

# Agritourism Workshop

## January 30, 2019

Rules and Regulations

# Zoning Code

- ▶ Agritourism defined
- ▶ Zones agritourism is permitted
- ▶ Standards



# Definition

- ▶ "Agritourism" means an enterprise located at a working farm, ranch, or other agricultural operation or agricultural plant/facility conducted for the enjoyment and education of visitors, guests or clients that generates income for the owner/operator. Agricultural tourism refers to the act of visiting a working farm/ranch or to any agricultural, horticultural or agricultural operation for the purpose of enjoyment, education or active involvement in the activities of the farm/ranch or agricultural operation that also adds to the economic viability of the agricultural operation.

# Key Points

- ▶ Working farm or agricultural facility
- ▶ Enjoyment or education of visitors
- ▶ Generates income for operator



# Examples of Agritourism

- ▶ Outdoor recreation
  - ▶ Camping/picnicking/outfitter
  - ▶ Gold panning
  - ▶ Horseback/wagon/bicycle riding (non-motorized)
  - ▶ Wildlife viewing



▶ Entertainment

- ▶ Petting zoo
- ▶ Dog trial/training



- ▶ Accommodations
  - ▶ Farm vacations
  - ▶ Guest ranch
  - ▶ Youth exchange
  - ▶ Meals



► Education

- Ag tours
- Exotic animal farm
- Historical exhibits/reenactments
- Classes





► Sales

- Agricultural-related crafts/gifts
- U-pick operations



# Zoning

- ▶ Agritourism permitted
  - ▶ (<75 persons at one time)
    - ▶ General Agricultural - A1
    - ▶ Agricultural Preserve - AP
    - ▶ Residential Agricultural - RA
    - ▶ Rural Residential - RR
    - ▶ (20 ac. or greater with ag operation)
- ▶ Administrative Use Permit Required
- ▶ (>75 persons)
  - ▶ Same zones



# Exceptions

- ▶ Where specific zoning requirements require other permits
  - ▶ Examples: In A1, camping requires CUP; Equestrian facility requires AUP
- ▶ Check with Planning about specific uses, site zoning, other requirements before committing to a project



# Food Safety Highlights

Environmental Management Agency

Environmental Health Department

Lisa Medina

# Homemade Food Act AB 1616 Cottage Food Operations (CFOs)

## What is a CFO?

- An enterprise at a private home = dwelling including apartment or other rented space, where the CFO operator resides
- Low-risk products that do not require refrigeration
- Non-potentially hazardous foods
- Are made or repackaged for sale to consumers



# CFO Food Examples





# Prohibited Items

x Foods containing cream

x Foods containing custard

x Foods containing meat



**Definition...**

- **Potentially Hazardous Food (PHF)**-foods that spoil easily, and if not handled properly can cause foodborne illness.
  - High in carbohydrates, protein, have pH above 4.6 and 0.85 Aw



# CFO Classifications Two Types

## “Class A”

CFOs are only allowed  
engage in “direct sales”  
of cottage foods



## “Class B”

CFOs may engage in  
in both “direct and indirect”  
sales of cottage foods





# Do I Need a Permit to Operate?

- **Planning and Zoning:** All CFOs need to obtain approval from local city or county planning department
- **Environmental Health Department:** Must complete a self inspection checklist, application and fee for initial registration/permit. All labels for products will be reviewed by EHD for approval. Class B CFO's will be inspected by EHD. All CFO's are required to submit their annual renewal form and fee
- **Other Requirements:** Check with other state and local requirements that may be applicable including Sellers Permits through the Board of Equalization, or Business License through city or county



# CFO Label Requirements

## **MADE IN A HOME KITCHEN**

Permit #: 12345

Issued in county: County name

Chocolate Chip Cookies With Walnuts

Sally Baker

123 Cottage Food Lane Anywhere, CA 90XXX

**Ingredients:** Enriched flour (Wheat flour, niacin, reduced iron, thiamine, mononitrate, riboflavin and folic acid), butter (milk, salt), chocolate chips (sugar, chocolate liquor, cocoa butter, butterfat (milk), walnuts, sugar, eggs, salt, artificial vanilla extract, baking soda.

**Contains:** Wheat, eggs, milk, soy, walnuts

Net Wt. 3 oz. (85.049g)

# CFO Application Checklist?



- ✓ Self Inspection Checklist Completed
- ✓ Water Source City Water or Private Well? Private Wells require water testing
- ✓ Disposal of Waste
- ✓ Food Handlers Course completion with California Department of Public Health (CDPH)
- ✓ Employee
- ✓ Gross Annual Sales? Cannot exceed \$50,000 in gross annual sales/calendar year

# Farm To Fork

- On farm meal showcasing farm products
- Can range from casual pizza to BBQ lunches to formal dinners
- Great way to show the public locally grown products



# Farm to Fork Basic Permits & Regulations

Considered “public events” when tickets are sold to the public

- ✓ Zoning: Are farm dinners events allowed in your zoning?
- ✓ Will need to check with local city or county Planning Department
- ✓ Contact Environmental Health Department for guidelines to ensure food safety



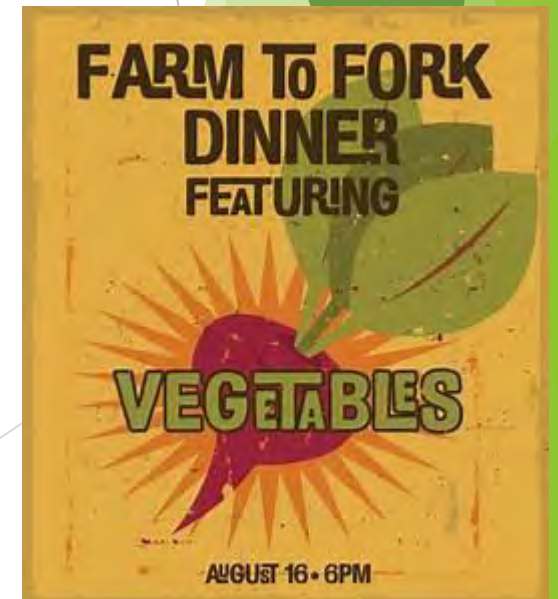
# Farm to Fork General Guidelines

## MEALS CANNOT BE PREPARED IN THE HOME

- ▶ Caterer
- ▶ Licensed commercial kitchen
- ▶ Permit process can vary from county to county
- ▶ Basic food safety requirements for food handling are the same across the state
- ▶ Permit to serve alcohol must be obtained from Alcoholic, Beverage Control (ABC)

***Important Note: Non-Profit organizations are exempt from most fees.  
Veterans Fees are fee exempt unless providing/serving alcohol.***

***\*Documentation is required for either***



# Bed & Breakfast/Agricultural Homestay

<b>B &amp; Bs</b>	<b>Agricultural Homestay</b>
<b>Restricted Food Service Single Family Dwelling</b>	Restricted Food Service Actual Farm produces agricultural products as primary source of income
<b>Overnight up to 20 guestrooms</b>	Overnight up to six guestrooms or accommodates not more than 15 guests
<b>Morning Meal and/or self-serve light foods or snacks</b>	Meals at any time, price of food is included in overnight stay

*Thank you!*

