

# CORCORAN PLANNING COMMISSION

## MEETING AGENDA

City Council Chambers  
1015 Chittenden Avenue  
Corcoran, CA 92312

Monday, October 15, 2018  
5:30 P.M.

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**Public Inspection:** A detailed Planning Commission packet is available for review at Corcoran City Hall, located at 832 Whitley Avenue

**Notice of ADA Compliance:** In compliance with the Americans with Disabilities Act, if you need assistance to participate in this meeting, please contact the City Clerks office at (559) 992-2151 ext. 235.

**Public Comment:** Members of the audience may address the Planning Commission on non-agenda items; however, in accordance with Government Code Section 54954.2, the Planning Commission may not (except in very specific instances) take action on an item not appearing on the posted agenda.

This is just the time for members of the public to comment on any matter within the jurisdiction of the Corcoran Planning Commission. Planning Commission will ask that you keep your comments brief and positive. Creative criticism, presented with appropriate courtesy, is welcome.

After receiving recognition from the chair, speaker will walk to the podium and state name and address and proceed with comments. Each speaker will be limited to five (5) minutes.

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### ROLL CALL

<b>Chairman:</b>	<b>David Bega</b>
<b>Vice-Chairman:</b>	<b>Shea DeVaney</b>
<b>Commissioner:</b>	<b>David Jarvis</b>
<b>Commissioner:</b>	<b>Karl Kassner</b>
<b>Commissioner:</b>	<b>Dennis Tristao</b>
<b>Commissioner:</b>	<b>Troy Van Velson</b>
<b>Commissioner:</b>	<b>Janet Watkins</b>

### FLAG SALUTE

#### 1. PUBLIC DISCUSSION

#### 2. APPROVAL OF MINUTES

2.1 Approval of minutes of the regular Planning Commission meeting on September 17, 2018

#### 3. RE-ORGANIZATION - None

4. **PUBLIC HEARING**

4.1 Public Hearing to consider Conditional Use Permit 18-02 to allow selling of liquor/alcohol to an existing restaurant located at 924 Whitley Avenue, Corcoran, CA 93212 with APN 030-205-011, submitted by Hector Gamez. *(Tromborg) (VV)*

- A. Public hearing
- B. Staff Report
- C. Accept written testimony
- D. Accept oral testimony
- E. Close hearing
- F. Commission discussion
- G. By motion, approve/approve with changes/deny recommendation.

5. **STAFF REPORTS**

5.1 Review of Zoning Code Chapter 11-12, Fences, Walls and Screening

6. **MATTERS FOR PLANNING COMMISSION**

6.1. Information Items regarding:

- Assembly Bill 626 – California Retail Food Code: Microenterprise home kitchen operations;
- Kings County Economic Development Corporation Employment Report August 2018.

6.2 Staff Referrals - *Items of Interest (Non-action items the Commission may wish to discuss)*

6.3 Committee Reports - None

7. **ADJOURNMENT**

I certify that I caused this Agenda of the Corcoran Planning Commission meeting to be posted at the City Council Chambers, 1015 Chittenden Avenue on October 11, 2018.



**Kevin J. Tromborg**, Community Development Director

**MINUTES  
CORCORAN PLANNING COMMISSION  
REGULAR MEETING  
MONDAY, SEPTEMBER 17, 2018**

The regular session of the Corcoran Planning Commission was called to order by Chairperson, David Bega, in the City Council Chambers, 1015 Chittenden Avenue, Corcoran, CA at 5:32 P.M.

**ROLL CALL**

Commissioners present: Bega, DeVaney, Kassner, Tristao and Van Velson

Commissioners absent: Jarvis and Watkins

Staff present: Kevin Tromborg and Ma. Josephine Lindsey

Also present: Joseph Beery, City Attorney

**FLAG SALUTE**

The flag salute was led Bega.

A quorum was declared in the presence of five (5) Commissioners.

**1. PUBLIC DISCUSSION – None**

**2. APPROVAL OF MINUTES**

Following Commission discussion, a **motion** was made by Kassner and seconded by DeVaney to approve the minutes of the regular meeting on July 16, 2018. Motion carried by the following vote:

**AYES:** Bega, DeVaney, Jarvis, Kassner and Van Velson

**NOES:**

**ABSTAIN:** Tristao

**ABSENT:** Jarvis and Watkins

At this point, Tromborg, introduced, Mr. Larry Ronk as the new Building Inspector/Code Enforcement Officer. Mr. Ronk is a certified Building Inspector and recently passed the PC 832 Arrest training.

**3. RE-ORGANIZATION – None**

#### **4. PUBLIC HEARING**

**4.1** Public Hearing to consider Zone Change from Single Family Residential (R-1-6) to Neighborhood Commercial (CN) of the property located at 405 Orange Avenue, Corcoran, CA 93212 with APN 030-260-035, submitted by Sardar Singh., was declared open at 5:36 p.m. Tromborg requested for a continuance of a public hearing until November 2018 meeting to notify and give more time for the residents (within the 300 ft. radius of the proposed project site) to send in their comments.

Following Commission discussion, a **motion** was made by Tristao and seconded by Van Velson to approve the continuance of a public hearing until November 2018 meeting. Motion carried by the following vote

**AYES:** Bega, DeVaney, Kassner, Tristao and Van Velson

**NOES:**

**ABSTAIN:**

**ABSENT:** Tristao and Watkins

**4.2** Public Hearing to consider Zone Text Change pertaining to crematorium was declared open at 5:39 p.m. Tromborg presented the staff report. Having no oral and written testimony received, the public hearing was closed at 5:50 p.m.

Kevin Lanteigne, resident of 2200 Airington Circle, Corcoran, CA 93212 and a proponent of crematorium, addressed the commission. He mentioned that the proposed crematorium will comply with all State and City regulations and licenses/permit.

Following Commission discussion, a **motion** was made by Van Velson and seconded by Tristao to approve Resolution 18-06 regarding Zone Text Change pertaining to Crematorium. Motion carried by the following vote

**AYES:** Bega, DeVaney, Jarvis, Kassner, Tristao and Van Velson

**NOES:**

**ABSTAIN:**

**ABSENT:** Jarvis and Watkins

**4.3** Public Hearing to consider Zone Text Change pertaining to Transitional Housing was declared open at 5:50 p.m. Tromborg presented the staff report. Having no oral and written testimony received, the public hearing was closed at 6:01 p.m.

Suzanne Duarte, resident of 1315 Patterson Avenue, Corcoran, CA 93212 informed the Commission of her plan to put up an assisted living home instead of transitional housing. The proposed project would be located at the First Missionary Baptist Church.

Following Commission discussion, a **motion** was made by Tristao and seconded by Van Velson to approve Resolution 18-07 regarding Zone Text Change pertaining to Transitional Housing under Administrative Review and Approval. Motion carried by the following vote

**AYES:** Bega, DeVaney, Jarvis, Kassner, Tristao and Van Velson

**NOES:**

**ABSTAIN:**

**ABSENT:** Jarvis and Watkins

**4.4** Public Hearing to consider Zone Text Change pertaining to Hemp was declared open at 6:09 p.m. Tromborg presented the staff report and recommended for the Planning Commission to bring back the matter to the City Council. Having no oral and written testimony received, the public hearing was closed at 6:15 p.m.

Following Commission discussion, a **motion** was made by Tristao and seconded by DeVaney to forward the item to the City Council for further review and discussion pending the Farm Bill. Motion carried by the following vote

**AYES:** Bega, DeVaney, Kassner, Tristao and Van Velson

**NOES:**

**ABSTAIN:**

**ABSENT:** Jarvis and Watkins

**5. STAFF REPORTS - None**

**6. MATTERS FOR COMMISSION - None**

**6.1.** The commission received information on the on-going research being done by the staff regarding fence requirements from other cities. Report will be provided in the next meeting.

