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Cottage Food Operation Water Source Testing Schedule for Private Water Sources Only

Water used for cottage food operations must be from an approved source. The California Health and Safety Code, Section 113869, requires water from a private well, spring, or surface water to comply with the standards for transient noncommunity water systems in the California Safe Drinking Water Act. Cottage Food Facility water supply from private wells, springs, and surface water must be tested as shown in the chart below. Sample collection must be performed by a certified lab or a California Water Boards State Water Resources Control Board certified operator, minimum D-1.

<u>Analysis type</u>	<u>Frequency</u>
Bacteriological	Quarterly*
Nitrate (as NO ₃)	Yearly
Nitrite (as N)	Every 3 years**
Fluoride	Once
Iron	Once
Manganese	Once
Specific Conductance (E.C.)	Once
Bicarbonate	Once
Carbonate	Once
Hydroxide Alkalinity	Once
pH	Once
Calcium	Once
Magnesium	Once
Sodium	Once
Total Hardness	Once
Volatile Organic Compounds	Need is based on distance from potentially contaminating activities

* Monthly for surface water sources and for seasonal operations during the months the facility operates.

**If the initial nitrite sample is greater than or equal to ½ the MCL, routine nitrite samples must be taken quarterly for one year, and then the nitrite sampling may be changed to annual testing. If the initial sample is less than ½ the MCL, routine samples will be required every third year.