

## EHS Health Permit Categories

Type of activity	Description	Health permit required
Private Chef	Serves as domestic staff in a private residence, and prepares food for the occupants of that private residence and their private guests, using that residence's home kitchen.	No health permit required
Catering	<p>Caterers prepare food in a permitted food facility for service at a contracted offsite food service event, such as for the host of a private party.</p> <p>Caterers may also serve the public directly from a permitted Host Facility (a business with a Host Facility permit from Environmental Health Services), with limitations.</p>	<p>An annual catering permit or permanent food facility (restaurant permit) is required.</p> <p>Caterers may share a permitted kitchen with another permitted facility (i.e., a caterer may work out of an existing restaurant kitchen or a shared catering kitchen, but still must have a catering permit in their own name)</p>
Permanent Food Facility	Typically restaurants, but also includes markets, grocery stores, coffee shops, schools, etc. A permanent food facility permit allows an operator to serve customers on-site as well as to provide contracted off-site foodservice (catering).	Annual health permit required.
Mobile Food Facility	Food trucks and carts that serve customers from non-fixed locations.	Annual health permit required for all food trucks and carts. Food trucks and carts must also operate out of a permitted commissary or restaurant, where they can be parked when not in use, properly dispose of wastewater, fill water tanks, store food overnight, be cleaned, and conduct any necessary food preparation.
Host Kitchen Facilities	Businesses that want to provide a location for permitted caterers to serve directly to the public (frequently but not always breweries, tasting rooms, and other businesses that are not required to have health permits) and can provide dedicated space and specific equipment for the use of the caterer	Annual host kitchen permit required.
Cottage Food Operations	Allows <a href="#">specific low-risk, shelf-stable foods</a> to be prepared and sold from a home kitchen. No on-site dining or catering activities allowed. Cottage Food operators may sell foods directly to the consumer, and some may also sell wholesale to retail businesses such as restaurants and markets	<p>Class A Cottage Food Operators may sell direct to consumer only; annual registration required (no fee).</p> <p>Class B Cottage Food Operators may sell direct to consumer and may also sell wholesale within Santa Barbara County. Annual permit required.</p>
Temporary Food Facilities / Events Permits	Temporary food facilities, such as food booths at festivals and special events. Allows food to be prepared in a temporary booth or structure for a limited amount of time and in conjunction with a designated community event.	Currently not available due to COVID-19 restrictions on events; once these are lifted, permits can be reissued. These permits must be acquired by the event coordinator for their event.
Limited Service Charitable Feeding Organization	Non-profit organizations that provide food to the hungry free of charge.	Depending on the scope and nature of activities, a health permit, registration, or no permit may be required
Microenterprise Home Kitchen Operations (MEHKOs)	MEHKOs allow individuals to use the kitchen in their residence to operate a micro-restaurant and can offer dine-in, takeout and delivery. No catering allowed. The amount of food that can be prepared in a MEHKO is limited (no more than 30 meals per day with a maximum of 60 per week). Other restrictions also apply.	<p>Annual Permit Required.</p> <p><a href="#">Click here for guidance on Plan Review and applying for an annual Health Permit with Environmental Health Services.</a></p>
Manufacturing foods for wholesale, or canning / bottling / fermenting / preserving foods	Wholesale food manufacturing operations, including wholesaling fresh and baked goods and preserved / canned / bottled foods	Health permits from the State of California are required, either a <a href="#">Processed Food Registration or a Cannery License</a> .
Arranging / facilitating group dinners at permitted food facilities, or wine tastings at wineries/tasting rooms	Arranging for a group to have a dinner at a restaurant or food facility that has a current health permit, or do a wine tasting at a winery or other tasting room that has appropriate licenses.	No additional permit from our Department required.