**6.2** Staff Referrals - *Items of Interest (Non-action items the Commission may wish to discuss)*

**6.3** Committee Reports – None

**7. ADJOURNMENT**

At 6:20 p.m., the meeting was adjourned to the next regular meeting on Monday, October 15, 2018 in the Corcoran City Council Chambers 1015 Chittenden Avenue, Corcoran, CA 93212.

APPROVED ON: \_\_\_\_\_

\_\_\_\_\_  
**David Bega**  
Planning Commission Chairperson

ATTEST:

\_\_\_\_\_  
**Kevin J. Tromborg**  
Community Development Director

City of

# CORCORAN

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**MEMORANDUM**

**PUBLIC HEARING  
ITEM # 4.1**

**TO:** CORCORAN PLANNING COMMISSION

**FROM:** Kevin J. Tromborg  
Community Development Director, Planner, Building Official

**SUBJECT:** Conditional Use Permit 18-02, Resolution No 18-09 to serve alcohol/liquor on proposed property located at 924 Whitley Avenue, APN: 030-205-011

**MEETING DATE:** October 15, 2018

**APPLICANT**  
Hector A Gamez  
924 Whitley Avenue  
Corcoran Ca 93212

**PROPERTY OWNER**  
Keang & Chen Yu Lau  
P.O. Box 27677  
Fresno, CA 93729

**REPORT**

The applicant proposes to sell on-site alcoholic beverages for consumption in conjunction with a restaurant located at 924 Whitley Avenue, Corcoran, CA. The applicant is in the process of applying to the Department of Alcoholic Beverages Control (ABC) for an on-site sale license type 47. According to ABC, there are four (4) off sale licenses and one (1) on-site licenses in census tract 0014.02 adding a second on site license creates an over concentration of licenses. In an area of over concentration, a letter of convenience and necessity is required from the City Council before the office of Alcoholic Beverages Control will approve the license.

**SURROUNDING ZONING AND USES**

<u>Use</u>	<u>Zoning</u>
Subject: Restaurant	CD: Downtown Commercial
North: Commercial	CD: Downtown Commercial
South: Commercial	CD: Downtown Commercial
East: Commercial	CD: Downtown Commercial
West: Commercial	CD: Downtown Commercial

All businesses in the neighborhood commercial shall be subject to standards that may be required for new businesses as adopted in the Corcoran Zoning Code. Standards may include, but are not limited to:

1. Landscaping requirements
2. Parking requirements
3. Water ordinance requirements
4. Public improvement requirements

### **COMPLIANCE WITH CEQA**

The building proposed for on-site alcoholic beverage sale and is existing and exempt under CEQA 15301, Class1, Existing Facilities.

### **CONDITIONAL USE PERMIT FINDINGS**

The following findings are proposed:

- (A) The building is existing and categorically exempt under CEQA 15301, Existing Facilities.
- (B) There is an over concentration of alcohol beverage licenses in the area as identified by the Office of Alcohol Beverage Control.
- (C) A letter of convenience and necessity will be required from the City Council if the Planning Commission approves the CUP.
- (D) That the site for the proposed use is adequate in size and shape to accommodate said use and all yards, spaces, walls and fences, parking, loading, landscaping and other features required by this Title to adjust said use with land and use in the neighborhood;
- (E) That the site for the proposed use relates to streets and highways adequate in width and pavement type to carry the quantity and kind of traffic generated by the proposed use;
- (F) That the proposed use will have no adverse effects upon adjoining or other properties. In making this determination, the Commission shall consider the proposed location of improvements on the site; vehicular ingress, egress and internal circulation; setbacks; height of buildings; walls and fences; landscaping; outdoor lighting; signs; and such other characteristics as will affect surrounding property;
- (G) That the proposed use is consistent with the objectives and policies of the Corcoran General Plan, or any specific plans, or planned developments approved by the City;



**CONDITIONAL USE PERMIT-ACTION BY THE PLANNING COMMISSION** (from Zoning Ordinance Section 11-21 and 11-23)

The Planning Commission, by written resolution, may approve, approve with conditions, disapprove, or disapprove without prejudice a conditional use permit application.

The decision of the Planning Commission shall be final unless appealed to the City Council in accordance with the procedure outlined below. (In this case, if the Conditional Use Permit is approved by Planning Commission, then, because this requires a letter of public convenience and necessity from the City Council, the request will also go to the City Council).

No building permit or business license shall be issued where a conditional use permit has been approved or conditionally approved by the Planning Commission until such permit has been granted by the Planning Commission and after the appeal period has expired, and then only in accordance with the terms and conditions of the conditional use permit granted and only if the approval or conditional approval of the conditional use permit by the Planning Commission has not been appealed to the City Council pursuant to the procedure specified in Section 11-27

**CONDITIONAL USE PERMIT-APPEAL TO THE CITY COUNCIL** (Section 11-27-2 B)

In case the applicant or any other party is not satisfied with the action of the Planning Commission he may, within ten days after the date of the adoption of the Planning Commission resolution, file in writing with the City Clerk an appeal to the City Council. The appeal shall state specifically wherein it is claimed that there was an error or abuse of discretion by the Planning Commission, or whereby its decision is not supported by the evidence in the record.

The City Council shall set a date a date for the public hearing and shall post notices as set forth in Section 11-27. The date for the public hearing shall not be less than ten nor more than thirty days from the date on which the appeal was filed.

By resolution, the City Council may affirm, reverse or modify a decision of the Planning Commission, providing that the City Council make the findings prerequisite to the granting of a conditional use permit as required in Section 11-27

The decision of the City Council shall be final, and shall have immediate effect.

**TIME LIMIT FOR DEVELOPMENT-RENEWAL RESTRICTIONS** (Zoning Ordinance Section 11-25-05)

A conditional use permit shall lapse and become void one year following the date on which the conditional use permit became effective unless by conditions of the conditional use permit a lesser or greater time is prescribed, or unless, prior to the expiration, either the use is being diligently pursued in accordance with the conditional use permit, or a building permit is issued by the Building Official and construction is commenced and is being diligently pursued in

accordance with the conditional use permit. A conditional use permit may be renewed for an additional period of one year or for a lesser or greater period as may be specified, provided that an application for renewal is filed with the Planning Commission prior to the expiration of the time period granted. The Planning Commission, pursuant to the procedure set forth in Section 11-25, may grant or deny an application for renewal.

A conditional use permit shall lapse and become void if there is discontinuance for a continuous period of six months of the exercise of rights granted under said permit.

### **NEW APPLICATION**

Should the Planning Commission deny an application for a use permit, no application for a use permit for the same or substantially the same use on the same or substantially the same site shall be filed within six (6) months from the date of denial or revocation of the use permit, except when the Planning Commission denies "without prejudice".

### **USE PERMIT TO RUN WITH THE LAND (Zoning Ordinance, Section 11-25-08).**

A use permit granted pursuant to the provisions of this Chapter shall run with the land and shall continue to be valid upon a change of ownership of the site or structure which was the subject of the use permit application.

Any expansion of the use or structures or area associated with such use not originally approved in the conditional use permit shall require a modification to the conditional use permit through the public hearing process.

### **REVOCAION**

Upon violation of any applicable provisions of this Code, or, if granted subject to a condition or conditions, upon failure to comply with the condition or conditions, a use permit shall be suspended automatically. Notice of such suspension shall be sent immediately to the person or persons responsible for noncompliance by the Planning Department. Within thirty (30) days of the suspension, the City Council shall consider the suspension. If not satisfied that the regulation, general provision, condition or conditions are being complied with, the City Council may revoke the use permit or take such action as may be necessary to ensure compliance with the regulation, general provision, condition or conditions. Before acting on the suspension, the City Council may refer the matter to the Planning Commission for a report and recommendations.

