

**CALIFORNIA CONFERENCE OF
DIRECTORS OF ENVIRONMENTAL HEALTH**

***BED AND BREAKFAST / AGRICULTURAL HOMESTAY
FOOD FACILITIES GUIDELINES***

revised July, 2008

This guideline was first revised in June 2000. This second revision was completed by the Bay Area Food Technical Advisory Committee in response to the adoption of the California Retail Food Code (CRFC).

BACKGROUND

Section 113893 of the California Retail Food Code (CRFC) defines a restricted food service facility as either a bed and breakfast inn (B&B) or an agricultural homestay facility. Traditionally B&Bs have been owner-occupied single family homes that rent a few bedrooms to overnight guests and provide a morning meal. The definition in CRFC expands this concept to include facilities with up to 20 guestrooms. An agricultural homestay is different from a B&B in that it must be an actual farm that produces agricultural products as its primary source of income. It is restricted to six guestrooms and may serve meals at any time.

The following guidelines have been prepared and revised by the California Conference of Directors of Environmental Health (CCDEH) Bay Area Food Technical Advisory Committee with input from the CCDEH Southern California, Northern California, and Central Valley Food Technical Advisory Committees.

SCOPE

These guidelines are intended to provide guidance to local health jurisdictions and that part of the B&B/Agricultural Homestay industry that is involved with food preparation and service. Local environmental health agencies that deal with B&Bs and Agricultural Homestays are encouraged to adopt these guidelines in the hope that uniform statewide interpretation and enforcement along with professional judgment and a reasonable, practical application of CRFC will benefit both regulatory and industry interests alike.

Environmental health considerations other than food, such as water and sewage disposal systems, swimming pools, and spas are briefly addressed in the Question & Answer part. Operators of B&Bs and Agricultural Homestays should contact their local building, planning, and fire authorities, as well as their environmental health authority, for more information on these issues.

CONTENTS

Background	1
Scope	2
Definitions	2
Structural Guidelines	3
Requirements	3
Exemptions	4
Operational Guidelines	5
Requirements	5
Exemptions	9
Questions and Answers	10

DEFINITIONS

- 1. Agricultural Homestay** - is included in the definition of a “Restricted Food Service Facility” in CRFC. It is a food facility that has six or fewer guestrooms and is restricted to a maximum of 15 guests. The Agricultural Homestay must be located on and be a part of a farm that produces agricultural products as its primary source of income. It must meet the definition of a farm as defined under Section 52262 of the Food and Agricultural Code (See Farm definition, below). The lodging and meals must be incidental to, and not the primary function of, the Agricultural Homestay. The Agricultural Homestay may serve meals and light foods or snacks to its registered guests at any time. The price of the food must be included in the price of the overnight accommodation (CRFC Section 113893).
- 2. Approved** - means acceptable to the enforcement agency based upon a determination of conformity with applicable laws. If there are no applicable laws, the enforcement agency may base decisions upon current public health principles, practices, and generally recognized industry standards that protect public health (CRFC Section 113734).
- 3. Bed and Breakfast Inn** - is included in the definition of a “Restricted Food Service Facility” in CRFC. It is a food facility with 20 guestrooms or less. The B&B may only serve food to its registered guests. The food service is restricted to breakfast or a similar early morning meal, and light foods or snacks. The price of the food must be included in the price of the overnight accommodation. When other meals are served or meals are served to people other than registered guests, the facility ceases to be a B&B and must meet all of the requirements of CRFC for a food facility (CRFC Section 113893).

