

An Urban Farming Perspective

*Sacramento County Environmental Management Department,
Environmental Health Division*

**UC ANR Legal Basics of Urban Farming
Workshop**

What is the Role of the Environmental Health Division (EHD)?

- To carry out measures for protecting public health, including administering and enforcing laws related to environmental health and providing support to minimize the risks for health and safety hazards.
- EHD oversees the inspections and services of many different programs:
 - Food Safety and Food Facilities
 - Public Pools
 - Body Art
 - Employee Housing
 - Storm Water
 - Childhood Lead Poisoning
 - Noise
 - Waste Tires

The Food Safety Program Consists of:

- All Retail Food Facilities (i.e restaurants, markets, bars)
- Food Banks
- Mobile Foods
- Temporary Food Events
- Certified Farmers Markets
- Farm Stands
- School Cafeterias
- Licensed Health Care
- And more

So am I a Produce Stand, Farm Stand, Urban Farm or what???

It Depends

- **Produce Stand-** sells produce that was grown anywhere and eggs-Needs full plan check and health permit.
- **Farm Stand-** sells produce grown on site but can also sell value added items (jams, pies) made in an approved facility and limited pre-packaged, non-potentially hazardous foods like chips, water, soda-Needs health permit.
- **Urban Farm-** called a Community Food Producer (CFP)- No permit needed.

What is a Community Food Producer (CFP)??

113752. Community Food Producer

“COMMUNITY FOOD PRODUCER” means a producer of agricultural products on land that is not zoned for agricultural use but is otherwise in compliance with applicable local land use and zoning restrictions, including, but not limited to, restrictions governing personal gardens, community gardens, school gardens, and culinary gardens.

What Foods Can Be Sold By A CFP?

- Whole uncut fruits and vegetables, including shelled nuts
- Unrefrigerated eggs (contact California Department of Food and Agriculture Egg Safety and Quality Management Program for registration information if you plan to sell or donate eggs).

<http://www.cdffa.ca.gov/ahfss/mpes/esqm.html>

Cal Code Sections 114376(a): A CFP That is Deemed An Approved Source Can Sell Their Agricultural Products:

- Directly to the public from premises controlled by CFP
- To Permitted Food Facilities such as restaurants or markets
- To Cottage Food Operations
- At Community Events with Temp. Food Facility Permit
- Donate food to a food bank or food kitchen

What Is Cal Code's Definition of An Approved Source?

The California Retail Food Code (Cal Code) requires that food sold or given away to the public comes from an **Approved Source**:

113735. Approved source

(b)Any whole uncut fruit or vegetable or unrefrigerated shell egg grown or produced in compliance with all applicable federal, state, or local laws, regulations, and food safety guidelines issued by a regulatory agency shall be deemed to be from an approved source.

Are CFPs Required To Obtain A Permit From The Environmental Health Department?

- Cal Code does not require CFPs to obtain a permit from Environmental Health Agencies, but it does require that the CFPs follow the Best Management Practices (BMPs) .
- These BMPs are detailed in the California Department of Food and Agriculture (CDFA) “*Food Safety Guidelines for Small Farms*”.
- They provide guidance for safe growing, production, and handling of CFP’s agricultural products.

Why Are BMPs Necessary?

The BMPS can help the CFP avoid the following conditions, which can contribute to food contamination:

- Planting in contaminated soil
- Irrigating with nonpotable water
- Allowing animals in the growing area
- Use of unapproved compost or fertilizers
- Poor hygiene practices
- Poor foodhandling practices
- Harvesting or trimming with utensils that were not cleaned and sanitized

Conditions That Have Led To Foodborne Outbreaks From Food Grown On Commercial Farms

Soil contaminated by feces and urine from wild animals



Conditions That Have Led To Foodborne Outbreaks From Food Grown On Commercial Farms

