



Environmental Health ❖ 625 5th Street, Santa Rosa, CA 95404 ❖ 707-565-6565 ❖ EH@sonoma-county.org
<https://sonomacounty.ca.gov/Health/Environmental-Health-and-Safety/>

Guidance to Community Events for Wineries and Breweries

Attention: If your tasting room is open to the public, a permit or permit exemption is required to serve beer or wine.

Please answer the questions below to determine whether your tasting room requires a Temporary Food Facility (TFF) permit to participate in a community event:

Start Here	Criteria	Yes	No
Step 1	Will any food (except wine/beer) be sold, served, sampled, given away or otherwise provided at the event? Note: Food is defined as any item including beverages (excepting wine/beer) that can be ingested, whether prepared on-site, prepackaged, bottled or canned.	Go on to Step 2	TFF permit NOT required
Step 2	Will the food be served off the premises, for example, on a public sidewalk/street in front of the tasting room?	TFF permit required	Go on to Step 3
Step 3	Does your winery have a current extensive or moderate preparation level food facility permit?	No TFF permit required	Go on to Step 4
Step 4	Does your winery have a current minimal preparation level food facility permit?	TFF permit may be required*	TFF permit required

**A TFF permit is required if the food provided at the event is at a preparation level higher than the current food facility permit. Please see the description of moderate and minimal preparation levels below.*

If food will be served outdoors, a tent or booth to provide overhead protection is required. Sides are required when active food preparation is conducted within.

If hiring a caterer, you must still abide by the permit requirements as stated above. The caterer must have a valid permit, verified by Sonoma County Environmental Health.

Preparation Levels

Moderate Preparation

Moderate food preparation includes preparing foods such as hamburgers, hot dogs, barbeque, stir fry, ice cream sundaes, cooked rice dishes, cheesecake, meat and/or vegetable pot pies, tamales, kebabs, pizza, etc. Sampling of potentially hazardous foods, such as cheeses and salsas would also be included in this category.

Minimal Preparation

Minimal food preparation includes coffee, snow cones, kettle corn, and sampling of non-perishable food and produce. Selling prepackaged perishable items such as cheese and ice cream without sampling is also included in this category. Portioning of perishable items for samples is allowed if prepared at the commissary or licensed facility and placed in food safe containers.

Prepackaged/No Food Preparation

This category would include selling or giving away prepackaged, non-potentially hazardous food that is not sampled, such as prepackaged candy, jam, and olive oil. Whole produce is also included in this category. Prepackaged food must be properly labeled and from an approved source.

Please feel free to contact our offices at (707) 565-6565 if you are unsure whether you require a TFF permit.

To obtain a TFF permit application please contact us at the phone number above, come to our offices or visit our website at <https://sonomacounty.ca.gov/Health/Environmental-Health-and-Safety/Food-Safety-Programs>