

Breweries, Wineries, and Distilleries: Permitting Handbook



Public Health
Environmental Health Services

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Introduction

Environmental Health Services (EHS) created this guide to assist breweries, wineries, and distilleries navigate the permitting process.

This guide provides an overview of the general permitting requirements. It includes a permitting flowchart to help determine which permit(s) may be needed. It also covers food options for establishments that wish to offer food to their customers, along with information on host facility and catering requirements. Additionally, an FAQ section addresses common questions, and provides contact information for further assistance.

Whether you are opening a new business or expanding your offerings, this guide will help you understand the necessary steps to ensure health and safety regulations compliance.

If you plan to offer food at any of these establishments, please note that a separate food-related permit may be required. For information on food options, please see page 4.



General Permitting

TASTING ROOM

Tasting Room Only (No EHS Permit Required):

- **Alcohol Production:** All alcohol products must be produced on-site. Products cannot be distributed (sold, moved, stored) outside of the manufactured facility. The sale of third-party alcohol products requires a retail permit.
- **On-Site Beverage Sales:**
 - Only wine, beer, and spirits produced on-site can be sold. There are no restrictions on charging for wine, beer, or spirits.
 - Prepackaged nonpotentially hazardous beverages can be offered for sale.
- **Food Sales:**
 - Only prepackaged food items such as crackers, pretzels, and nonpotentially hazardous food may be sold.
 - Food items on display must be kept to 25 square feet or less.

WHOLESALE - PROCESSING AND DISTRIBUTION (PERMIT(S) REQUIRED)

Wholesale - Processor Permit:

Permits all items mentioned above for Tasting Room Operations plus:

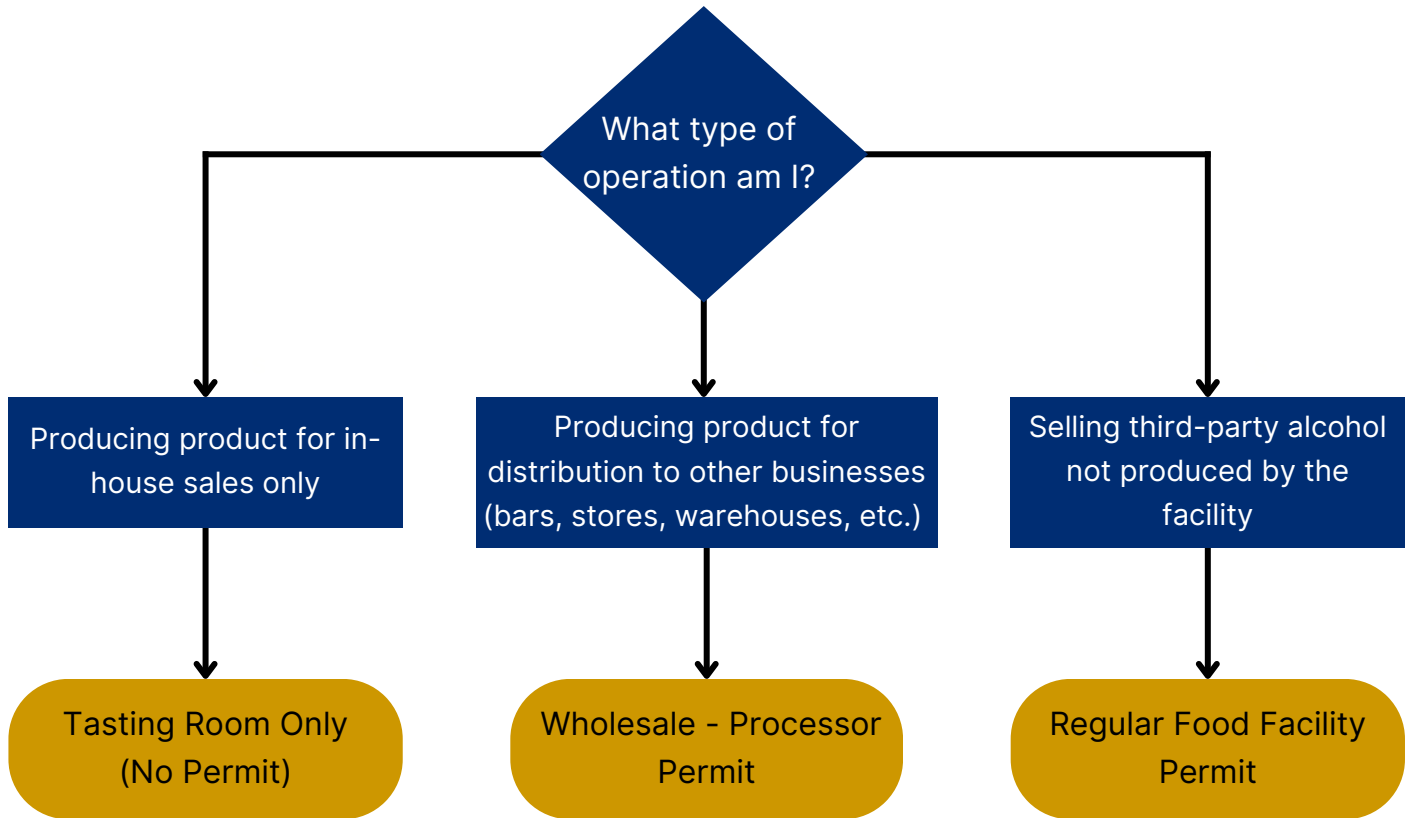
- The production, bottling, canning, and packaging of alcoholic beverages at the facility for distribution or wholesale.
- Processing and distribution operations within the same facility.

