoing
Annual Membership Fee Farmer's Market Stall Fee (morning) grower ready-to-eat prepared foods packaged foods craft Farmer's Market Stall Fee (non-member) grower ready-to-eat prepared foods packaged foods craft	\$25 see below \$30 \$45 \$25 \$20 see below	none see below \$20 \$20 \$45 \$46 \$20 \$16 see below	membership available after 6-8 months selling see below \$16 wood \$26 sat \$16 wood \$39 sat \$18 wood \$35 sat see below	see below \$40 (\$10 or addit main market) \$55 \$45 \$50	see below \$40 (\$10 or addit main market) \$55 \$45 \$50	see below \$40 (\$10 or addit main market) \$55 \$45 \$50
Required Permit Fees: Growers (selling permit from farmer's market organizers) Department of Health Services or County Health Temporary Food Facilities: Certified Farmers Market Booth Commercially Prepared (Annual) Less Than 3 Days-Low Risk Less Than 3 Days-High Risk Single Low Risk Event (no sampling) Single Low Risk Event - 1 event in one day of the week (annually) showing at the farmer's market in any city in Napa County Single High Risk Event (multiple days or events) at the farmer's market in any city in Napa County Annual Low Risk (can sample but must be unopened, prepackaged and require no refrigeration) Annual High Risk Annual Medium Risk Mobile Food Facilities: Mobile Food Limited/Pop Mobile Food Prep Unit	\$55 \$50 \$30 \$25	\$188 \$455				

Prepared 8/25/11
C.Hanson

APPENDIX B: LOCAL SCHOOLS CONTACT INFORMATION

Napa Valley Unified School District

Robert Ruiz, Director r Ruiz@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 of Food Service, htriglia@calistoga.k12.ca.us (707) 942-4428

Requirements: Licensed, commercial distributors 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

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

Hillary Gitelman
Director

To: CDPD Staff

From: 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.

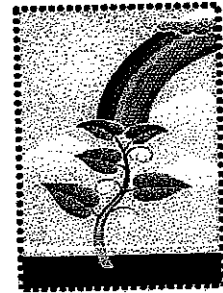
In practice, this interpretation has meant that code enforcement staff has had to intervene in neighbor disputes and allocate time to what I consider low-priority code enforcement efforts. In addition, this interpretation is at odds with the County's growing efforts to support local food production, 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	Inadequate field worker hygiene
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.

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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.
 - Maintain wells in good working condition.
 - 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.**
 - Never use biosolids or incompletely composted manure on a culinary garden.
 - Maximize the time between application of manure and harvest of crop and minimize manure-to-produce contact.
 - 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.
 - 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.
 - 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.**

Proper hand washing means using warm water and soap and thoroughly scrubbing, rinsing and drying of the hands. Don't forget to clean under fingernails and between fingers.

DURING HARVEST

- **Maintain equipment in a sanitary manner.**
 - Clean and sanitize storage facilities and produce contact surfaces prior to harvest.
 - 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.

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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 location of regional branches is available on the WWW at the following address: <http://www.cfsan.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: <http://www.access.gpo.gov/nara/cfr/index.html>.

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 <http://www.epa.gov>.

3. How to obtain California Retail Food Code Regulations

A copy of the CRFC can be found at <http://www.cdph.ca.gov/services/Documents/crbRFC.pdf> or by contacting Napa County Department of Environmental Management

Additional Helpful Information:

1. U.S. EPA. Ambient Water Quality Criteria for Bacteria, EPA Office of Water Regulations and Standards, EPA 832-B-92-005, January 1986.
2. USDA. List of Proprietary Substances and Nonfood Compounds Authorized for Use Under USDA Inspection and Grading Programs.
3. 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.
4. 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.
5. 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.
6. Cornell University Department of Food Science, Good Agricultural Practices Network: <http://www.gaps.cornell.edu/>

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A Tradition of Stewardship
A Commitment to Service

Environmental Management

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:

1. 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.
2. 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).
4. 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.
9. Owner shall minimize vegetation at the edges of small fruit and vegetable patches to help avoid nesting or hiding places for rats, mice etc.

10. 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 toilet 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

<i>Office use only</i>	
_____ DEM Representative Signature	_____ Date

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