

A photograph of an agricultural field with rows of young plants in black plastic mulch, set against a dark, semi-transparent background. The text is overlaid on this image.

Riverside County  
Department of Environmental Health

## **Agritourism Intensive**

# **Navigating the Permitting and Regulatory Process**

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# EH ROLE IN RIVERSIDE COUNTY AG TRAIL



☞ Welcome to our Ag Trail, your passport to Riverside County's prolific and diverse agricultural regions! Along the state's largest agri-tourism trail, you'll find more than 100 stops featuring farms, fairs and festivals, organically grown products, stands and markets with freshly grown fruits and vegetables and the world-class wineries of the Temecula Valley. You and your family and friends can find places to purchase some of the finest fruits and vegetables in the country and take tours of farming operations. While doing so, you support Riverside County family farmers, producers and their families. Fresh, fun and festive, our Ag Trail is for all to enjoy! So explore our Ag Trail online, print out a map and hit the trail for adventure!



JOHN J. BENOIT  
Chairman, Riverside County Board of Supervisors

[www.agtrail.rivco.ca.org](http://www.agtrail.rivco.ca.org)



# THE PROCESS...



# NO EH PERMIT REQUIRED



- ☞ Selling or offering for sale whole produce grown by the producer, or shell eggs, or both, provided the sales are conducted on the premises controlled by the producer. (produce stand)



- ☞ Premises set aside for wine tasting, if no other beverage, except for bottles of wine and prepackaged non potentially hazardous beverages, is offered for sale for onsite consumption and no food, except for crackers, is served



# EH PERMIT REQUIRED



## Temporary/Occasional Events

- Prior approval from local Planning Department
- Environmental Health Temporary/Occasional Event Applications & Fees
- All food vendors will be inspected by Environmental Health the day of event.
- All vendors must comply with Temp Food Facility requirements to gain approval to operate the day of the event

### TEMPORARY FOOD FACILITIES

*Operator's Guide*



[www.rivcoeh.org](http://www.rivcoeh.org)

 COUNTY OF RIVERSIDE  
DEPARTMENT OF ENVIRONMENTAL HEALTH



# CATERED EVENTS

- ❧ Host weddings or private functions on your property and contract with a permitted caterer to provide food for the function.
  - Caterer would be responsible to obtain a permit from Environmental Health & would be inspected to verify approved kitchen and health safety practices
  
- ❧ Kitchen On-site where staff prepare meals for guest
  - Requires submitting plans to Riverside County Department of Environmental Health Plan Check
  - Plan check application & fees, permit application & fees
  
- ❧ Inspections



# BED & BREAKFAST RURAL HOME STAY



- ☞ Approval from local Planning & Building Dept.
- ☞ Submit Plans to Riverside County Department of Environmental Health Plan Check
  - Plan Check Application and fees
  - Upon approval: permit application and fees

☞ Inspections



# FARM STAND

∞ A stand where whole produce and shell eggs are sold as well as other non potentially hazardous pre-packaged foods from an “approved source”.

- Labeled
- Limited to 50 square feet of combined storage and sales

∞ No Plan Check

∞ Permit and inspections



# CERTIFIED FARMERS MARKET

☞ Approval from local Planning Dept.

☞ Riverside County Agricultural Commissioner

☞ Environmental Health

☞ Permit application and fees

☞ Routine inspections



# SAFE SAMPLING AT A CERTIFIED FARMERS MARKET

- ☞ Kept in approved clean, covered containers
- ☞ Samples shall be distributed by the producer
- ☞ Gloves shall be worn when cutting samples
- ☞ Food intended for samples shall be washed w/potable water
- ☞ PHF held below 45°F
- ☞ Utensils and cutting surfaces shall be smooth, nonabsorbent and easily cleanable

# COTTAGE FOOD OPERATOR

- Class A- Registration with Env. Health
- Class B- Permit with Env. Health

## Approved Cottage food items:

- (1) Baked goods, without cream, custard, or meat fillings, such as breads, biscuits, churros, cookies, pastries, and tortillas.
- (2) Candy, such as brittle and toffee.
- (3) Chocolate-covered nonperishable foods, such as nuts and dried fruits.
- (4) Dried fruit.
- (5) Dried pasta.
- (6) Dry baking mixes.
- (7) Fruit pies, fruit empanadas, and fruit tamales.
- (8) Granola, cereals, and trail mixes.
- (9) Herb blends and dried mole paste.
- (10) Honey and sweet sorghum syrup.
- (11) Jams, jellies, preserves, and fruit butter that comply with the standard described in Part 150 of Title 21 of the Code of Federal Regulations.  
\*see below
- (12) Nut mixes and nut butters.
- (13) Popcorn.,
- (14) Vinegar and mustard.
- (15) Roasted coffee and dried tea.
- (16) Waffle cones and pizelles.

<http://www.cdph.ca.gov/programs/Pages/fdbCottageFood.aspx>



# Business Ambassador Team

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- ☞ Contact our Business Ambassador Team to get information on how to get your business permitted through DEH.
- ☞ Send us an email and our business friendly team will contact you to streamline the process and you make an informed decision.

Riverside County Environmental Health  
Business Ambassador Team

[BusinessAmbassador@rivcoeh.org](mailto:BusinessAmbassador@rivcoeh.org)

(951) 358-5172

# Questions



[www.rivcoeh.org](http://www.rivcoeh.org)