**RESOLUTION NO. 18-09  
CORCORAN CITY PLANNING COMMISSION  
PERTAINING TO  
CONDITIONAL USE PERMIT 18-02**

At a meeting of the Planning Commission of the City of Corcoran duly called and held on October 15, 2018, the Commission approved the following:

**Whereas**, Mr. Hector A. Gamez, submitted an application requesting approval for a Conditional Use Permit to sell alcohol/liquor for a proposed business located at 924 Whitley Avenue, Corcoran, CA 93212 with APN # 030-205-011; and

**Whereas**, this Commission considered the staff report on October 15, 2018; and

**Whereas**, the Alcohol Beverage Control Department (ABC) has determined that there is an over concentration of off-site and on-site licenses in the 0014-02 census tract area; and

**Whereas**, the Planning Commission has made the following findings pursuant to the City of Corcoran Zoning Ordinance;

- (A) The proposed business is to be located in an existing building that is zoned for this type of business and therefore is categorically exempt under CEQA 15301 as an existing facility.
- (B) There is an over concentration of alcohol beverage licenses in the area as identified by the Office of Alcohol Beverage Control.
- (C) A letter of convenience and necessity will be required from the City Council if the Planning Commission approves the CUP.
- (D) That the site for the proposed use is adequate in size and shape to accommodate the said use and all yards, spaces, walls and fences, parking, loading, landscaping and other features required by this Title to adjust said use with land and use in the neighborhood;
- (E) That the site for the proposed use relates to streets and highways adequate in width and pavement type to carry the quantity and kind of traffic generated by the proposed use;
- (F) That the proposed use will have no adverse effect upon adjoining or other properties and that a Site Plan Review application be submitted for full review by Community Development Staff and other agencies as may be required.
- (G) That the proposed use is consistent with the objectives and the policies of the Corcoran General Plan, or any specific plans, area plans, or planned development approved by the City;

**IT IS THEREFORE RESOLVED** that Resolution No. 18-09 and Conditional Use Permit 18-02 be approved with the Conditions stated in Exhibit A, General Conditions, and that the Planning Commission recommends to the City Council approval of Resolution No. 18-09 and Conditional Use Permit 18-02.

AYES:

NOES:

ABSENT:

ABSTAIN:

PASSED AND ADOPTED on this 15<sup>th</sup> day of October 2018

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**David Bega**  
Planning Commission Chairman

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**Kevin J. Tromborg**  
Community Development Director

EXHIBIT A  
CONDITIONAL USE PERMIT

**General Conditions:**

1. That the applicant in consideration of the approval of said project hereby agrees to hold harmless the City of Corcoran and all of its departments, officers, agents, or employees free and harmless of, and from any claims or any kind of nature arising out of or by reason of said project, and the development of said project by any person, firm or corporation, public or private, and from the cost and expense of defending the same including attorney's fees.
2. That all proposals of the applicant be conditions of approval if not mentioned herein.
3. That the business complies with any and all local, state and federal laws and regulations governing the sale of alcohol.

**CERTIFICATE**

City of Corcoran        }  
County of Kings        } ss.  
State of California     }

I, Ma. Josephine D. Lindsey, Planning Commission Secretary of the City of Corcoran, hereby certify that this is a full, true and correct copy of Resolution No. 18-09 duly passed by the Planning Commission of the City of Corcoran at a regular meeting thereof held on the 15<sup>th</sup> day of October, 2018, by the vote as set forth therein.

DATED: October 15, 2018

\_\_\_\_\_  
Ma. Josephine D. Lindsey  
Planning Commission Secretary

ATTEST:

\_\_\_\_\_  
Marlene Lopez, City Clerk

City of

# CORCORAN

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## STAFF REPORT ITEM #: 5.1

### MEMORANDUM

**TO:** Planning Commission

**FROM:** Kevin J. Tromborg: Community Development Director.  
Planner, Building Official, Transit Director.

**DATE:** October 11, 2018

**MEETING DATE:** October 15, 2018

**SUBJECT:** Report on fence heights

**Recommendation:** Based on research of other jurisdictions zoning requirements regarding fence heights along a front or street side property lines, staff recommends no change to our current zoning code regulations for fence heights.

**Discussion:** The Community Development Department, Code Enforcement Division is responsible for enforcing the City of Corcoran's Municipal Code which includes the zoning code. During the past few months staff received two complaints regarding fence height violations. On July 16, 2018 staff brought the issue to the attention of the Planning Commission as an information item. The Commission directed staff to research what other cities requirements are as it pertains to fence heights. Attached are several Cities zoning code requirements. If the Planning Commission choose to amend the zoning code, this would require a public hearing prior to the amendment.

**Fence Requirements from different cities**

	<b>Fence Requirement</b>
<b>Hanford</b>	<ul style="list-style-type: none"> <li>• No fence or wall shall be placed within the public right-of-way.</li> <li>• A masonry fence exceeding three (3) feet in height shall require engineered footings and a building permit. All other fencing exceeding seven (7) feet in height shall require engineered post footings and a building permit;</li> <li>• No hedge, shrub, fence, or wall exceeding the three (3) feet in height, or four (4) feet in height if the upper one (1) foot is fifty percent (50%) or more open shall be planted, placed, or maintained within the twenty-five (25) feet corner sight triangle of a corner lot, or along a front or street side property line where the hedge, shrub, fence, or wall creates a traffic or pedestrian hazard as determined by the Community Development Director.</li> <li>• The provisions of this title regarding fences or walls shall not apply to a fence or wall necessary for public safety or as required by any law or regulation of the state, or any agency thereof.</li> </ul>
<b>Tulare</b>	<ul style="list-style-type: none"> <li>• Fences, walls and hedges.               <ol style="list-style-type: none"> <li>(1) Front yards. Fences, walls and hedges shall not exceed four feet in height in a required front yard, and in the street side-yard of a corner lot, provided that the top one foot shall be of a see-through material such as wrought-iron. Hedges up to three feet tall are also permitted in a required front yard.</li> <li>(2) Rear and side yards. Fences and walls shall not exceed seven feet in height in any rear or side yard, or other areas outside a required front yard.</li> <li>(3) Corner lots. On corner lots, a fence may not exceed four feet in height in the street corner area of the parcel formed by a right triangle with the right angle at the street corner property lines and its right-angle sides measuring 25 feet. The top one foot of the fence shall be of a see-through material (such as wrought-iron).</li> </ol> </li> </ul>
<b>Visalia</b>	<p>Fence Ordinance is applicable to all fences in the city which are six feet or less in height.</p> <p>Purpose. The purpose of this section is to control location and height of fences as may be required by city laws, rules, and regulations to safeguard life or limb, property and public welfare.</p> <p>Permit Required. No person, firm, or corporation shall erect, construct, alter, or move a fence in the city, or cause the same to be done, without first obtaining a "no fee" permit from the city building department.</p> <p>Application. To obtain a permit the applicant shall first file an application therefore in writing on a form furnished for that purpose.</p> <p>Requirements. Every such application shall:</p> <ul style="list-style-type: none"> <li>• Describe the land on which the proposed fence is to be built, by lot, block, tract, or house, and street address, or similar description that will readily identify and definitely locate the proposed fence ;</li> <li>• State that applicant will conform to all city zoning laws and all relevant laws, ordinances, rules and regulations;</li> <li>• Give such other information as may reasonably be required by the building department.</li> </ul>

	<b>Fence Requirement</b>
<b>Delano</b>	<p>1. Residential District</p> <ul style="list-style-type: none"> <li>a. In any required front yard or street side yard of a reversed corner lot, a wall or fence shall not exceed forty inches (40") or 3.33' in height.</li> <li>b. A fence or fence wall not more than six feet (6') in height, as measured from the adjacent grade on the same parcel may be maintained along any interior side yard, rear yard or street side yard provided that such wall or fence does not extend into the required front yard or the street side yard of a reverse corner lot, with the following exception: <ul style="list-style-type: none"> <li>For lots adjacent to a sidewalk, that portion of section 1.b, above which provides for a six-foot (6') high fence may be increased to a maximum height of eight feet (8') above the grade of the adjacent sidewalk when the final grade of the subject lot is at least two feet higher than the adjacent sidewalk; provided that for each one foot of fence height above the six feet, two feet of landscaped area shall be provided between the sidewalk and the subject fence.</li> </ul> </li> <li>b. No barbed wire shall be used or maintained as a fence or wall, or as any part of a fence or wall when located along a front, side, or rear property line of any lot; nor shall any sharp wire or sharp points project above the top of any fence or wall.</li> </ul>
<b>Porterville</b>	<p>A. Maximum Height:</p> <ul style="list-style-type: none"> <li>1. Front Yards: No solid fence or freestanding wall within or along the exterior boundary of the required front yard shall exceed a height of three and one-half feet (3.5'). Open or lattice type fences that are at least fifty percent (50%) open, or hedges, shall not exceed a height of four feet (4').</li> <li>2. Side And Rear Yards: No fence or freestanding wall within or along the exterior boundary of the required side or rear yards shall exceed a height of six feet (6'). The zoning administrator may allow a fence or wall up to eight feet (8') in height to be located along the exterior boundary of the required side or rear yard subject to the issuance of a building permit.</li> <li>3. Decorative Features: One entry gateway, trellis, or other entry structure is permitted in the required front or street facing side yard of each lot, provided that the maximum height or width of the structure does not exceed ten feet (10'). Such decorative feature shall not have any solid obstruction that exceeds two feet (2') in diameter between the height of three (3) and ten feet (10').</li> </ul> <p><b>FENCES AND FREESTANDING WALLS</b></p> <p>Visibility At Intersections: Notwithstanding any other provisions of this section, fences and walls shall comply with the visibility standards contained in section 300.16, "Visibility At Driveways And Intersections (Sight Distance)", of this article. (Ord. 1801, 12-3-2013)</p>



	<b>Fence Requirement</b>
<b>Dinuba</b>	<p>A. Normal Corner Lots.</p> <ol style="list-style-type: none"> <li>1. Along the side lot line of the street or alley side. <ol style="list-style-type: none"> <li>a. Anywhere within any required front yard area. Fences and walls shall be fifty percent or more open and shall not exceed a maximum height of forty-two inches.</li> <li>b. Anywhere along the side lot line measured from the rear lot line to the beginning of the front yard area. Fences and walls shall not exceed six feet in height; provided, however, if a garage or carport is constructed with entrance from the side street, the fence or wall shall not exceed forty-two inches in height (3.5 ft.) from the carport to the front line.</li> </ol> </li> </ol> <p>B. Reverse Corner Lots.</p> <ol style="list-style-type: none"> <li>1. The same height restrictions shall apply as described for normal corner lots.</li> <li>2. Hedges, trees and architectural features may be located in front yards and front the side lot lines adjacent to the front yard and along the street side, side yard, from the main structure to the front lot line and to the rear lot line, provided they are maintained in such a manner as not to create a hazard to life or limb to pedestrians or vehicular traffic.</li> </ol> <p>C. When there is a difference in the ground level between two adjoining lots, the height of any wall or fence constructed along any property line shall be determined by using the level lot line of the highest contiguous lot.</p> <p>D. The use of barbed wire, electrified fence or razor wire in conjunction with any fence, wall or hedge, or by itself within any residential zone, is prohibited unless required by any law enforcement agency or regulation of the state of California or any agency thereof. (Ord. 2008-05 § 1 (part), 2008: Ord. 93-6 § 3 (part), 1993. Formerly 17.71.100)</p>

# Chapter 11-12 FENCES, WALLS, AND SCREENING

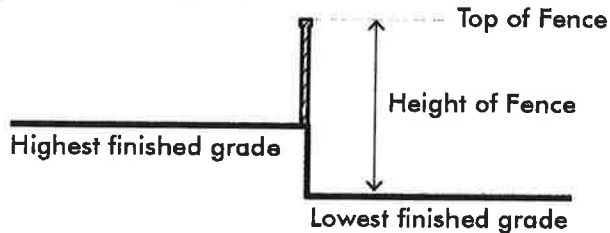
**Sections:**

- 11-12-1 Measurement of Fence and Wall Height
- 11-12-2 Height Limits
- 11-12-3 Design Standards
- 11-12-4 Screening

**11-12-1 Measurement of Fence and Wall Height**

- A. The height of a fence or wall is measured from the adjacent finished grade at the base of the fence or wall to the top edge of the fence or wall.
- B. Ornamental features that provide a screening function and are 50 percent or more opaque are included in the height measurement of a fence or wall.
- C. If a fence is atop a wall, the total height is measured from the base of the wall. See Figure 11-12-1.
- D. If the adjacent finished grade is different on opposite sides of the fence or wall, the height is measured from the side with the highest finished grade to the highest point on the fence.

*Figure 11-12-1 Fence and Wall Height*



**11-12-2 Height Limits**

- A. A fence or wall shall not exceed the maximum permitted height as shown in Table 11-12-1 and Figure 11-12-2.

TABLE 11-12-1 MAXIMUM HEIGHT OF FENCES AND WALLS

Fence or Wall Location	Figure Number	Residential Zoning Districts (RA, R-1, RM) and Professional Office (PO)	Industrial Zones	Resource Conservation and Open Space (RCO)
Within front setback area	A	3 ft.[1]	3 ft. [2]	-
Within street side setback area	B	7 ft.	-	-
Within side and rear setback areas	C D	7 ft.	6 ft.	-
Traffic Safety Visibility Area		3 ft.	4 ft. [3]	-

Notes:

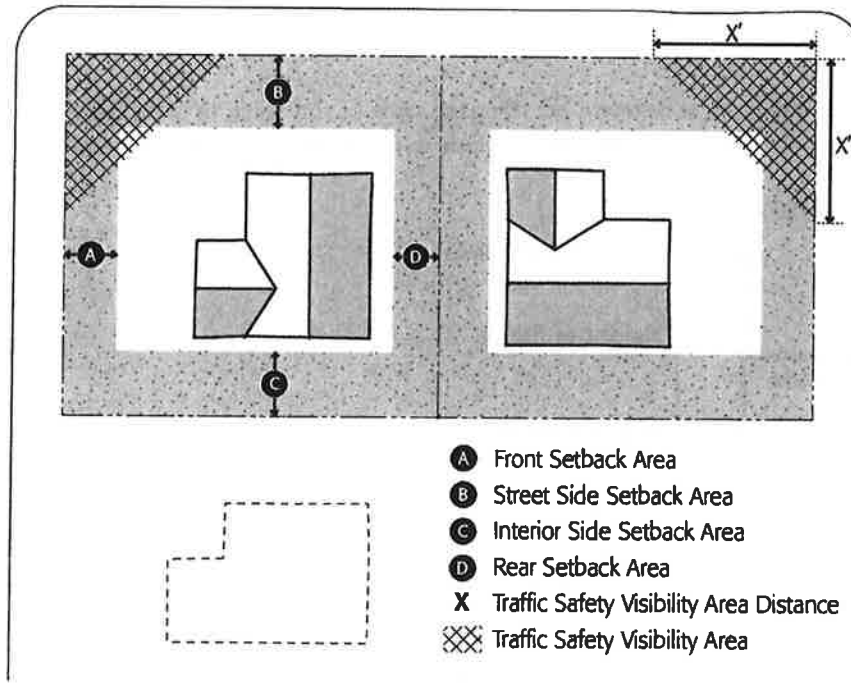
- [1] A 4 feet height is permitted, provided that the top one foot is at least 50 percent open.
- [2] A chain link fence greater than 3 feet in height may be located in any portion of a required front setback.
- [3] The top one foot shall be 50 percent or more open.

- B. Traffic Safety Visibility Area.** The minimum requirement for a traffic safety visibility area is based on a zoning district as shown in Table 11-12-2. The traffic safety visibility area is the area formed by measuring the distance “X” along the front and side property lines from the point of intersection, and then diagonally connecting the ends of the two lines. See Figure 11-12-2.

TABLE 11-12-2 TRAFFIC SAFETY VISIBILITY AREA DISTANCE BY ZONING DISTRICT

District	Distance “X”
Residential and PO	25 feet
Industrial	30 feet

Figure 11-12-2 Height Limits for Fences and Walls



- C.** Within residential zones, an additional 2 feet of height is permitted for ornamental features that do not provide a screening function, such as an archway over a gate or ornamental figures intermittently situated along the top of a fence or wall.

**11-12-3 Design Standards**

The following design standards for fences and walls shall apply in all zoning districts.

- A.** Fences and walls shall be constructed of decorative masonry, ornamental steel or iron, bricks, stone, formed vinyl, or wood. Other materials may be considered if the Community

Development Department determines the design to be compatible with adjacent structures and its surrounding neighborhood.

- B. Fences and walls shall not be constructed of inappropriate materials such as sheet metal, vehicles, underground/above-ground tanks, garage doors, aluminum siding, corrugated tin, non-constructed or dumped piles of rock, soil or debris, OSB sheets, plywood sheets, word sheets, corrugated metal or plastic, vinyl, cloth tarps, and other similar materials not specifically designed for use as fencing.
- C. Fence and wall design shall conform to the California Building Code and all development standards required for safety.
- D. Materials of fences, walls, hedges, and trellis shall be uniform in its construction.
- E. The use of barbed wire, razor wire, electrified wire, and other similar materials requires administrative approval in industrial and commercial zoning districts. The use of such materials is prohibited in residential zoning districts unless required by federal or State regulations.

#### 11-12-4 Screening

- A. **Material and Height.** An ornamental solid fence, masonry wall, compact growth of natural plant materials (with solid gates where necessary), or other similar type of screening device not less than 6 feet in height shall be used for screening.
- B. **Outdoor Uses.** The following outdoor uses shall be screened:
  - 1. Any agricultural use involving a business, service, or process not completely enclosed in a structure shall be screened when located on a site abutting on or across a street or alley from a residential district.
  - 2. Any industrial use not conducted entirely within a completely enclosed structure on a site across a street or an alley from an RA, R-1, or commercial zoning district.
- C. **Outdoor Storage.** Open storage of materials and equipment shall be screened, except as may be modified under the site plan review provisions of Chapter 11-22 (Permit Application and Review) of this Title. Materials or equipment stored shall not be visible above said fence or wall.
- D. **Property Lines.**
  - 1. Where a commercial lot adjoins or is located across a street or alley from an RCO, RA, R-1, RM, or PO zoning district, screening shall be located on the property line common to such zoning districts, except in a required front yard.
  - 2. Where an industrial lot adjoins an RA, R-1, PO, or commercial zoning district, screening shall be located on the property line common to such zoning districts, except in a front yard.



**AB-626 California Retail Food Code: microenterprise home kitchen operations.** (2017-2018)

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**Assembly Bill No. 626**

**CHAPTER 470**

An act to amend Sections 110460, 111955, 113789, and 114390 of, to add Section 113825 to, and to add Chapter 11.6 (commencing with Section 114367) to Part 7 of Division 104 of, the Health and Safety Code, relating to the California Retail Food Code.

[ Approved by Governor September 18, 2018. Filed with Secretary of State September 18, 2018. ]

**LEGISLATIVE COUNSEL'S DIGEST**

AB 626, Eduardo Garcia. California Retail Food Code: microenterprise home kitchen operations.

Existing law, the California Retail Food Code, establishes uniform health and sanitation standards for retail food facilities for regulation by the State Department of Public Health, and requires local enforcement agencies to enforce these provisions. Existing law defines "food facility" as an operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption at the retail level, as specified. Existing law exempts, among others, a private home, including a registered or permitted cottage food operation, from the definition of food facility. A violation of the California Retail Food Code is generally a misdemeanor.

This bill would, among other things, include a microenterprise home kitchen operation within the definition of a food facility, and would define a microenterprise home kitchen operation to mean a food facility that is operated by a resident in a private home where food is stored, handled, and prepared for, and may be served to, consumers, and that meets specified requirements, including, among others, that the operation has no more than one full-time equivalent food employee and has no more than \$50,000 in verifiable gross annual sales. The bill would specify that the governing body of a city or county, or city and county, shall have full discretion to authorize, by ordinance or resolution, the permitting of microenterprise home kitchen operations in accordance with the provisions of this bill, except as provided. The bill would require a microenterprise home kitchen operation to be considered a restricted food service facility for purposes of certain provisions of the code, except as otherwise provided, and would exempt a microenterprise home kitchen operation from various provisions applicable to food facilities, including, among others, provisions relating to handwashing, sinks, ventilation, and animals. The bill would require the applicant for a permit to operate a microenterprise home kitchen operation to submit to the local enforcement agency written standard operating procedures that include specified information, including all food types or products that will be handled and the days and times that the home kitchen will potentially be utilized as a microenterprise home kitchen operation.

The bill would require an Internet food service intermediary, as defined, that lists or promotes a microenterprise home kitchen operation on its Internet Web site or mobile application to, among other things, be registered with the department, to clearly and conspicuously post on its Internet Web site or mobile application the requirements for the permitting of a microenterprise home kitchen operation, as specified, prior to the publication of the microenterprise home kitchen operation's offer of food for sale, and to submit the name and permit number of a microenterprise home kitchen operation to the local enforcement agency if it receives, through its Internet Web site or mobile application, 3 or more unrelated individual food safety or hygiene complaints in a calendar year

from consumers who have made a purchase through its Internet Web site or mobile application. The bill would also make related findings and declarations.

By expanding the scope of a crime, this bill would impose a state-mandated local program.

This bill would incorporate additional changes to Section 113789 of the Health and Safety Code proposed by AB 2178 and AB 2524 to be operative only if this bill and AB 2178, this bill and AB 2524, or all 3 bills are enacted and this bill is enacted last.

The California Constitution requires the state to reimburse local agencies and school districts for certain costs mandated by the state. Statutory provisions establish procedures for making that reimbursement.

This bill would provide that no reimbursement is required by this act for a specified reason.

