



FA ID#	
PR ID#	

**Approved Source Verification**

*Mobile Food Facility Category A: Owner-Grower*

**Business Name:** \_\_\_\_\_

**Owner:** \_\_\_\_\_ **Phone:** \_\_\_\_\_

**Location of Field:** \_\_\_\_\_

1. What is the water source for irrigation?  
\_\_\_\_\_
2. Does the surface runoff from the rainfall run or drain through the field? If yes, explain.  
\_\_\_\_\_
3. Are there any animals or livestock on field property? If yes, what kind?  
\_\_\_\_\_
4. Is there a septic system near the field? If yes, how far is it from the garden?  
\_\_\_\_\_
5. Is any compost or manure used in the field? If yes, what kind?  
\_\_\_\_\_
6. Is there a restroom or portable toilet onsite? Hand washing available? If yes, explain.  
\_\_\_\_\_  
\_\_\_\_\_
7. Do you provide any vector/vermin control on the field property? If yes, explain.  
\_\_\_\_\_  
\_\_\_\_\_

**I hereby certify that information entered above is true and accurate and by submitting this form I agree to implement best agricultural practices on my field/farm and I have also received the *Best Agricultural Practices for Owner/Growers* form provided by the Sacramento County Environmental Management Department.**

\_\_\_\_\_  
Operator Signature

\_\_\_\_\_  
Date

**County of Sacramento  
Environmental Management Department**

**Best Agricultural Practices for Owner-Growers**

Most fruits and vegetables consumed in the United States are wholesome and free of pathogens (microbes that cause foodborne illness) but, contamination of fruits and vegetables can occur any time from planting through food preparation. Pathogens can be difficult to remove by washing when foods are eaten raw. Prevention of microbial contamination is the most effective way to maximize the safety of fruits and vegetables. The best approach to maintaining the wholesome nature of your produce is to be aware of potential risks and to establish and implement following practices that will minimize contamination.

- **Irrigation source**: Water used for irrigation should be from a clean, potable source. If a question arises regarding the quality of water to be used, it must be tested to ensure it is free of pathogens. Surface water is much more susceptible to contamination. Gray water is not an approved water source for growing produce.
- **Surface runoff**: Drainage pathways created by rainfall should be identified. Drainage runoff through the growing area should be minimized to prevent potential contamination.
- **Produce washing**: All produce should be washed with potable water before being served, as required by the California Retail Food Code.
- **Vermin/vector control**: The produce and harvest equipment should be stored in a sanitary location, protected from vectors, such as rodents and insects, that can spread disease. Vegetation at the edges of small fruit and vegetable patches should be minimized to help avoid nesting or hiding places for rats, mice, etc. The presence of vector attractants such as piles of decaying fruit and vegetables should also be minimized.
- **Distance from Septic system**: Produce growing areas shall not be located over or within 10 feet of a septic system or leach field.
- **Use of organic manure**: Raw manure may not be used.
- **Animals**: To avoid contamination, keep animals away from growing area as much as possible.
- **Personal Hygiene**: Operator shall provide workers with education about proper handwashing techniques, with special attention to cleaning around the fingernails, and provide sanitary handwash and toilet facilities. Workers shall be taught that gloves can contaminate from one place to another such as from the compost pile to harvested produce. Workers with symptoms of illnesses that can be spread by food will not be permitted to handle produce, equipment or food contact surfaces.
- **Purchasing plants for garden**: It is recommended that plants used for growing produce be purchased in Sacramento County to ensure they are inspected by the Sacramento County Agricultural Commissioner and are free of hazardous pests.
- **Organic produce**: Operator may not use the term “organic” in reference to their produce unless the Operator is registered as an organic producer with the California Department of Food and Agriculture.