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BED & BREAKFAST

OPERATORS'

GUIDE





BED AND BREAKFAST FOOD ESTABLISHMENT GUIDE

The California Retail Food Code (CalCode) includes bed and breakfast inns (B&B's) as retail food establishments. Traditionally, B&B's are owner-occupied single-family homes which rent out a few bedrooms to overnight guests and provide a morning meal. A B&B is considered to be a restricted food service facility that the owner/operator lives on the premises and prepares food there for personal use.

This guide addresses construction requirements and health standards as they apply to B&B's including private water supplies, sewage disposal systems, swimming pools and spas and, of course, food service.

SWIMMING POOLS & SPAS

Swimming pools and spas are held to the commercial construction and equipment requirements set for public facilities. The following are requirements for commercial swimming pools & spas:

- ❑ A minimum free chlorine residual of 1.0 ppm is always required. If stabilized chlorine (Cyanuric Acid, Trichlor or Dichlor) is used, a minimum of 1.5 ppm is required.
- ❑ A pH of between 7.2 and 8.0 must be maintained.
- ❑ The pool/spa must be free of scum, dirt, debris, algae, and mold.
- ❑ The bottom must be easily visible.
- ❑ The temperature of water in spa may not exceed 104°F.
- ❑ You must maintain a separate permit for the pool and/or spa.

FOOD STORAGE – Adequate, dedicated space must be provided for food storage separate from janitorial supplies, pesticides, prescription drugs, personal effects, clothing, and other non-food items. All food must be stored up off the floor at least six inches.

PRIVATE WATER SUPPLIES

Private sources of water such as wells may be used provided, they are safe and free from contamination. Quarterly bacteriological testing by a California State certified laboratory is required. Annual testing for nitrate and tri-annual testing for nitrite by a California State certified laboratory is also required. Test results must be submitted to the Mariposa County Health Department.

PRIVATE SEWAGE DISPOSAL

Private sewage disposal systems must be properly operating with no discharges to the surface of the ground. Septic tanks should be inspected at least every five years and pumped as necessary. The Health Department may require that the septic tank be serviced if there is no record that such servicing has ever been done. The use of septic tank additives is not recommended. For further information, Mariposa County Health Department has available pamphlets on Sewage System Care.

B & B's FOOD SERVICE

B&B's may serve food to their **overnight guests only** and the food service is limited to a morning meal. When other meals are served, the facility ceases to be a B&B and must then meet all the CalCode requirements for a food establishment. The cost of the breakfast must be included in the price of the overnight accommodation.

There are no restrictions on the types of food that can be served, however, if excessive grease, steam, or heat is created, mechanical ventilation may be required.

All food must be from an approved source. Home-canned food, including vegetables and home-produced meat, poultry and dairy products may not be served to guests.

Light foods or snacks may be presented to guests for self-service at any time.

Certification – Depending on the type or extent of breakfast served, it may be required that at least one person be certified in food safety.

Tobacco – Use of tobacco in any form is prohibited in any area where food is prepared, stored, served or where utensils are cleaned or stored.

Animals – Pets are allowed in the home; however, they must be kept out of all areas where food for guests is prepared or stored. See CalCode section 114259.5(b) (5) for other allowances/restrictions.

Storage of clothing and personal effects - Storage of clothing and personal effects in areas used for storage or preparation of food for guests is prohibited. All non-food items must be stored separately from food.

Wastewater disposal – Wastewater from janitorial activities cannot be disposed of in any sink used for washing utensils or for the preparation of food.

“Leftovers” – No unpackaged food that has been served to any person or returned from any eating area can be served again or used in the preparation of other food.

Vermin – Your B&B must be constructed and maintained to prevent the entrance and harborage of animals, birds, rodents and insects.

Thawing of Food – Potentially hazardous food that has been thawed must be cooked or reprocessed before it may be refrozen. Potentially

hazardous food may only be thawed in one of the following ways: 1) in a refrigerator; 2) under running water for not more than 2 hours; 3) in a microwave or 4) as part of the cooking process.

DISHWASHING – Commercial or domestic dishwashing machines may be used if they can provide a utensil surface temperature of at least 160°F, as measured by an irreversible registering thermometer. If the dishwasher is unable to achieve this 160°F surface temperature, utensils after being washed in the dishwasher, must be placed in a 100 parts per million (ppm) sanitizing rinse in the kitchen sink for at least 30 seconds. A 100-ppm sanitizing rinse may be prepared by adding 1 tablespoon of household bleach for each gallon of rinse water. The utensils should then be air dried.

Utensils washed manually should be washed, rinsed then placed in a 100-ppm chlorine sanitizing rinse as described above for at least 30 seconds, then air dried.

REFRIGERATION – Adequate capacity to maintain food at or below 41°F is required. An accurate thermometer must be kept in each refrigerator.

HANDWASHING – Soap and single-use paper towels in dispensers are required for use by food preparation personnel.