

CFO New Applicant Instructions

If you are on your own well, you need to have your water tested by a California certified water laboratory. You must test the water for total and fecal bacteria before opening and every 6 months you are in operation. You must also test for nitrite and nitrite before opening. You won't be asked to test for those chemicals again unless your first test shows high levels. A list of approved labs is enclosed. Ask the lab how to take the samples.

If you are going to sell only directly to your customer, i.e. they pick the food up from your home or buy it from you at a fair or farmers market, then you will register as a class A submit the self-certification check list.

If you want to sell your food through a third party, say a grocery store or restaurant (must be licensed food facility), then you need to apply for a class B license. Class B does not submit the self-certification check list, but your home must pass an inspection by our department before you can become permitted and sell food. Class B homes are also inspected annually.

When returning the packet include the forms, a label, water test results if needed, and the approved foods list with circles around the foods you plan to produce. The proposed label needs to be made out exactly as it will appear on the product, same size, font and arrangement.

You have 30 days after permitting to get your food handlers card and send us a copy of it.

If you have any further questions please e-mail me.

Ellen Cognina, Director
Lassen County Environmental Health