Wholesale - Distributor Permit:

- Allows for the storage and distribution of prepackaged bottled, canned, kegged, or barreled products to third parties or ancillary facilities.
- This permit is required for additional storage warehouses or facilities located in a different building or address that does not produce or manufacture products.



Permitting Flowchart



WHAT IF...
I have an additional storage warehouse with a different address from my current business?

???

This would require an additional Wholesale - Distributor Permit.

Food Options

A health permit is required if you would like to provide food at any of these establishments. Suppose you do not have a kitchen onsite at your facility. In that case, these are your options:

Mobile Food Facility (MFF): With a valid San Bernardino County health permit such as:

- **Vehicle/Trailer:** These are motorized and enclosed operations where food is prepared, cooked, and/or sold. MFFs may operate in public spaces.
- **Compact Mobile Food Facility (CMFO)/Cart:** These are operations from an individual or from a pushcart, stand, display, pedal driven cart, wagon, or other nonmotorized conveyance.

Deliveries/Pick-up: You can partner with local food facilities to facilitate orders for pick-up and/or delivery. Customers can have food delivered via delivery apps, or they can bring their food.

Temporary Food Facility with a Permitted Event Organizer: Requires your facility to host an event approved by the local municipality and register with San Bernardino County for an Event Organizer Permit. This would allow Temporary Food Facility (TFF) vendors with San Bernardino County EHS TFF Permits to operate at your facility.

- TFF events are restricted to 25 operational days within a 90 day period.

Host Facility Operations Permit:

- Operation is conducted at an EHS-approved location.
 - A site plan and a billed consultation are required before approval.
- Has the ability to support catering operations.
 - Designated operational space
 - Accessible restrooms and janitorial facilities

Catering: For more information, refer to the Host Facility and Catering Operations requirements on page 5.

If you have a kitchen on-site, you must obtain:

A Retail Food Facility Operations (Public Eating Permit). Operational options include:

- Prepare, cook, and serve open food/food products.
- Storage, sales, or tasting of third-party prepackaged alcoholic beverages not prepared on-site.
- Sale of prepackaged nonpotentially hazardous foods with a display area greater than 25 square feet.
- Sale of potentially hazardous foods (PHF) or prepackaged PHFs.

