



# County of San Diego

## DEPARTMENT OF ENVIRONMENTAL HEALTH FOOD AND HOUSING DIVISION

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## FOOD DISTRIBUTION AT WINERIES IN UNINCORPORATED SAN DIEGO Frequently Asked Questions

### *Does my winery need a Health Permit from the Department of Environmental Health (DEH)?*

#### It depends....

- **NO**, if you do not exceed 25 sq. ft. of non-perishable, pre-packaged food items and crackers that are served to accompany wine. The California Retail Food Code (CRFC) exempts this small level of food distribution.
- **YES**, if you exceed 25 sq. ft. of pre-packaged food (perishable and non-perishable food allowed) to be sold or served at your winery. The wine tasting room must meet all CRFC construction and equipment standards and be approved by DEH plan check. Examples of allowable foods include: **prepackaged foods** like cheese, sandwiches, meat, and salads, as well as bottled beverages. Refer to the tiers listed on the reverse of this page for allowable food service options. 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 a Host Facility for Caterers. Your establishment must meet all construction and equipment standards of the CRFC and be approved by DEH plan check.
- **YES**, if you are a winery with a Major Use Permit and you have installed a DEH plan check-approved commercial kitchen for full food preparation.

### *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 winery (for example, pizza delivery).

### *Can I sell Cottage Food at my winery?*

**YES**, permitted cottage food operators produce pre-packaged, non-perishable foods that can be sold at wineries. A health permit from DEH will be required for the Cottage Food Operator and for the winery.

### *Are Temporary Food Vendors or Caterers allowed to sell food outside of my winery?*

- **Temporary Food Vendors** are allowed to operate at permitted **community events** on the winery's property in conjunction with a Temporary Event sponsor. A **community event** is defined as an event that is of civic, political, public, or educational nature as approved by DEH. In the unincorporated area, your winery tier, as designated by Planning and Development Services (PDS) and outlined on the reverse page, will determine what type of events, and how many of them your property is allowed to hold.
- **Caterers** 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 in a 12-hour period. All catering dishes and equipment shall be properly washed and stored at the catering commissary.

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

**YES**, in the unincorporated areas of the County, one DEH-permitted mobile food facility is allowed to operate outside the winery during tasting room hours. The mobile unit must display a current DEH permit sticker and a grade card. Vendors operating the unit must have access to a commercial restroom during the time period they operate at your winery.

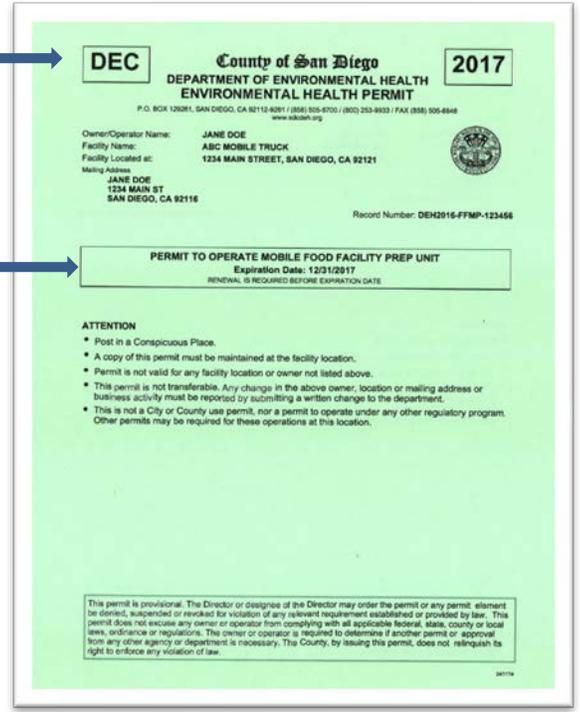
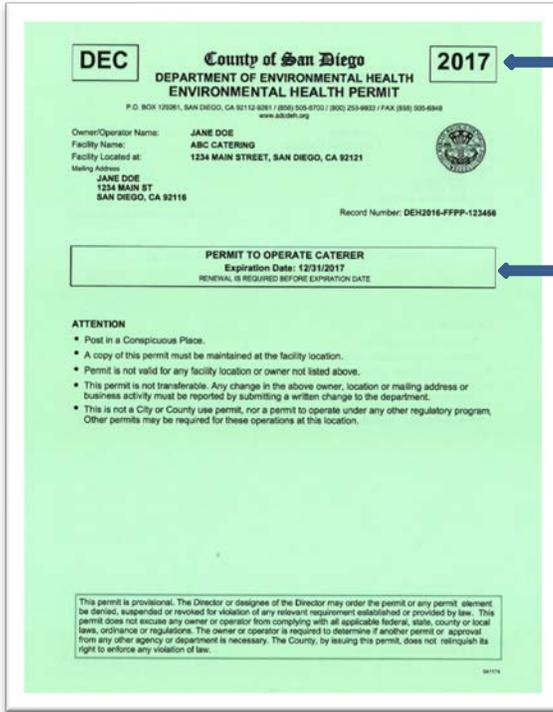
### *Who can I call or email with questions?*

