

# ENVIRONMENTAL MANAGEMENT DEPARTMENT ENVIRONMENTAL HEALTH DIVISION

# FOOD DISTRIBUTION AT WINERIES & BREWERIES Frequently Asked Questions

## Does my winery or brewery need a Health Permit from Environmental Management (EMD)?

#### It depends....

- NO, if you do not exceed 25 sq. ft. of non-perishable, pre-packaged food items and crackers/pretzels that are served to accompany beer or wine. The California Retail Food Code (CRFC) exempts this small level of food distribution.
- YES, if you exceed 25 sq. ft. of pre-packaged food (perishable and non-perishable food allowed) to be sold or served at your winery or brewery. The proposed area must meet all CRFC construction and equipment standards and be approved by EMD plan check. Examples of allowable foods include: prepackaged foods like cheese, sandwiches, meat, and salads, as well as bottled beverages. All foods must come from an approved source, such as a permitted food distributor, permitted market, or a cottage food operator.
- YES, if you are a Host Facility for catering operations. Your establishment must meet all construction and equipment standards of the CRFC and be approved by EMD with a service request for plan check.
- YES, if you are a winery or brewery with an EMD plan check-approved commercial kitchen for full food preparation installed.

# Can my customers bring in their own food or have food delivered from a permitted restaurant?

**YES**, with your permission, customers can bring in prepared food for their own consumption or order food and have it delivered to them at your location (for example, pizza delivery).

### Can I sell Cottage Food at my winery or brewery?

**YES**, permitted cottage food operators produce pre-packaged, non-perishable foods that can be sold at wineries and breweries. A health permit from EMD will be required for the Cottage Food Operator *and* for the winery or brewery.

# Are Temporary Food Vendors or Caterers allowed to sell food outside of my winery or brewery?

- Temporary Food Vendors are allowed to operate at permitted community events on the winery or brewery's property in conjunction with a Temporary Event sponsor. A community event is defined as an event that is of civic, political, public, or educational nature as approved by EMD. Please check with the County or City Building and Planning Department for any additional permits, zoning requirements or code ordinances for events.
- Catering Operations that meet the requirements to operate at permitted Host Facilities are allowed to serve food
  directly to tasting room customers for up to 4 hours in a 12-hour period. All catering dishes and equipment shall be
  properly washed and stored at the catering commissary. Catering operations that operate at a community event will
  require an additional TFF permit to operate.

### Are mobile food facilities (food trucks or food carts) allowed to sell food outside my winery or brewery?

**YES**, permitted mobile food facilities are allowed to operate outside during your operational hours, or as allowed by local zoning and code ordinances. The mobile unit must display a current EMD health permit. Vendors operating the unit must have access to a commercial restroom during the time period they operate.

## Who can I call or email with questions?

For more information regarding options to serve food at your winery, please contact our offices during normal business hours or by email at emd.info@edcgov.us . You can also visit EMD's website at

https://www.edcgov.us/Government/emd/environmentalhealth/Pages/food\_program.aspx

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