Host Facility and Catering Requirements

A Host Facility Permit allows for additional food operations at your facility. By obtaining a Host Facility Permit, your facility is approved to support permitted food catering operations.

HOST FACILITY PERMIT REQUIREMENTS:

- Submit a site map/plan to EHS for review that shows the proposed location of the catering facility and ancillary facilities, such as warewashing area, restrooms, and janitorial room.
- Once the site map/plan is approved by EHS, an on-site consultation will be conducted with the proposed host facility and proposed caterer to verify operations.

CATERING PERMIT REQUIREMENTS:

- The caterer must have access to potable water.
- All food, equipment, and utensils must be returned to the caterer at the end of operations. The caterer cannot store them at the host facility site.
- All food, equipment, and utensils must be stored at an approved commercial facility while not in operation. (Storing items at home cannot be approved.)
- The caterer may not operate for more than four (4) hours within twelve (12) hours.
- The caterers are only allowed to operate limited preparation activities once at the host facility. (Example: Reheating of pre-cooked food products.)
- Prepare all food at a permitted permanent food facility. (Example: Restaurant)
 - Food prepared or stored at home is not approved.
 - Temporary Food Facility permits are not approved.
- Records must be kept for 90 days.
- The caterer must implement the following food safety protocols:
 - Ensure food is protected from contamination during service.
 - Overhead protection is provided above all food-handling areas.
 - Provide individual-use utensils and condiments.
 - Provide replacement utensils.
 - Open PHF are discarded at the end of operational time.
 - Customers cannot return food handled.



Frequently Asked Questions

WHAT AM I ALLOWED TO SELL?

- **Beer and other alcoholic beverages produced in-house.**
- **Prepackaged non-alcoholic drinks.**
 - Examples include soda, water, and juice.
- **Prepackaged nonpotentially hazardous foods.**
 - Examples include chips, crackers, popcorn, pretzels, etc.
 - The display area cannot be greater than 25 square feet.

I WANT TO SERVE FOOD TO MY CUSTOMERS. WHAT CAN I DO?

Without a commercial kitchen, you can partner with permitted vendors across the county to bring various food to serve your customers.

WHAT VENDORS AM I NOT ABLE TO PARTNER WITH?

- **Temporary Food Facilities (TFF)***- Vendors operating under a TFF Permit are not approved for operations outside of county approved events with a registered Event Organizer Permit.
 - *See page 4 for TFF Operations at Breweries in conjunction with a Permitted Event.
- **Pop-up Vendors**- Pop-up operations are not approved in San Bernardino County.
- **Unpermitted Vendors**- All vendors selling food are required to have a valid San Bernardino County Health Permit.

I WANT THIS VENDOR TO OPERATE HERE, BUT THEY DON'T HAVE THE RIGHT PERMIT. WHAT ARE THEIR OPTIONS?

Please reach out to San Bernardino County EHS at (800) 442-2283, and our staff will be able to assist with any permitting questions and provide the guidance and information needed.

WHY DO I NEED TO USE PERMITTED VENDORS?

- **Reduce liability on you and your facility.** Using permitted vendors protects both you, your facility, and the vendor.
- **Ensure customers are getting quality and safe food.** Permitted vendors receive regular inspections to ensure they operate in a clean and safe manner.

HOW CAN I VERIFY MY VENDOR HAS THE RIGHT PERMIT?

Ask to see their San Bernardino County Health Permit. (See food options on page 4.)

Keep in mind:

- It must be valid/non-expired.
- Business licenses/permits or seller's permits are NOT the same as a health permit.
- Out-of-county health permits (LA County, Riverside County, etc.) are not approved.
- Contact San Bernardino County EHS, and we will verify the permit type and ensure they can operate at your facility.



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Questions?

Contact Us:

 (800) 442-2283

 ehs.sbcounty.gov/food-facilities

 385 N. Arrowhead Ave., San Bernardino