



# County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

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## WATER REQUIREMENTS FOR COTTAGE FOOD OPERATIONS

Water used during the preparation of cottage food products must meet the potable drinking water standards described in Health & Safety Code Section 113869 and includes the following:

- (1) The washing, sanitizing, and drying of any equipment used in the preparation of a cottage food product.
- (2) The washing, sanitizing, and drying of hands and arms.
- (3) Water used as an ingredient.

Cottage Food Operations using a **private well** must sample for the following:

Bacteriological Analysis	Frequency
Total Coliform - Absent	Quarterly
E. Coli - Absent	Quarterly

*Bacteriological results that are "present" require disinfection of the well and resampling.*

Chemical – Levels (MCL)	Frequency
Nitrate (as NO <sub>3</sub> ) – (45 mg/L)	Annually
Fluoride – (2.0 mg/L)	Once
Arsenic- (10 ug/L)	Once (eastern Coachella Valley only)

Water analysis must be completed by a State Certified Laboratory for analysis.

Most of our water quality results come from the following labs:

- E. S. Babcock and Sons, Inc. in Riverside, CA (951) 653- 3351
- Clinical Laboratory of San Bernardino, Inc. in Grand Terrace, CA (909) 825-7693
- ATS Analytical Laboratories in Brawley, CA (760) 344-2532

Please contact Mark Abbott or Jackie Jones at (760) 863-7570 to interpret water quality results or for any water related questions.

**For our office locations call us at (888) 722-4234 or visit our website at [www.rivcoeh.org](http://www.rivcoeh.org)**