4. **Equipment** – means an article that is used in the operation of a food facility, including but not limited to, a freezer, grinder, hood, icemaker, meat block, mixer, oven, reach-in refrigerator, scale, food and utensil shelving and cabinets, sink, slicer, stove, table, temperature measuring device for ambient air, or a warewashing machine (CRFC Section 113777).
5. **Farm** - Under Section 52262 of the Food and Agricultural Code, a farm is defined as: “a place of agricultural production which has annual sales of agricultural products of \$1000 or more.” An Agricultural Homestay must meet this definition of a farm and farming must be the primary function of the Agricultural Homestay.
6. **Food** - means any raw, cooked, or processed edible substance, ice, beverage, an ingredient used or intended for use or sale in whole or in part for human consumption, and chewing gum (CRFC Section 113781).
7. **Light food or snack** - means foods eaten between meals requiring limited food preparation such as beverages, cheese, crackers, candy, fruits, nuts and appetizers including potentially hazardous foods. A light food or snack does not include food items that would normally constitute a meal. The light food or snack should not be served so as to be intended as a sit down meal (CRFC Section 113893).
8. **Potable Water** - means water that complies with the standards for transient noncommunity water systems pursuant to the California Safe Drinking Water Act [Chapter 4 (commencing with Section 116275) of Part 12], to the extent permitted by federal law (CRFC Section 113869).
9. **Potentially Hazardous Food** - means food that is capable of supporting the rapid and progressive growth of infectious or toxigenic micro-organisms, the growth and toxin production of Clostridium botulinum, or, in raw shell eggs, the growth of salmonella enteritidis. Most perishable foods are potentially hazardous (CRFC Section 113871).

STRUCTURAL GUIDELINES

Structural Requirements

The majority of B&Bs and Agricultural Homestays are single-family style homes with non-commercial kitchens. Some B&B Inns and Agricultural Homestays have historical value or are formally recognized historical landmarks. Most have few rooms and limited food preparation. Therefore, professional discretion is necessary when applying construction requirements to B&Bs and Agricultural Homestays.

Since CRFC allows Agricultural Homestays to serve meals at any time, and permits up to 20 guestrooms in a B&B, facilities with extensive food service may warrant equipment and construction standards similar to those for a full-service restaurant. Local building and fire authorities should also be consulted for construction standards.

1. **Floors:** The floor surface in the kitchen area may not have to meet the requirements of a full service restaurant; however, it must be of durable construction, smooth, nonabsorbent and easily cleanable. Coving may be required where extensive food preparation occurs to facilitate cleaning (CRFC Section 114268).
2. **Walls and ceilings:** Existing walls and ceilings need not meet standards other than those of cleanliness and sanitation. New and replacement walls and ceilings shall be durable, smooth, nonabsorbent, and easily cleanable, meeting the requirements of CRFC Section 114271 (CRFC Section 114271).
3. **Lighting:** In most B&B and Agricultural Homestay kitchens, domestic incandescent lighting and fluorescent lighting with protective covers are satisfactory (CRFC Section 114252).
4. **Ventilation:** Adequate ventilation shall be provided to remove gases, odors, steam, heat, grease, vapors, and smoke from the facility. Where circumstances warrant, mechanical ventilation may be necessary. However, commercial hoods that comply with the Uniform Mechanical Code may not be required (CRFC Section 114149.1).
5. **Refrigeration:** Adequate capacity to maintain food at or below 41°F is required, but the refrigerator need not meet an American National Standards Institute (ANSI) standard for commercial refrigeration. Commercial refrigeration may be necessary to ensure proper cooling and holding temperatures for large quantities of food [CRFC Section 114130 (b)].
6. **Utensil washing:** All food facilities in which food is prepared or multiservice utensils and equipment are used shall provide manual methods to effectively clean and sanitize utensils (CRFC Section 114095).

B&Bs and Agricultural Homestays must provide at least one of the following for washing of dishes and utensils:

- a) A three-compartment metal sink with dual integral metal drainboards (Section 114099 a through c); or
- b) A commercial or domestic dishwasher that is capable of providing heat of at least 160° F to the surface of the utensils [CRFC Section 114101 (d)].

