



PLUMAS COUNTY ENVIRONMENTAL HEALTH

270 County Hospital Road, Ste. 127 Quincy, CA 95971

Phone (530) 283-6355 ~ FAX (530) 283-6241

Cottage Food Operations Use of Home-grown Edible Plants Good Agricultural Practices Self-certification Check List

All ingredients used for cottage food products must come from an approved source to ensure food safety. According to the California Retail Food Code (CalCode), which regulates Cottage Food Operations (CFO), edible plants grown by a cottage food operator (the producer) may be considered an approved source. For home-grown edible plants to be acceptable as an approved source they must conform to applicable laws and recognized industry standards and be cultivated on property under the cottage food operator's control. Foods gathered from the wild (i.e. roadside berries) would not be approved for use.

The following good agricultural practices (GAPs) are minimum standards required for home-grown agricultural products to be considered an approved source.

Environmental Assessment

Are there areas of potential contamination within 100 feet of the garden that could have a negative impact? Yes No

If so, what is the distance to the garden from:

Leach fields _____

Animal enclosures _____

Raw manure storage _____

Areas of gray water use _____

Compost piles _____

Other _____

Do you have plans to reduce any impact with minimum setbacks or other mitigation? Yes No

If so, give a brief description in the Comments.

Are barriers on site to keep both domestic and wild animals away from the garden? Yes No

Are all materials used for the construction of garden beds, containers, stakes and trellises of non-toxic, non-leaching materials? Yes No

Water Use

Is all water used for irrigation clean and free of gross contaminants? Yes No

Is potable water available for washing of hands, equipment, and products? Yes No

What type of irrigation is being used? _____

Gray water is excluded from use to irrigate agricultural products to be used for human consumption. Yes No

Fertilizers and Pesticides

Any agricultural pesticide use will be reported to the County Agriculture Commissioner.Yes No
All pesticide applications will follow the pesticide label directions.....Yes No
All organic matter will be fully composted in aerobic conditions and at high
temperatures prior to application to garden beds.Yes No
Manure will be applied at least 60 days before the harvesting of any edible produce.Yes No
Fresh manure application is excluded after the garden is planted.Yes No
Cat, dog or pig manure is excluded from use in gardens or compost piles.Yes No

Work, Harvest and Sanitation Practices

All tools and surfaces used for harvesting are in good repair and easily cleanable.Yes No
All tools and surfaces are regularly cleaned with soap and water and sanitized.Yes No
Proper hand washing techniques will be used before handling fresh produce.Yes No
Any open cuts or wounds on the hands or arms must be protected by an impermeable
membrane (such as single use gloves) or exclude that person from the garden.Yes No
Anyone with symptoms of coughing, sneezing, vomiting or diarrhea is excluded
from working and harvesting in the garden.Yes No

Additional Resources

Food Safety Tips for Your Edible Home Garden
<http://ucfoodsafety.ucdavis.edu/files/26392.pdf>
EPA Composting Guide
<http://epa.gov/waste/conservation/tools/greenscapes/pubs/compost-guide.pdf>
Commercial On-farm Food Safety Practices
<http://gaps.nmsu.edu/welcome.html>
USA Gardener
http://usafardener.com/breaking_ground/composting_manure_and_fertilizer.php

Signature of Cottage Food Operator

Date

Comments:
