



Host Facility Requirements

A brewery, winery, commercial building, or other location approved by Environmental Health Services (EHS) that meets specified infrastructure and operational requirements has the option to obtain a Host facility permit. This permit allows for expanded food options by hosting a catering operation who may sell food directly to the consumer at this approved site for no more than 4 hours in any 12-hour period, unless additional hours are otherwise approved by this agency. *A Host Facility Permit is not required for sites that only utilize catering for private events or that only host approved/permited mobile food facilities (food trucks, food carts, etc.).*

Requirements for Host Facility:

To obtain approval as a Host facility, the business operator must meet the following requirements:

1. It is the responsibility of the **Host** facility permittee to ensure that each **Catering** operation has obtained a health permit to operate as a Caterer or other permanent food facility prior to operating on-site.
2. The **Host** facility must provide a **suitable location** where the catering operation can set up their operations. The type of food service provided by the catering operation is contingent upon the location where they will set up their equipment. The Host facility must ensure that operations comply with all applicable codes in their jurisdiction, including but not limited to building, zoning, and fire code. The location cannot be the same premises set aside for wine or beer tasting.
3. The **Host** facility must provide potable hot and cold water for use by the **Catering** operation.
4. Approved toilet and handwashing facilities are required within 200 feet in travel distance of the **Catering** operation. The toilet room must meet all local building and plumbing code standards, have washable floors, warm water at the sink, and soap and paper towels in dispensers.
5. If the **Catering** operation is conducting approved limited food preparation beyond holding and portioning or dispensing food with utensils, an additional handwashing sink may be required. Handwashing sinks must provide warm water and soap & paper towels in dispensers.
6. The **Host** facility must provide a janitorial sink or other approved fixture that discharges liquid waste to a sanitary sewer system for liquid waste disposal. If the Catering operation is conducting approved limited food preparation at the Host facility and dependent on the foods prepared, approval may be required by the local building authority prior to liquid waste discharge.
7. The **Host** facility must provide adequate storage space and removal frequency of solid waste.
8. All food, soiled utensils, equipment, tableware, and linen shall be returned to the catering operation for cleaning, sanitizing, and storage.

For more information regarding Host facility operations or permitting, contact our offices during normal business hours or by email at ehs@co.slo.ca.us . You can also visit our website at <https://www.slocounty.ca.gov/ehs>