7. **Handwashing Facilities:** For kitchens built or extensively remodeled after January 1, 1996, a separate handwashing sink in food preparation areas and warewashing areas is required. For older kitchens the domestic kitchen sink may be used for handwashing. Soap and single-use paper towels in dispensers are required (CRFC Section 113953).
8. **Food Storage:** Adequate, dedicated space shall be provided for the storage of food. All food must be stored at least six inches off the floor or in cabinets. Cased food in waterproof containers such as bottles or cans may be stored on a floor that is clean and not exposed to moisture (CRFC Section 114047).

Structural Exemptions

CRFC contains exemptions for Restricted Food Service Facilities that do not apply to other

food facilities. The intent of the exemptions is to provide less restrictive requirements to facilitate the use of a private home as a B&B. References to CRFC below are not intended to be all-inclusive. The following is a summary of the exemptions:

- 1. Separation of Living Quarters:** A room used as living or sleeping quarters or an area directly opening into a room used as living or sleeping quarters may be used for conducting food facility operations provided that no sleeping accommodations are allowed in any area where food is prepared or stored [CRFC Section 114285 (c)].
- 2. Posting Signs:** A B&B or Agricultural Homestay is not required to post signs in toilet rooms located in guestrooms [CRFC Section 113953.5 (b)].
- 3. Equipment Standards:** Food service equipment need not be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program for commercial grade equipment. Residential equipment that is in good working condition is allowed. However, approved commercial equipment is recommended, especially for refrigerators and dishwashers (CRFC Section 114130).
- 4. Domestic Dishwasher:** A commercial dishwasher or domestic dishwasher may be used. A domestic dishwasher must be capable of providing heat of at least 160°F to the surface of the utensils [CRFC Section 114101 (d)].
- 5. Janitorial:** A B&B or Agricultural Homestay is not required to have a mop sink if hot water is available for janitorial purposes and wastewater from janitorial activities is disposed of through an approved sewage disposal system [CRFC Section 114279 (b)].
- 6. Dressing rooms and lockers:** Lockers or other employee storage facilities are not required but no person shall store clothing or personal effects in any area used for the storage and preparation of food [CRFC Section 114256.1(c)].

OPERATIONAL GUIDELINES

This guideline is intended as a summary of applicable sections of CRFC as they apply to the operation of B&Bs and Agricultural Homestays. The summary is for information only and is not intended to be cited as law. Please refer to the complete sections of CRFC for the text of the law.

Operational Requirements

- 1. Food Sources** - All food intended for consumption by guests shall be from an approved source. Approved sources include an acceptable producer, manufacturer, distributor, permitted food facility or Certified Farmers' Market (CRFC Section 113735). Home-grown fruits, vegetables, herbs, mushrooms, other produce, honey and eggs require approval from the County Agricultural Commissioner. Any pesticides or fertilizer used in the production of homegrown produce shall be used in a manner consistent with its labeling.

Since Agricultural Homestays are by definition a farm, agricultural products produced on the

farm of an Agricultural Homestay are approved for consumption by guests. Meats such as beef, pork and lamb must be processed in approved USDA inspected facilities. Poultry, such as chicken, turkey, geese, quail, squab, and duck must be slaughtered in a USDA or CDFA approved facility. Home butchered poultry and custom slaughtered beef that are not processed in a USDA or CDFA approved facility may be served to the family

that raised it, but not to paying guests. Therefore home raised meats are prohibited for service to guests, unless the Agricultural Homestay is a farm approved for raising such livestock and the meat is processed in a USDA/CDFA inspected facility.

Self acquired meats through hunting are prohibited from being served to guests. Guests may be served fish that the guest has acquired by way of sports fishing in accordance with California Department of Fish and Game regulations. Special care should be taken to make sure the guest has acquired the fish in approved waters that are considered safe for fish consumption and that the fish has been held at proper temperatures since harvest. Waters that would be considered safe include those that are free of heavy metals, such as mercury, and other contaminants. The use of home canned foods and meat and dairy products from unapproved sources is also prohibited (CRFC Sections 113735).

