



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

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WATER REQUIREMENTS FOR HOME-BASED FOOD OPERATIONS

Water used during the preparation of food by a home-based food operation must meet the potable drinking water standards described in Health & Safety Code Section 113869 and includes the following:

- (1) The washing, rinsing, and sanitizing of any food preparation equipment.
- (2) The washing of hands and arms.
- (3) Water used as an ingredient.

Home-based 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 ₃) – (45 mg/L)	Annually
Fluoride – (2.0 mg/L)	Once

Water analysis must be completed by a State Certified Laboratory.

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
- BSK Associates in San Bernardino, CA (909) 796-2059
- Coachella Valley Water District in Palm Desert, CA (760) 398-2651 ext. 2235

For questions or help interpreting water quality results, please contact LPA Program staff in Riverside at (951) 955-8980 or Indio at (760) 863-7570.

For our office locations call us at (888) 722-4234 or visit our website at www.rivcoeh.org