



A Tradition of Stewardship
A Commitment to Service

BED AND BREAKFAST REQUIREMENTS

Bed and Breakfasts (B&B) are included in California Retail Food Code (CalCode), Section 113893 under the definition of a “restricted food service facility.” This includes an establishment of 20 guestrooms or less that provides overnight transient occupancy accommodations that serves food only to its registered guests and that includes the price of food in the price of the overnight transient occupancy accommodation. The food service is restricted to breakfast, from full service to continental, or a similar early morning meal and light snacks.

The following applies to B&B:

1. The owner or an employee of the B&B must pass an approved and accredited food safety certification exam.
2. The floor surface in the kitchen area must be of durable construction, smooth, nonabsorbent and easily cleanable.
3. The existing walls, new and replacement walls and ceilings must be durable, smooth, nonabsorbent, and easily cleanable.
4. Adequate ventilation must be provided to remove gases, odors, steam, heat, grease, vapors, and smoke from the facility.
5. Residential food related equipment that is in good working condition is allowed. However, approved commercial equipment is recommended.
6. Adequate hot water shall be provided at a minimum of 120°F throughout the food facility.
7. Refrigeration units must have adequate capacity and must be able to maintain food at or below 41°F. Each refrigeration unit and cold or hot holding unit used for potentially hazardous food, including refrigeration units in guest rooms, shall be equipped with a thermometer that is easily readable and accurate to plus or minus 2°F.
8. Utensil washing must be performed in a three-compartment metal sink with dual integral metal drain boards or in a commercial or domestic dishwasher that is capable of providing heat of at least 160° F at the surface of the utensils.
9. A separate handwash sink must be provided for kitchens that have been built or extensively remodeled after January 1, 1996. For older kitchens, the domestic kitchen sink may be used for handwashing. Regardless, the handwash sink must be supplied with soap and single-use paper towels in dispensers.
10. All food must be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage; shall be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination; and, be from approved sources. All food must be stored at least six (6) inches off the floor or in cabinets.
11. Sneeze guards or protective covers are required to shield the food from overhead contamination in self-service display of food. Suitable food dispensing utensils with handles such as spoons, tongs or forks must be used so that unnecessary handling of the food is avoided.

12. No unpackaged food that has been served to any person or returned from any eating area shall be served again or used in the preparation of other food.
13. No sleeping accommodations shall be allowed in any area where food is stored, prepared, or served.
14. Wiping cloths that are in use for cleaning food spills shall not be used for any other purpose. Wiping cloths used to wipe food spills shall be used only once, or may be used repeatedly, if held in a sanitizing solution with a concentration of one of the following: 100 ppm available chlorine, 25 ppm available iodine, or 200 ppm available quaternary ammonium.
15. B&B's must be fully enclosed and constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects.
16. The premises of each food facility shall be kept clean and free of litter, rubbish, and vermin. Each food facility shall be provided with any facilities and equipment necessary to store or dispose of all waste material.
17. Nonfood items must be stored in an area separate from food. All poisonous substances, detergents, bleaches, cleaning compounds, and all other injurious or poisonous materials shall be stored and used only in a manner that is not likely to cause contamination or adulteration of food, food contact surfaces, utensils, or packaging materials.
18. A mop sink is not required if hot water is available for janitorial purposes and the wastewater from janitorial activities is disposed of through an approved sewage disposal system.
19. Pets are not allowed in the kitchen, common dining areas, and food storage areas of a B&B.

B&B's served by a well:

The facility must draw and submit a site plan showing the drinking water well. It is required to sample the well annually for coliform. The sample(s) must be taken from any location within the facility. The sample results must be submitted to this office before a requirement Health Permit can be issued. If the sample result is positive, the facility must correct the problem before the permit can be issued. Contact this office for more information for the installation disinfection treatment if required or any other questions related to water sampling.

Water Sampling Method:

- a. Remove all screens, filters and washers.
- b. Flush line for about 1 min.
- c. Swab inside of hose-bib with an alcohol wipe and then the outside.
- d. Flush the line for 30 seconds to remove the alcohol residue.
- e. Sample keeping fingers away from underside of bottle cap and hold cap face down while sampling (don't lay it down).
- f. Store the sample under refrigeration or in a cooler with blue ice while transporting the sample to the laboratory and bring the sample to the lab as quickly as possible. Contact the laboratory directly to determine the maximum time allowed for sample delivery.

B&B's with pools and spas:

All pools and spas must meet commercial standards and be under permit by this office. Most home pools do not meet the health and safety requirements for commercial pools and pose a greater risk for waterborne illnesses and/or accidents. Noncommercial pools must be posted "NOT FOR GUEST USE" and they cannot be advertised as amenities for guests.

B&B's with on-site septic systems:

The facility must draw and submit a site plan showing the septic system. The septic system must be inspected on a regular basis to ensure that there are no visible signs of septic failure.