Approved	Not Approved
Meats (see above) processed at a USDA inspected facility	Custom slaughtered beef not from a USDA inspected facility
Poultry (see above) slaughtered at a USDA or CDFA approved facility	Home butchered poultry not from a USDA inspected facility
Home raised meats from a farm approved for raising poultry and meats and the meat and poultry is processed in a USDA/CDFA inspected facility	Home raised meats and poultry from a non-approved farm

2. **Food Storage** - All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage; shall be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination. Adequate and suitable space shall be provided for the storage of food. All food shall be stored at least 6 inches off the floor or under other conditions that are approved. Pressurized containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to moisture [CRFC Sections 113980, 114047 (a-d)].
3. **Nonfood Storage** - Nonfood items shall be displayed and stored in an area separate from food. Only those insecticides, rodenticides, and other pesticides that are specifically

approved for use in a food facility may be used. All poisonous substances, detergents, bleaches, cleaning compounds, and all other injurious or poisonous materials shall be used and stored in containers specifically and plainly labeled as to contents, hazard, and use, except for those products held for retail sale. All poisonous substances, detergents, bleaches, cleaning compounds, and all other injurious or poisonous materials shall be stored and used only in a manner that is not likely to cause contamination or adulteration of food, food contact surfaces, utensils, or packaging materials. Medicines that are in the facility for the employees' use shall be labeled and stored so as to prevent the contamination of food, equipment, utensils, linens, and single-use articles. First aid supplies shall be stored in a labeled kit that is located to prevent the contamination of food and food-related items (CRFC Sections 114254, 114254.1, 114254.2, 114256.2, 114256.4).

- 4. Food Preparation and Temperature Control** - All potentially hazardous food, excluding raw shell eggs, shall be held at or below 41°F or shall be kept at or above 135°F at all times. Raw shell eggs, unshucked live molluscan shellfish and pasteurized milk and milk products in original sealed containers may be held between 41°F and 45°F (CRFC Section 113996). Frozen potentially hazardous foods shall be stored and displayed in their frozen state unless being thawed. Potentially hazardous foods shall be thawed only by the following methods:
- 1) In refrigeration units
 - 2) Under cool running water (70°F or less) for no more than 2 hours
 - 3) As part of the cooking process
 - 4) In a microwave oven if immediately prepared (CRFC Section 114020).

Each refrigeration unit and cold or hot holding unit used for potentially hazardous food shall be equipped with a thermometer that is easily readable and accurate to plus or minus 2°F. In order to test the temperature of all foods, an accurate, easily readable metal probe thermometer shall be readily available on the premises (CRFC Section 114157, 114159).

Sulfites shall not be added to fresh fruits or vegetables intended for consumption or to any potentially hazardous foods (CRFC Section 113988).

- 5. Self-Service Display of Food** - Special care should be taken to ensure that self-service display of food, such as at a buffet, remains safe for guests. Sneeze guards or protective covers are required to shield the food from overhead contamination. Suitable food dispensing utensils with handles such as spoons, tongs or forks shall be used so that unnecessary handling of the food is avoided. Use of refrigerators, ice baths, steam tables and "canned heat" type heating devices should be used to keep cold foods 41°F or below and hot foods 135°F or above.

Potentially hazardous foods may be displayed for service using time as a public health control for a maximum of 4 hours if handled in accordance with Section 114000 of CRFC. No unpackaged food that has been served to any person or returned from any eating area shall be served again or used in the preparation of other food.

It is recommended that the facility use a food service plan that is approved by the local enforcement officer to make sure that proper food handling practices are followed (CRFC Sections 114000, 114079, 114060, 114063).

- 6. Food Handlers** - The owner or an employee of the B&B or Agricultural Homestay shall have passed an approved and accredited food safety certification exam. A facility that commences operation, changes ownership, or no longer has a certified owner or employee shall have 60 days to comply (CRFC Section 113947.1)

No employee shall commit any act that may result in the contamination or adulteration of food, food contact surfaces, or utensils. Food employees shall keep their fingernails, trimmed, filed, and maintained so the edges and surfaces are cleanable. All employees preparing, serving, or handling food or utensils shall wear clean, washable outer garments, or other clean uniforms. All food employees shall wear hair restraints such as hats, hair coverings, or nets that are designed and worn to effectively keep hair from contacting unpackaged food, clean equipment, utensils, linens, and unwrapped single-use articles. All employees shall thoroughly wash their hands and any exposed areas of the arms that may contact food by vigorously rubbing them with cleanser and warm water, paying particular attention to areas between the fingers and around and under the nails, rinsing with clean water (CRFC Section 113967, 113968, 113969, 113971, 113953.3).

Food employees experiencing persistent sneezing, coughing, or runny nose that is associated with discharges from the eyes, nose, or mouth that cannot be controlled by medication shall not work with exposed food, equipment, utensils, or linens. Food employees shall report to the person in charge if they are diagnosed with 1 of the 7 reportable illnesses or if they have a lesion or wound that is open or draining on their hands, wrists, exposed portions of the arms, or other parts of the body (CRFC Section 113949.2, 113974).

- 7. Washing and Sanitizing** - Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized (CRFC Sections 114113).
- 8. General Sanitation** - No sleeping accommodations shall be allowed in any area where food is stored, prepared, or served (CRFC Section 114285).

Hot water must be available for janitorial purposes. Waste water from janitorial activities cannot be disposed of in any sink used for hand washing, utensil washing, or for the preparation of food (CRFC Sections 114123, 114279).

Adequate and suitable space shall be provided for the storage of clean linens, including cloth napkins, tablecloths, wiping cloths and work garments. Soiled linens shall be kept in cleanable containers provided only for this purpose and shall be laundered after each use. Wiping cloths that are in use for cleaning food spills shall not be used for any other purpose. Wiping cloths used to wipe food spills shall be used only once, or may be used repeatedly if held in a sanitizing solution with a concentration of one of the following: 100 ppm available chlorine, 25 ppm available iodine, or 200 ppm available quaternary ammonium. The sanitizing solution should be changed frequently so that it remains clean and clear and meets the proper concentration (CRFC Section 114099.6, 114185.1, 114185.4).

- 9. Animals and Vermin** - B&B's and Agricultural Homestays shall be fully enclosed and constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects

(CRFC Sections 114259, 114266). Live animals are not allowed in a food facility, except that pets are allowed in the common dining areas of restricted food service facilities at times other than during meals if all of the following conditions are satisfied: (a) Effective partitioning and self-closing doors separate the common dining areas from food storage or food preparation areas. (b) Condiments, equipment and utensils are stored in enclosed cabinets or removed from the common dining areas when pets are present. (c) Dining areas including tables, countertops, and similar surfaces are effectively cleaned before the next meal service (CRFC Section 114295.5).

10. **Garbage** - The premises of each food facility shall be kept clean and free of litter, rubbish, and vermin. Each food facility shall be provided with any facilities and equipment necessary to store or dispose of all waste material. All food waste and rubbish containing food waste shall be kept in leak proof and rodent proof containers and shall be contained so as to minimize odor and insect development by covering with close-fitting lids or placement in a disposable bag which is impervious to moisture and then sealed. Trash containers inside a food facility need not be covered during periods of operation. All food waste and rubbish shall be removed and disposed of in a sanitary manner as frequently as may be necessary to prevent the creation of a nuisance (CRFC Section 114244, 114245.1, 114259.1).
11. **Water and Sewer** - An adequate, protected, pressurized, potable supply of hot water, at least 120°F, and cold water shall be provided. The water supply shall be from an approved water system. The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes (CRFC Section 114192).