For more information regarding options to serve food at your winery, please contact Nolberto Colon-Droz during normal business hours at (858) 505-6793 or at [Nolberto.Colon-Droz@sdcounty.ca.gov](mailto:Nolberto.Colon-Droz@sdcounty.ca.gov). You can also visit DEH's website at [www.sdcdeh.org](http://www.sdcdeh.org).

# SAMPLE HEALTH PERMITS

## CATERER

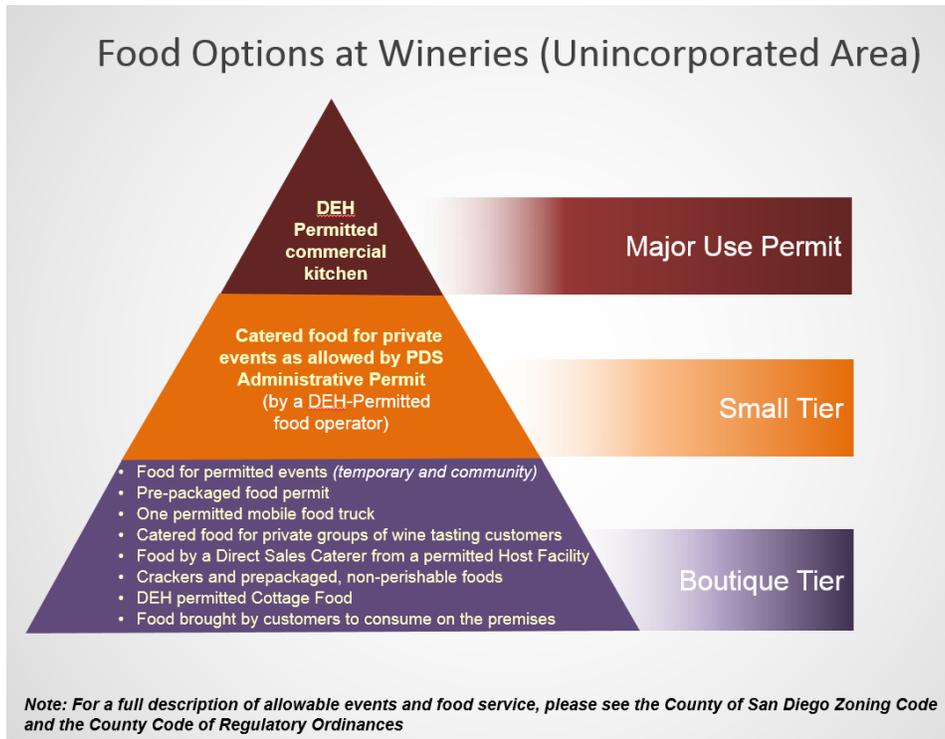
## MOBILE FOOD TRUCK



Permit  
Expiration  
Date

Business Type

## FOOD OPTIONS AT WINERIES (UNINCORPORATED AREA)



“Environmental and public health through leadership, partnership and science”