

FAQ for Food

How do I report a food facility for a health code violation or illness?

The Environmental Health Department investigates consumer complaints regarding food, safety, and sanitation at all retail food facilities in Inyo County. If you have a consumer complaint, please call (760) 878-0238 to report the complaint. Please provide the name, address of the facility, and as much detail regarding the conditions you are reporting. Additionally, complaints may be reported online at: inyoehd@inyocounty.us

I want to sell food, what application do I fill out?

Mobile Food Facility- Any vehicle used in conjunction with a commissary or other permanent food facility upon which food is sold or distributed at retail. Food trucks and trailers fall into this category.

- Fill out *Retail Food Facility Application*
- Provide plans, pictures, details and specs on mobile unit & equipment
- Pay permit fee
- Inspection of mobile unit

Compact Mobile Food Facility- A mobile food facility that operates from an individual or from a pushcart, stand, display, pedal-driven cart, wagon, showcase, rack, or other nonmotorized unenclosed conveyance that can be approved to sell packaged food or conduct limited food preparation.

- Fill out *Compact Mobile Food Facility Application*
- Provide plans, pictures, details on nonmotorized mobile
- Pay permit fee
- Inspection of compact mobile

Temporary Food Facility- A food facility approved by the enforcement officer that operates at a fixed location for the duration of an approved community event or at a swap meet and only as a part of the event. Think Mule Days or the Tri County Fair.

- Fill out *Temporary Food Facility Application*
- Ensure set up is in compliance
- Pay permit fee
- Inspection conducted at event

Cottage Food Operation- A permitted residential home kitchen operation of Non potentially hazardous foods. Limited menu applies. Determine which class the operation will fall under. Class A- Direct sales to consumer with maximum gross annual sales limited to \$75,000. Class B- Direct sales to consumer and indirect sales through restaurants or markets with maximum gross annual sales not exceeding \$150,000. Class B is subject to an inspection.

- Fill out Cottage Food Operation Application

- Submit required documents
- Pay permit fee

What type of foods can I cook and sell out of my house?

- The only types of foods you can sell with a CFO permit are non-potentially hazardous foods.
 - Baked goods **WITHOUT** cream, custard, or meat fillings
 - Frostings, icings, fondants, and gum pastes that **DO NOT** contain eggs, cream, or cream cheese
 - Fruit Butters, jams, jellies using fruit from the approved list:
 - A. Sugar must be the first ingredient; 55 parts sugar is required by the code

Fruit Butter
Spices may be added
Apple
Apricot
Grape
Peach
Plum
Prune
Quince

Fruit Jelly		
Spices may be added		
Apple	Fig	Pineapple
Apricot	Gooseberry	Plum
Blackberry	Grape	Pomegranate
Cherry	Guava	Quince
Crabapple	Loganberry	Raspberry
Cranberry	Orange	Strawberry
Dewberry	Peach	Youngberry

Fruit Preserves and Jams			
Group I		Group II	
Spices and flavorings may be added			
Blackberry	Loganberry	Apricot	Nectarine
Blueberry	Orange	Cranberry	Peach
Cherry	Pineapple	Currents	Pear
Crabapple	Raspberry	Fig	Plum
Dewberry	Strawberry	Gooseberry	Quince
Elderberry	Tangerine	Guava	
Grape	Tomato		
Grapefruit	Youngberry		
Huckleberry			

- Extracts containing at least 70 Proof or 35% Food-Grade for Human Consumption Ethanol/Alcohol
- Dried, Dehydrated, and Freeze-Dried Foods
 - Freeze-dried ice cream, dried fruit, and candy
- Nuts, Nut mixes, and Nut Butters
 - Nuts must be roasted
- Powdered Drink Mixes from Manufactured Ingredients

- The term “protein” cannot be used on the label
- Vinegars and Mustards
 - Mustard- limited to ground mustard seeds, water, or vinegar, and dried herbs/spices
 - Vinegars- Only approved fruits listed above may be used. No herbs

Caterer- A food service that is conducted by a permanent food facility approved for food preparation where food is served, or limited food preparation is conducted, at a location other than its permitted location, in either of the following circumstances: As part of a contracted offsite food service event or when operating in conjunction with a host facility with direct food sales.

- Fill out Retail Food Facility Application
- Pay Permit fee
- Inspection conducted at event

What is a commissary, and do I need one to cook?

A commissary is required for anyone who is engaging in food preparation. This is a requirement for mobile food facilities, caterer, and may be applicable to temporary food facilities, depending on the menu.

Can I sell homemade baked goods at a farmers’ market?

If you are a permitted cottage food operation, yes. If not, then you have the option to go through the permitting process and become a CFO.