All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All liquid wastes shall be disposed of through the plumbing system that shall discharge into the public sewerage or into an approved private sewage disposal system (CRFC Section 114190, 114197).

In each food facility, there shall be provided clean toilet facilities in good repair for use by employees. Toilet rooms shall be separated from other portions of the food facility by well-fitting, self-closing doors or by other methods approved by the enforcement officer. Toilet rooms shall not be used for the storage of food, equipment, or supplies. Toilet tissue shall be provided in a permanently installed dispenser at each toilet (CRFC Section 114250, 114276).

Handwashing facilities shall be provided within or adjacent to toilet rooms and shall be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. Handwashing cleanser and single-use sanitary towels in dispensers or a heated air hand drying device shall be provided at, or adjacent to, handwashing facilities. Food facilities that were constructed or extensively remodeled after January 1, 1996, shall provide facilities exclusively for handwashing within, or adjacent to, food preparation areas and in warewashing areas (CRFC Sections 113953, 113953.2).

Operational Exemptions

1. **Private Home:** B&Bs and Agricultural Homestays are not considered private homes even though the owner/operator may live on the premises and prepare food there for personal use (CRFC Sections 114021 and 114285).
2. **Animals:** Pets are allowed in B&Bs and Agricultural Homestays except in the kitchen, common dining areas, and food storage areas (CRFC Section 114259.5).
3. **Storage:** A separate area for employees to change and store clothes is not required, however, clothing and personal effects shall be stored in an area separate from food preparation and food storage (CRFC Section 114256.1).

QUESTIONS AND ANSWERS

1. How are B&Bs and Agricultural Homestays different from other food facilities?

B&Bs and Agricultural Homestays are food facilities that may provide food only to their registered guests. The price of the food must be included in the price of the overnight accommodation. They are allowed to have a residential type kitchen and other exemptions from CRFC as described in this Guideline. If meals are served to people other than registered guests, the facility ceases to be a B&B or Agricultural Homestay and must meet all of the requirements of CRFC for a food facility (CRFC Section 113893).

2. How is an Agricultural Homestay different from a B&B?

Food service at a B&B is limited to a morning meal and light food and snacks. An Agricultural Homestay may serve meals at any time to its registered guests. An Agricultural Homestay must be located on and be part of a farm, while a B&B does not have this requirement. A B&B may have up to 20 guestrooms, while an Agricultural Homestay may have no more than six guestrooms or accommodates no more than 15 guests.

3. What is a light food or snack?

A light food or snack means foods eaten between meals requiring light food preparation such as cheese, crackers, candy, fruits, nuts and appetizers including potentially hazardous foods. A light food or snack does not include food items that would normally constitute a meal such as soup, quiche, sandwiches, hot pasta dishes, etc.

Cold Potentially Hazardous Foods – When offered to guests at room temperature, (such as buffet style) must be prepared and served within a four-hour time frame. Cold potentially hazardous foods kept available for customer self-service while maintained under refrigeration at 41°F or less are exempt from this time restriction.

Hot Potentially Hazardous Food – When offered to guests, must be pre-cooked at an approved food facility, and must only require heating prior to service. These foods must be prepared and served within a four-hour time frame.

All foods that have been held between 41°F and 135°F and have not been consumed within the four-hour time frame must be discarded.

4. Are B&Bs limited to a continental style breakfast?

No, there are no stated or implied restrictions in CRFC concerning the specific foods that can be served. There are limitations, however, that require a B&B operator to:

- a) serve only breakfast or similar early morning meal and light foods and snacks,
- b) serve food only to overnight guests, and
- c) include the price of the food in the price of the overnight accommodation.

5. Can lunch or dinner be served at a B&B?

No, the facility would no longer be a B&B and would have to meet all CRFC requirements for a food facility to serve lunch or dinner.