Vote: majority Appropriation: no Fiscal Committee: yes Local Program: yes

## THE PEOPLE OF THE STATE OF CALIFORNIA DO ENACT AS FOLLOWS:

### **SECTION 1.** (a) The Legislature finds and declares all of the following:

- (1) California is the largest agricultural producer and exporter in the United States.
- (2) California is home to the "farm-to-table" movement, which embraces the idea that restaurants and other food sellers should prioritize locally and sustainably produced foods.
- (3) Many cities have embraced the idea of locally grown, produced, and prepared foods. Sacramento, for example, proclaimed itself the farm-to-fork capital of America.
- (4) Accordingly, Californians have shown a preference for supporting local agriculture and local business and for finding sustainable solutions to food insecurity.
- (5) The retail and commercial food market is an integral part of California's economy.
- (6) Small-scale, home-cooking operations can create significant economic opportunities for Californians that need them most — often women, immigrants, and people of color.
- (7) Under existing law, individuals can sell food through retail food facilities or cottage food operations, the latter of which being limited to a restricted list that primarily consists of nonperishable food items that can be prepared in the home. Both of these options make it difficult for the vast majority of home cooks to independently benefit from their labor, skills, and limited resources.
- (8) Because the bar for entry to restaurant ownership is high, and the cost of renting a retail kitchen is so great, an informal economy of locally produced and prepared hot foods exists in the form of meal preparation services, food carts, and communally shared meals.
- (9) However, due to a lack of appropriate regulations, many experienced cooks in California are unable to legally participate in the locally prepared food economy and to earn an income legally therein.
- (10) As a result, and because they feel they have no other option, thousands of private chefs, home caterers, and many other food microentrepreneurs cook out of private homes or unlicensed food facilities, with little access to education for best practices or safety guidelines.
- (11) Many of these cooks are unable to enter the traditional food economy based on disability, family responsibilities, or lack of opportunity.
- (12) Under existing law, preparing and selling food from a home kitchen normally can be treated as a criminal act and may be punishable as a misdemeanor.
- (13) Providing guidelines, training, and safety resources to home cooks would also increase public health safeguards in existing informal food economies.
- (14) The exchange of home-cooked food can also improve access to healthy foods for communities, particularly in food deserts with severely limited options.
- (15) The California Retail Food Code establishes health and sanitation standards for retail food facilities. That law exempts private homes from the definition of a food facility and includes cottage food operations in that exemption.

(16) Therefore, the Legislature should create a framework that authorizes the safe preparation and sale of meals prepared in home kitchens, providing adequate regulations and requirements for food handling and safety.

(b) It is the intent of the Legislature that this act authorize the use of home kitchens for small-scale, direct food sales by home cooks to consumers, providing appropriate flexibility in food types and appropriate health and sanitation standards.

**SEC. 2.** Section 110460 of the Health and Safety Code is amended to read:

**110460.** No person shall engage in the manufacture, packing, or holding of any processed food in this state unless the person has a valid registration from the department, except those engaged exclusively in the storing, handling, or processing of dried beans. The registration shall be valid for one calendar year from the date of issue, unless it is revoked. The registration shall not be transferable. This section shall not apply to a cottage food operation that is registered or has a permit pursuant to Section 114365 or a microenterprise home kitchen, as defined in Section 113825.

**SEC. 3.** Section 111955 of the Health and Safety Code is amended to read:

**111955.** "Food processing establishment," as used in this chapter, shall mean any room, building, or place or portion thereof, maintained, used, or operated for the purpose of commercially storing, packaging, making, cooking, mixing, processing, bottling, canning, packing, slaughtering, or otherwise preparing or handling food except restaurants. "Food processing establishment" shall not include a cottage food operation that is registered or has a permit pursuant to Section 114365 or a microenterprise home kitchen, as defined in Section 113825.

**SEC. 4.** Section 113789 of the Health and Safety Code is amended to read:

**113789.** (a) "Food facility" means an operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption at the retail level, including, but not limited to, the following:

(1) An operation where food is consumed on or off the premises, regardless of whether there is a charge for the food.

(2) A place used in conjunction with the operations described in this subdivision, including, but not limited to, storage facilities for food-related utensils, equipment, and materials.

(b) "Food facility" includes permanent and nonpermanent food facilities, including, but not limited to, the following:

(1) Public and private school cafeterias.

(2) Restricted food service facilities.

(3) Licensed health care facilities, except as provided in paragraph (12) of subdivision (c).

(4) Commissaries.

(5) Mobile food facilities.

(6) Mobile support units.

(7) Temporary food facilities.

(8) Vending machines.

(9) Certified farmers' markets, for purposes of permitting and enforcement pursuant to Section 114370.

(10) Farm stands, for purposes of permitting and enforcement pursuant to Section 114375.

(11) Fishermen's markets.

(12) Microenterprise home kitchen operations.

(c) "Food facility" does not include any of the following:

(1) A cooperative arrangement wherein no permanent facilities are used for storing or handling food.

(2) A private home when used for private, noncommercial purposes or when used as a cottage food operation that is registered or has a permit pursuant to Section 114365.

(3) A church, private club, or other nonprofit association that gives or sells food to its members and guests, and not to the general public, at an event that occurs not more than three days in any 90-day period.

(4) A for-profit entity that gives or sells food at an event that occurs not more than three days in a 90-day period for the benefit of a nonprofit association, if the for-profit entity receives no monetary benefit, other than that resulting from recognition from participating in an event.

(5) Premises set aside for wine tasting, as that term is used in Section 23356.1 of the Business and Professions Code, or premises set aside by a beer manufacturer, as defined in Section 25000.2 of the Business and Professions Code, and in the regulations adopted pursuant to those sections, that comply with Section 118375, regardless of whether there is a charge for the wine or beer tasting, if no other beverage, except for bottles of wine or beer and prepackaged nonpotentially hazardous beverages, is offered for sale or for onsite consumption and no food, except for crackers, pretzels, or prepackaged food that is not potentially hazardous food is offered for sale or for onsite consumption.

(6) An outlet or location, including, but not limited to, premises, operated by a producer, selling or offering for sale only whole produce grown by the producer or shell eggs, or both, provided the sales are conducted at an outlet or location controlled by the producer.

(7) A commercial food processing establishment, as defined in Section 111955.

(8) A child day care facility, as defined in Section 1596.750.

(9) A community care facility, as defined in Section 1502.

(10) A residential care facility for the elderly, as defined in Section 1569.2.

(11) A residential care facility for the chronically ill, which has the same meaning as a residential care facility, as defined in Section 1568.01.

(12) (A) An intermediate care facility for the developmentally disabled, as defined in subdivisions (e), (h), and (m) of Section 1250, with a capacity of six beds or fewer.

(B) A facility described in subparagraph (A) shall report any foodborne illness or outbreak to the local health department and to the State Department of Public Health within 24 hours of the illness or outbreak.

(13) A community food producer, as defined in Section 113752.

**SEC. 4.1.** Section 113789 of the Health and Safety Code is amended to read:

**113789.** (a) "Food facility" means an operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption at the retail level, including, but not limited to, the following:

(1) An operation where food is consumed on or off the premises, regardless of whether there is a charge for the food.

(2) A place used in conjunction with the operations described in this subdivision, including, but not limited to, storage facilities for food-related utensils, equipment, and materials.

(b) "Food facility" includes permanent and nonpermanent food facilities, including, but not limited to, the following:

(1) Public and private school cafeterias.

(2) Restricted food service facilities.

(3) Licensed health care facilities, except as provided in paragraph (12) of subdivision (c).

(4) Commissaries.

(5) Mobile food facilities.

(6) Mobile support units.

(7) Temporary food facilities.

(8) Vending machines.

(9) Certified farmers' markets, for purposes of permitting and enforcement pursuant to Section 114370.



- (10) Farm stands, for purposes of permitting and enforcement pursuant to Section 114375.
  - (11) Fishermen's markets.
  - (12) Microenterprise home kitchen operations.
- (c) "Food facility" does not include any of the following:
- (1) A cooperative arrangement wherein no permanent facilities are used for storing or handling food.
  - (2) A private home when used for private, noncommercial purposes or when used as a cottage food operation that is registered or has a permit pursuant to Section 114365.
  - (3) A church, private club, or other nonprofit association that gives or sells food to its members and guests, and not to the general public, at an event that occurs not more than three days in any 90-day period.
  - (4) A for-profit entity that gives or sells food at an event that occurs not more than three days in a 90-day period for the benefit of a nonprofit association, if the for-profit entity receives no monetary benefit, other than that resulting from recognition from participating in an event.
  - (5) Premises set aside for wine tasting, as that term is used in Section 23356.1 of the Business and Professions Code, or premises set aside by a beer manufacturer, as defined in Section 25000.2 of the Business and Professions Code, and in the regulations adopted pursuant to those sections, that comply with Section 118375, regardless of whether there is a charge for the wine or beer tasting, if no other beverage, except for bottles of wine or beer and prepackaged nonpotentially hazardous beverages, is offered for sale or for onsite consumption and no food, except for crackers, pretzels, or prepackaged food that is not potentially hazardous food is offered for sale or for onsite consumption.
  - (6) An outlet or location, including, but not limited to, premises, operated by a producer, selling or offering for sale only whole produce grown by the producer or shell eggs, or both, provided the sales are conducted at an outlet or location controlled by the producer.
  - (7) A commercial food processing establishment, as defined in Section 111955.
  - (8) A child day care facility, as defined in Section 1596.750.
  - (9) A community care facility, as defined in Section 1502.
  - (10) A residential care facility for the elderly, as defined in Section 1569.2.
  - (11) A residential care facility for the chronically ill, which has the same meaning as a residential care facility, as defined in Section 1568.01.
  - (12) (A) An intermediate care facility for the developmentally disabled, as defined in subdivisions (e), (h), and (m) of Section 1250, with a capacity of six beds or fewer.  
  
