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DEPARTMENT OF RESOURCE MANAGEMENT



**SOLANO
COUNTY**

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Community Food Producer

Garden Name:	
Garden Operator/Title:	Phone Number:
Garden Location:	
(Attach a plot plan showing major structures, compost areas, restrooms, hand wash facilities, chemical and equipment storage sheds, septic systems within 100 feet and the garden itself, etc.)	
Do you have a Food Safety Plan? Yes <input type="checkbox"/> No <input type="checkbox"/>	
Water Source:	
Fertilizer Used:	
Compost Used (include source):	
Pesticides Used (include pesticide, quantity, and application frequency):	
Herbicides Used (include pesticide, quantity, and application frequency):	
Are hand washing and restroom facilities with hot water available onsite: Yes <input type="checkbox"/> No <input type="checkbox"/> Distance from garden:	
Are animals excluded from the growing area: Yes <input type="checkbox"/> No <input type="checkbox"/>	
Are any animals raised at this location: Yes <input type="checkbox"/> No <input type="checkbox"/> If yes, identify animal type: If yes, how are the animals separated from the growing area?	
Do the same workers have access to the animals and produce growing areas: Yes <input type="checkbox"/> No <input type="checkbox"/> If yes, how are you preventing cross contamination?	
Where is produce sold or used?	
Is produce washed prior to sale or use: Yes <input type="checkbox"/> No <input type="checkbox"/> If yes, by whom?	
Is produce processed: Yes <input type="checkbox"/> No <input type="checkbox"/> If so, how and by whom?	
Comments:	

SAEED IRAVANI
Building Official
Building & Safety

MIKE YANKOVICH
Program Manager
Planning Services

JAGJINDER SAHOTA
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Environmental Health

SUGANTHI KRISHNAN
Senior Staff Analyst
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MATT TUGGLE
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CHARLES BOWERS
Operations Manager
Public Works
Operations

CHRIS DRAKE
Parks Services
Manager
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Ensuring the safety of the food supply is critical to a healthy community. California Health and Safety Code Section 114021 provides that foods used or sold in a food facility must be produced in accordance with applicable statutes and cannot be stored or prepared in a private residence. This agreement is intended to assure access to safe and healthy locally grown fruits and vegetables; and to assure awareness of the source of the food provided. No resale or preparation for retail sale is allowed. This self-certification provides documentation of the signatories understanding of critical factors that play a role in preventing the microbial or chemical contamination of produce, and their agreement to adhere to these requirements.

Water Quality

1. Water used for irrigation must be obtained from a public water system or wells tested and shown to be free from pathogens (< 2.2 Coliform MPN/ml or “absent”).
2. Graywater or recycled water is not an approved water source for culinary gardens.
3. Water run-off from other irrigation practices unrelated to the culinary garden or rainfall water run-off must be prevented from coming into contact with the culinary garden.

Septic Systems

4. Gardens shall not be planted over or within 10 feet of a septic system or leach field.

Animals

5. Efforts shall be maintained to exclude animals, including domestic animals, from the growing area.
6. Animal waste may not be used in culinary gardens.

Pesticides

7. Pesticides shall not be applied on or around culinary gardens without the written authorization of the County Agricultural Commissioner. Any pesticide application to school gardens must be in accordance with the Healthy Schools Act.

Compost

8. Compost applied to gardens must be fully composted.
9. Compost applied to gardens may not be made from material that includes manure, food scraps containing animal products (meats, dairy, bones, fats/oils) or dead animals unless the compost has been obtained from an approved commercial source.

Sanitary Practices

10. Gardening and harvest equipment must be maintained in a clean condition and stored in a sanitary location. Dedicated equipment shall be solely used in the garden and not used for other purposes on the property.
11. Vegetation at the edges of vegetable patches should be minimized to prevent harborage places for rodents and nuisance insects.
12. The grounds surrounding the garden should be maintained in a manner such that nuisance pests are not attracted to the area.

13. Workers/children should be restricted from entering and working in the garden after they have been working with animals, unless sanitary measures are put in place to prevent cross-contamination.

Worker Sanitation

14. Workers harvesting produce from culinary gardens must properly wash their hands before handling produce and be free of open cuts or wounds on their extremities.

15. Restroom facilities with warm water and soap must be readily accessible to anyone working in a culinary garden.

16. Workers should avoid cross-contamination of produce by ensuring equipment, gloves and other sources of contamination do not come into contact with produce after being potentially contaminated by compost or other materials.

Inspection/Notification

17. All garden facilities, equipment, operations and records shall be subject to inspection by the Solano County Department of Resource Management, Environmental Health Services Division at any time without prior notice.

I agree to adhere to the requirements listed above and agree to implement best agricultural practices in my culinary garden.

Signature: _____ Date: _____

Printed Name: _____ Phone: _____

Garden
Location: _____