6. Can breakfast, lunch and/or dinner be served at an Agricultural Homestay?

Yes, an Agricultural Homestay may serve meals at any time.

7. Can a B&B become an Agricultural Homestay so that it may serve more meals than just breakfast?

Can an existing single family dwelling be converted into a B&B or Agricultural Homestay?

Can a motel become a B&B?

Any change in an existing use must first be approved by the local city or county planning department. After such approvals, a local enforcement agency may approve the new use provided it complies with CRFC requirements. For example, a B&B may become an Agricultural Homestay if it meets the definition of a farm and other requirements.

There are many exemptions from code requirements that allow the use of a single family dwelling as a B&B or Agricultural Homestay. See Section III of this guide for a list of structural exemptions.

8. Can a window be used for kitchen ventilation?

Yes, if the extent of cooking does not create excessive grease, heat or steam. If the foods prepared create excessive grease, heat or steam, mechanical ventilation may be necessary. If a window is used for ventilation, it shall be properly screened so as to prevent entrance of insects.

9. Are kitchen floors required to be coved?

A large B&B, or Agricultural Homestay with extensive food service, may warrant the installation of a durable floor with a coved base that extends up the wall at least 4 inches for ease of cleanability. However, B&Bs and Agricultural Homestays are typically small facilities

and professional discretion is necessary when determining floor requirements. Recognition of the facility's stylistic integrity (e.g. historical landmarks) should be considered.

10. Are there special requirements for dishwashers?

Commercial and domestic dishwashers must be installed according to local plumbing ordinances. Domestic dishwashers are permitted if they are capable of providing heat to the surface of the utensils at a temperature of at least 160° F. In most domestic dishwashers, the highest temperature will be reached during the heated drying cycle. Dishwashers designed with a "sanitizing" or "sani" cycle will usually produce the highest temperature. Temperature-indicating test strips or holding thermometers are the most practical means of testing dishwasher temperature.

11. Can the same kitchen be used for private and guest use?

Yes, there is an exemption in CRFC to allow the common use of the kitchen.

12. Can home-grown food be served to guests?

All food must come from an approved source, such as a grocery store, permitted wholesaler, or Certified Farmer's Market. Since an Agricultural Homestay is on and part of a farm, any agricultural products produced on the farm and approved by the County Agricultural Commissioner, or other appropriate agency, may be served.

A B&B typically cannot serve homegrown food to its guests, however, a B&B can serve home grown fruits, herbs and vegetables if they receive approval from the local Agricultural Commissioner. The B&B operator should contact their County Agricultural Commissioner for more information.

13. Can home canned food be served to guests? No.

14. Are handwashing signs required in owner or employee toilet rooms? Yes, unless the toilet room is located within a guest room.

15. Can a private well be used?

Yes, however, the water system must meet, as a minimum, the requirements for water from a transient, noncommunity water system under the California Safe Drinking Water Act. The well must be approved and permitted by the local health agency.

16. Can an existing private sewage disposal system be used?

Yes, however, in some cases an evaluation or upgrade may be necessary. Consult the local enforcement agency regarding use of a private sewage disposal system. The sewage disposal system must be approved by the local health agency for the new use.

17. Can a pool or spa be used?

Pools and spas must meet the Health and Safety Code and other applicable codes to be available for guest use.

18. Can pesticides be used?

First recourse should be a certified pest control operator. If the infestation is minor, only pesticides approved for use in commercial food facilities may be used.

19. Does a B&B or Agricultural Homestay need to have a “Certified Food Handler”?

Yes, a B&B and an Agricultural Homestay are required to have an owner or employee pass an approved and accredited food safety certification examination if they offer unpackaged food to guests. A facility that commences operation, changes ownership, or no longer has a certified owner or employee shall have 60 days to comply (CRFC Section 113947.1).

20. Does a B&B or Agricultural Homestay need to have a person in charge (PIC)?

Yes. The PIC must be present at all times the food facility is in operation.