(B) A facility described in subparagraph (A) shall report any foodborne illness or outbreak to the local health department and to the State Department of Public Health within 24 hours of the illness or outbreak.
  - (13) A community food producer, as defined in Section 113752.
  - (14) A limited service charitable feeding operation, as defined in Section 113819.

**SEC. 4.2.** Section 113789 of the Health and Safety Code is amended to read:

**113789.** (a) "Food facility" means an operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption at the retail level, including, but not limited to, the following:

- (1) An operation where food is consumed on or off the premises, regardless of whether there is a charge for the food.
  - (2) A place used in conjunction with the operations described in this subdivision, including, but not limited to, storage facilities for food-related utensils, equipment, and materials.
- (b) "Food facility" includes permanent and nonpermanent food facilities, including, but not limited to, the following:
- (1) Public and private school cafeterias.

- (2) Restricted food service facilities.
  - (3) Licensed health care facilities, except as provided in paragraph (12) of subdivision (c).
  - (4) Commissaries.
  - (5) Mobile food facilities.
  - (6) Mobile support units.
  - (7) Temporary food facilities.
  - (8) Vending machines.
  - (9) Certified farmers' markets, for purposes of permitting and enforcement pursuant to Section 114370.
  - (10) Farm stands, for purposes of permitting and enforcement pursuant to Section 114375.
  - (11) Fishermen's markets.
  - (12) Microenterprise home kitchen operations.
  - (13) Catering operation.
  - (14) Host facility.
- (c) "Food facility" does not include any of the following:
- (1) A cooperative arrangement wherein no permanent facilities are used for storing or handling food.
  - (2) A private home when used for private, noncommercial purposes or when used as a cottage food operation that is registered or has a permit pursuant to Section 114365.
  - (3) A church, private club, or other nonprofit association that gives or sells food to its members and guests, and not to the general public, at an event that occurs not more than three days in any 90-day period.
  - (4) A for-profit entity that gives or sells food at an event that occurs not more than three days in a 90-day period for the benefit of a nonprofit association, if the for-profit entity receives no monetary benefit, other than that resulting from recognition from participating in an event.
  - (5) Premises set aside for wine tasting, as that term is used in Section 23356.1 of the Business and Professions Code, or premises set aside by a beer manufacturer, as defined in Section 25000.2 of the Business and Professions Code, and in the regulations adopted pursuant to those sections, that comply with Section 118375, regardless of whether there is a charge for the wine or beer tasting, if no other beverage, except for bottles of wine or beer and prepackaged nonpotentially hazardous beverages, is offered for sale or for onsite consumption and no food, except for crackers, pretzels, or prepackaged food that is not potentially hazardous food is offered for sale or for onsite consumption.
  - (6) An outlet or location, including, but not limited to, premises, operated by a producer, selling or offering for sale only whole produce grown by the producer or shell eggs, or both, provided the sales are conducted at an outlet or location controlled by the producer.
  - (7) A commercial food processing establishment, as defined in Section 111955.
  - (8) A child day care facility, as defined in Section 1596.750.
  - (9) A community care facility, as defined in Section 1502.
  - (10) A residential care facility for the elderly, as defined in Section 1569.2.
  - (11) A residential care facility for the chronically ill, which has the same meaning as a residential care facility, as defined in Section 1568.01.
  - (12) (A) An intermediate care facility for the developmentally disabled, as defined in subdivisions (e), (h), and (m) of Section 1250, with a capacity of six beds or fewer.
  - (B) A facility described in subparagraph (A) shall report any foodborne illness or outbreak to the local health department and to the State Department of Public Health within 24 hours of the illness or outbreak.
  - (13) A community food producer, as defined in Section 113752.

**SEC. 4.3.** Section 113789 of the Health and Safety Code is amended to read:

**113789.** (a) "Food facility" means an operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption at the retail level, including, but not limited to, the following:

(1) An operation where food is consumed on or off the premises, regardless of whether there is a charge for the food.

(2) A place used in conjunction with the operations described in this subdivision, including, but not limited to, storage facilities for food-related utensils, equipment, and materials.

(b) "Food facility" includes permanent and nonpermanent food facilities, including, but not limited to, the following:

(1) Public and private school cafeterias.

(2) Restricted food service facilities.

(3) Licensed health care facilities, except as provided in paragraph (12) of subdivision (c).

(4) Commissaries.

(5) Mobile food facilities.

(6) Mobile support units.

(7) Temporary food facilities.

(8) Vending machines.

(9) Certified farmers' markets, for purposes of permitting and enforcement pursuant to Section 114370.

(10) Farm stands, for purposes of permitting and enforcement pursuant to Section 114375.

(11) Fishermen's markets.

(12) Microenterprise home kitchen operations.

(13) Catering operation.

(14) Host facility.

(c) "Food facility" does not include any of the following:

(1) A cooperative arrangement wherein no permanent facilities are used for storing or handling food.

(2) A private home when used for private, noncommercial purposes or when used as a cottage food operation that is registered or has a permit pursuant to Section 114365.

(3) A church, private club, or other nonprofit association that gives or sells food to its members and guests, and not to the general public, at an event that occurs not more than three days in any 90-day period.

(4) A for-profit entity that gives or sells food at an event that occurs not more than three days in a 90-day period for the benefit of a nonprofit association, if the for-profit entity receives no monetary benefit, other than that resulting from recognition from participating in an event.

(5) Premises set aside for wine tasting, as that term is used in Section 23356.1 of the Business and Professions Code, or premises set aside by a beer manufacturer, as defined in Section 25000.2 of the Business and Professions Code, and in the regulations adopted pursuant to those sections, that comply with Section 118375, regardless of whether there is a charge for the wine or beer tasting, if no other beverage, except for bottles of wine or beer and prepackaged nonpotentially hazardous beverages, is offered for sale or for onsite consumption and no food, except for crackers, pretzels, or prepackaged food that is not potentially hazardous food is offered for sale or for onsite consumption.

(6) An outlet or location, including, but not limited to, premises, operated by a producer, selling or offering for sale only whole produce grown by the producer or shell eggs, or both, provided the sales are conducted at an outlet or location controlled by the producer.

(7) A commercial food processing establishment, as defined in Section 111955.

- (8) A child day care facility, as defined in Section 1596.750.
- (9) A community care facility, as defined in Section 1502.
- (10) A residential care facility for the elderly, as defined in Section 1569.2.
- (11) A residential care facility for the chronically ill, which has the same meaning as a residential care facility, as defined in Section 1568.01.
- (12) (A) An intermediate care facility for the developmentally disabled, as defined in subdivisions (e), (h), and (m) of Section 1250, with a capacity of six beds or fewer.  
  
