



## FOOD DISTRIBUTION AT WINERIES & BREWERIES

### Frequently Asked Questions

***Does my winery or brewery need a Health Permit from Environmental Health?***

**It depends....**

- **NO**, if you do not exceed 25 sq. ft. of non-perishable, pre-packaged food items (from an approved and licensed source) such as crackers/pretzels that are served to accompany beer or wine. The California Retail Food Code (CRFC) exempts this small level of food distribution. Note: Serving and/or selling of prepackaged perishable or open perishable foods is not allowed without an environmental health permit.
- **YES**, if you exceed 25 sq. ft. of pre-packaged food, or plan to serve and/or sell prepackaged perishable or open perishable foods. The proposed area must meet all California Health and Safety Code construction and equipment standards and be approved by the Tulare County Environmental Health Division. 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 planning to serve non prepackaged foods. Your establishment must meet all construction and equipment standards of the California Health and Safety Code, and be approved by Environmental Health.

***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).

***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 Community Event organizer. A **community event** is defined as an event that is of civic, political, public, or educational nature lasting no more than 25 days in a 90 day period as approved by Environmental Health. **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 daily. All catering dishes and equipment shall be properly washed and stored at the catering operation's permitted kitchen. The brewery or winery must obtain a Host Facility permit before allowing catering operations to serve foods daily for up to 4 hours a day.

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

**YES**, Environmental Health -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 Tulare County Environmental Health permit. Vendors operating the unit must have access to a commercial restroom during the time period they operate. A restroom verification form must be submitted to our office if parking at a location for more than an hour. \*All food and beverages must be stored and or prepared on the permitted mobile. No outside preparation or storage is allowed.

***Who can I call or email with questions?***

For more information regarding options to serve food at your location, please contact our office during normal business hours or by email at [tularecountyeh@tularecounty.ca.gov](mailto:tularecountyeh@tularecounty.ca.gov) You can also visit Environmental Health's website at <http://www.tularecountyeh.org>