



Best Management Practices Agreement for Garden Self Registration

Operator Name:		Date:	
Business Name:		Phone Number:	
Garden Location:	Loc ID:		
Street Address:	City:	Zip:	

Produce to be grown:

Water source:

Soil source:

Rainwater collection/use?

Where is produce to be sold or used?

Pesticides to be used?

Chemicals/fertilizers to be used:

***Attach a site plan identifying the location of the garden, the location any septic systems within 100 feet, and any other potential sources of contamination.**

After reading each of the statements initial and sign indicating that you have read and understand these practices, and will implement them in your garden:

TERMS OF AGREEMENT

I. Site/Soil/Water Requirements

___ Operator shall ensure that water used for irrigation is 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 culinary gardens. If operator is collecting rainwater for irrigation, approval must first be granted by all applicable agencies, including SFPUC, SFDPH, SFDBI, etc.

___ Operator shall ensure garden is grown in ‘raised bed’ using only soil purchased from a commercial outlet. No native San Francisco soil may be used.

- ___ Operator shall ensure garden soil is free of contaminants. A toxic metals test will be required of soil if it is suspected to be contaminated.
- ___ Operator shall identify all possible contamination sources (proximately under or near a freeway, neighboring excavation, etc...) and evaluate the effect of rain fall and drainage pathways, to minimize runoff that may contaminate the site.
- ___ Gardens shall not be planted over or within 100 feet of any septic system.

II. Growing and Maintenance Practices

- ___ All organic matter will be fully composted, and raw manure will not be used. Composted manure will only be used if purchased from a commercial outlet.
- ___ All seeds, seedlings and plants to be grown shall be procured from an approved source. This includes retail, wholesale and other firms approved by the Agricultural Commissioner. Inspection by the City/County Agricultural Commissioner ensures plants are free of pests that may present a hazard to local agriculture/ecosystems.
- ___ Operator shall minimize vegetation at the edges of small fruit and vegetable patches to help avoid nesting or hiding places for rats, mice, etc.
- ___ Operator shall secure the garden from unauthorized access at all times to avoid contamination. This may include preventing access of the public and/or animals to the garden site. Other animal/human exclusion steps may be taken as necessary as determined by the health enforcement officer, including the requirement of a fence, signage, etc.
- ___ Operator shall minimize the presence of vector attractants such as piles of decaying fruit and vegetables.
- ___ Operator shall contact and gain approval from the Agricultural Commissioner before utilizing any pesticide on the culinary garden, and Operator shall not use the term "organic" in reference to the produce from the culinary garden unless the products have been registered as organic by the local City/County Agricultural Commissioner.

III. Harvesting Practices

- ___ Operator shall ensure that all produce is washed with a potable water source before being served or processed, as required by the California Retail Food Code. No washing is required for direct sale of whole uncut produce
- ___ Operator shall ensure that produce and harvest equipment are stored in a sanitary location, protected from vectors, such as rodents and insects, that can spread disease.
- ___ All harvested produce shall be stored in sanitary containers in a clean location.
- ___ All harvesting tools shall be properly cleaned and sanitized before and after use.

IV. Worker Sanitation

- ___ Operator shall establish worker awareness of proper hand washing techniques with special attention to cleaning around the fingernails.

___ Operator shall maintain sanitary hand wash and toilet facilities.

___ Workers will 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.

V. Inspection and Distribution Requirements

___ Produce from the community garden shall be distributed only through an outlet approved by Environmental Health.

___ Inspection of all garden facilities, equipment, operations and records by Environmental Health will be evaluated to monitor compliance.

___ Records (packaging, labels or invoices) shall be maintained for at least one year and shall be made available during inspection by Environmental Health.

___ Operator shall meet all local land use, zoning or business requirements.

I hereby acknowledge that I have read and understand this document and agree to implement good agricultural practices in my culinary garden. A copy of this agreement must be maintained on site.

Signature of Owner or Operator

Date

Printed Name of Owner or Operator