

## **Best Management Practices to be followed by Community Food Producers and Gleaners**

### **Operational Requirements**

- Whole, uncut fruits, vegetables or shell eggs shall be produced in compliance with all applicable federal, state, or local laws, regulations and food safety guidelines issued by a regulatory agency.
- All agricultural products are properly labeled and packaged in accordance with all applicable labeling and packaging laws. For more information, contact the Los Angeles County Department of Agricultural Commissioner/Weights & Measures at (626) 575-5466.
  - At the minimum, agricultural products must be labeled with the Doing Business As (DBA) company name, mailing address, phone number and registration number of the Community Food Producer or Gleaner. If a label is not available, a conspicuous sign will be provided with the DBA, address, phone number and registration number of the Community Food Producer or Gleaner.
- Applicable best management practices outlined in the California Department of Food & Agriculture Small Farm Food Safety Guidelines on safe production, processing and handling of foods shall be implemented.
- Produce, grown or acquired, shall only be sold or provided directly to the public, permitted restaurants, Food Banks or Cottage Food Operators.
- Ensure all local land use and zoning requirements, such as special event permits that may apply to on site sales, are met.

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(123) 456-7890  
Registration #: SR001234

### **Site/Soil/Water Requirements**

- Water used on the site location shall be from a clean source, free from contaminants. If a question arises regarding the quality of water, the Environmental Health Drinking Water Program shall be contacted at (626) 430-5420.
- If there are questions regarding elevated levels of lead, or other metals, in the soil, the Environmental Health Toxics Epidemiology Program shall be contacted at (213) 738-3220.
- Water runoff through the garden shall be minimized to prevent site contamination.
- Produce shall not be grown or collected within 10 feet or on top of any part of a septic system or leach field.

### **Growing and Maintenance Practices**

- All organic matter shall be disposed of or properly composted.
- Composted manure shall only be used if purchased from a commercial outlet. Raw manure may not be used as a compost or fertilizer.
- Vegetation accumulation and piles of decaying fruits and vegetables shall be minimized to avoid nesting or hiding places for rodents and rodent attractants.
- The site shall be secured from unauthorized access at all times.
- The Los Angeles County Agricultural Commissioner's office shall be notified before utilizing a pesticide in the garden.

### **Harvesting Practices**

- Produce and harvest equipment shall be stored in a clean location and protected from rodents and insects.
- All harvested produce shall be stored in clean containers.
- All harvesting tools shall be properly cleaned after each use.

### **Worker Sanitation**

- Proper hand washing techniques shall be followed after working in the garden.
- Hand wash and toilet facilities shall be accessible.
- Producers and Gleaners shall refrain from working in the garden while sick.

### **Inspection and Distribution Requirements**

- Produce from the garden shall not be termed as "organic" unless it has been previously authorized by the Agricultural Commissioner. For more information, please contact the Los Angeles County Agricultural Commissioner at (562) 622-0426.
- Produce from the garden shall be sold or provided only to restaurants, food banks, Cottage Food Operations or directly to the consumer.
- Records (invoices and receipts) shall be maintained for at least one year and shall be made available during inspections by Environmental Health.

### **Egg Production**

- Egg production shall be limited to 15 dozen shell eggs per month.