

CULINARY GARDENS

Culinary gardens are a great way to promote local, sustainable produce.

To have produce from your culinary garden approved for your restaurant, call (888) 722-4234 or visit www.rivcoeh.org.

SETUP

- Choose an area away from leach fields and other runoff
- Ensure the public cannot access the garden
- Restrooms with warm water (minimum 100°F), soap, and paper towels must be located within 200 feet
- Use exclusion methods, such as fences, to keep the garden free of animals
- Prior to application of pesticides, contact the County Agricultural Commissioner at (951) 955-3000 or refer to their website, www.rivcoawm.org

MAINTAIN

- Dedicated gardening and harvest equipment must be stored in a sanitary location
- Only use water from a public water system or an approved well
- Minimize vegetation at edges of vegetable patches to prevent rodent and insect harborage
- Keep surrounding area clear to prevent pest attraction
- Animal waste may not be used in the garden (*Exception: commercially processed manure*)

HARVEST

- Properly wash hands prior to handling produce
- Hands and arms must be free of open cuts or wounds
- Do not allow contaminated equipment, gloves, or other articles to come into contact with the produce
- Ensure no sick or ill workers handle the produce
- Remove any potentially contaminated produce if signs of animal intrusions are detected

COMPOSTING?

Composting of food waste may require an additional solid waste permit. Contact our solid waste program at (951) 955-8980 for more information.