



# PLUMAS COUNTY ENVIRONMENTAL HEALTH

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## 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](http://usafardener.com/breaking_ground/composting_manure_and_fertilizer.php)

\_\_\_\_\_  
Signature of Cottage Food Operator

\_\_\_\_\_  
Date

Comments:

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