Crops contaminated by fecal contaminated irrigation water



Protect your Community Produced Agricultural Products

Keep pets and wild animals out of the growing areas



Maintain Good Hand Washing Practices

Washing Your Hands

is required by law
TO KEEP FOOD SAFE



1. Wet hands & arms with 100°F water, apply liquid soap and rub hands for 15 seconds. Use your nail brush



2. Rinse hands and arms well with clear water



3. Dry hands & arms with paper towel or hot air blower



4. Use towel to turn off faucet and to open the door

Before	After	
Starting work including:	Using restroom	Eating or Drinking
<ul style="list-style-type: none">• Handling ready to eat food	Sneezing	Emptying Garbage
<ul style="list-style-type: none">• Handling clean utensils	Coughing	Mopping or cleaning
<ul style="list-style-type: none">• Using a hand sanitizer	Touching raw food	Smoking
Before putting on gloves	Touching face or hair	Any chance of Contamination

To Avoid Transferring Contaminants To Produce

- Wash Your Hands before and after harvesting
- Before and after rinsing or trimming produce



1. Wet your hands with warm (110°F) running water.



2. Apply Soap.



3. Rub hands together for at least 20 seconds.



4. Clean under fingernails and between fingers.



5. Rinse hands thoroughly under running water.



6. Dry hands. Dispose of towel in trash receptacle.

Use CDFA Approved Composting And Fertilizing Procedures



Use Raised Beds Unless You Know that Your Soil Is Free Of Contamination

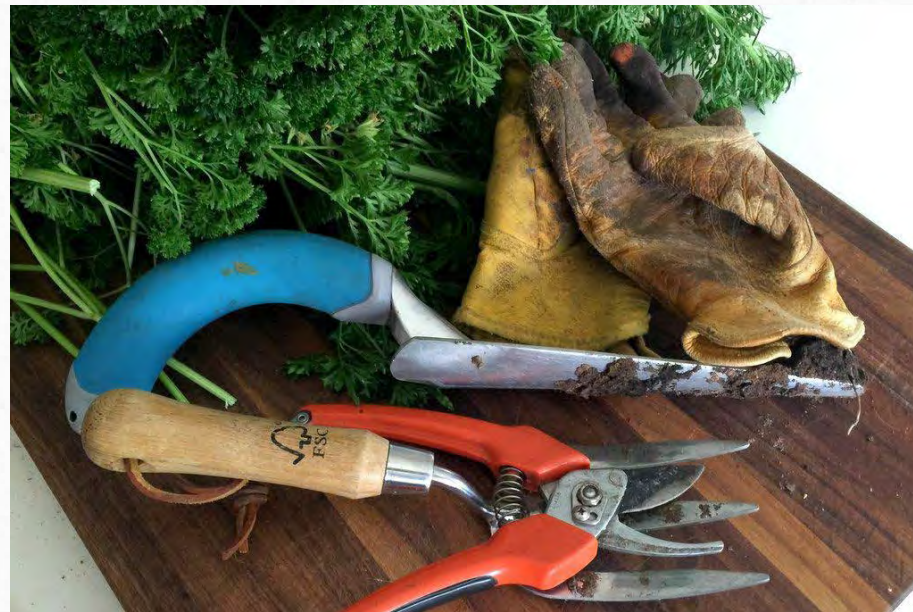


Use Potable (Drinkable) Water Only

- To water your produce
- To rinse your produce in the growing area
- To provide a final rinse in your kitchen



Clean And Sanitize Harvesting Utensils Before And After Use



Other Community Food Production Requirements

- **Land Use and Zoning approval:** Contact your local Planning / Community Development Agency to verify compliance with applicable local land use and zoning restrictions (Cal Code Section 113752).
- Business License ? **Sales permit/license:** Contact your local jurisdiction (City or County) to obtain a business license or peddling permit, if required.

CFP Agricultural Products provide many benefits to communities through healthy, locally sourced, nutritionally rich food and keep dollars circulating within the community

Provide safe, sustainable secure communities:

- Locally available nutrition rich foods
- Jobs
- Skill development
- Community involvement
- Food secure households



Thank you

Mark Barcellos, Supervising R.E.H.S.



Sacramento County Environmental Management Dept.

www.emd.saccounty.net

916-875-8440