(B) A facility described in subparagraph (A) shall report any foodborne illness or outbreak to the local health department and to the State Department of Public Health within 24 hours of the illness or outbreak.
- (13) A community food producer, as defined in Section 113752.
- (14) A limited service charitable feeding operation, as defined in Section 113819.

**SEC. 5.** Section 113825 is added to the Health and Safety Code, to read:

**113825.** (a) "Microenterprise home kitchen operation" means a food facility that is operated by a resident in a private home where food is stored, handled, and prepared for, and may be served to, consumers, and that meets all of the following requirements:

- (1) The operation has no more than one full-time equivalent food employee, not including a family member or household member.
- (2) Food is prepared, cooked, and served on the same day.
- (3) Food is consumed onsite at the microenterprise home kitchen operation or offsite if the food is picked up by the consumer or delivered within a safe time period based on holding equipment capacity.
- (4) Food preparation does not involve processes that require a HACCP plan, as specified in Section 114419, or the production, service, or sale of raw milk or raw milk products, as defined in Section 11380 of Title 17 of the California Code of Regulations.
- (5) The service and sale of raw oysters is prohibited.
- (6) Food preparation is limited to no more than 30 individual meals per day, or the approximate equivalent of meal components when sold separately, and no more than 60 individual meals, or the approximate equivalent of meal components when sold separately, per week. The local enforcement agency may decrease the limit of the number of individual meals prepared based on food preparation capacity of the operation, but shall not, in any case, increase the limit of the number of individual meals prepared.
- (7) The operation has no more than fifty thousand dollars (\$50,000) in verifiable gross annual sales, as adjusted annually for inflation based on the California Consumer Price Index.
- (8) The operation only sells food directly to consumers and not to any wholesaler or retailer. For purposes of this paragraph, the sale of food prepared in a microenterprise home kitchen operation through the Internet Web site or mobile application of an Internet food service intermediary, as defined in Section 114367.6, is a direct sale to consumers. An operation that sells food through the Internet Web site or mobile application of an Internet food service intermediary shall consent to the disclosures specified in paragraphs (6) and (7) of subdivision (a) of Section 114367.6.

(b) "Microenterprise home kitchen operation" does not include either of the following:

- (1) A catering operation.
- (2) A cottage food operation, as defined in Section 113758.

(c) For purposes of this section, "resident of a private home" means an individual who resides in the private home when not elsewhere for labor or other special or temporary purpose.

**SEC. 6.** Chapter 11.6 (commencing with Section 114367) is added to Part 7 of Division 104 of the Health and Safety Code, to read:

**CHAPTER 11.6. Microenterprise Home Kitchen Operation**

**114367.** (a) Except as provided in subdivision (b), the governing body of a city or county, or city and county, shall have full discretion to authorize, by ordinance or resolution, the permitting of microenterprise home kitchen operations in accordance with this chapter.

(b) A permit issued by a county that has authorized the permitting of microenterprise home kitchen operations in accordance with this chapter shall be valid in any city within the county regardless of whether the city has separately enacted an ordinance or resolution to authorize or prohibit the permitting of microenterprise home kitchen operations within that city.

**114367.1.** (a) A microenterprise home kitchen operation, as defined in Section 113825, shall be considered a restricted food service facility for purposes of, and subject to all applicable requirements of, Chapter 1 (commencing with Section 113700) to Chapter 9 (commencing with Section 114265), inclusive, Chapter 12.6 (commencing with Section 114377), and Chapter 13 (commencing with Section 114380), except as otherwise provided in this chapter.

(b) A microenterprise home kitchen operation shall be exempt from all of the following provisions:

- (1) Handwashing facilities requirements, as required in Section 113953, provided that a handwashing sink is supplied with warm water and located in the toilet room and supplied, as specified in Section 113953.2.
- (2) Any provision in this part relating to sinks, warewashing machines, and manual or machine sanitation, including but not limited to, Sections 114099, 114099.2, 114099.4, 114099.6, 114099.7, 114101.1, 114101.2, 114103, 114107, 114123, 114125, 114163, and 114279, provided that the sink in a microenterprise home kitchen operation has hot and cold water and is fully operable.
- (3) Prohibition on the presence of persons unnecessary to the food facility operation in the food preparation, food storage, or warewashing areas, as specified in Section 113945.1.
- (4) No smoking sign posting requirements, as specified in Section 113978.
- (5) Limitations on employee consumption of food, drink, or tobacco outside of designated areas, as specified in Sections 113977 and 114256.
- (6) Limitations on consumer access to the food facility through food preparation areas, as specified in Section 113984.1.
- (7) Display guard, cover, and container requirements, as specified in Section 114060, provided that any food on display that is not protected from the direct line of a consumer's mouth by an effective means is not served or sold to any subsequent consumer.
- (8) Limitations on outdoor display and sale of foods, as specified in Section 114069.
- (9) Requirements to provide clean drinking cups and tableware for second portions and beverage refills, as specified in Section 114075.
- (10) Requirements pertaining to the characteristics and certification of utensils and equipment, as specified in Sections 114130, 114130.1, and 114139, provided that utensils and equipment are designed to retain their characteristic qualities under normal use conditions.
- (11) Requirements pertaining to the characteristics, construction, and multiuse of food-contact and nonfood-contact surfaces, as specified in Sections 114130.1, 114130.3, and 114130.4, provided that food contact surfaces are smooth, easily cleanable, and in good repair.
- (12) Requirements pertaining to the characteristics, construction, and disassembly of clean in place (CIP) equipment, as specified in Section 114130.5.
- (13) Limitations on the use of wood as a food contact surface and in connection with other equipment, as specified in Section 114132.
- (14) Any provision in this part relating to ventilation, including, but not limited to, Article 2 (commencing with Section 114149) of Chapter 6, provided that gases, odors, steam, heat, grease, vapors, and smoke are able to escape from the kitchen.
- (15) Requirements that cold or hot holding equipment used for potentially hazardous food be equipped with integral or permanently affixed temperature measuring device or product mimicking sensors, as specified in subdivision (c) of Section 114157.

(16) Requirements pertaining to the installation of fixed, floor-mounted, and table-mounted equipment, as specified in Section 114169.

(17) Dedicated laundry facility requirements, as specified in Section 114185.5, provided that linens used in connection with the microenterprise home kitchen operation shall be laundered separately from the household and other laundry.

(18) Requirements pertaining to water, plumbing, drainage, and waste, as specified in Sections 114193, 114193.1, and 114245.7.

(19) Any requirement that a microenterprise home kitchen operation have more than one toilet facility or that access to the toilet facility not require passage through the food preparation, food storage, or utensil washing areas, including, but not limited to, the requirements specified in Sections 114250 and 114276.

(20) Light intensity, light source, and lightbulb requirements, as specified in Sections 114252 and 114252.1, provided that food preparation areas are well lighted by natural or artificial light whenever food is being prepared.

(21) Requirements to provide and use lockers, storage facilities, and designated dressing areas, and that food facility premises be free of litter and items that are unnecessary to the operation, as specified in Sections 114256.1 and 114257.1, provided that personal effects and clothing not ordinarily found in a home kitchen are placed or stored away from food preparation areas and dressing takes place outside of the kitchen.

(22) Limitations on the presence and handling of animals, such as domestic, service, or patrol animals, as specified in Sections 114259.4 and 114259.5, provided that all animals, other than service animals, are kept outside of the kitchen and dining areas during food service and preparation.

(23) Requirements pertaining to floor, wall, and ceiling surfaces, as specified in Sections 114268, 114269, and 114271, provided that the floor, wall, and ceiling surfaces of the kitchen, storage, and toilet areas are smooth, of durable construction, and easily cleanable with no limitations on the use of wood, tile, and other nonfiber floor surfaces ordinarily used in residential settings.

(24) Any local evaluation or grading system for food facilities, as authorized by Section 113709.

(25) All prohibitions and limitations on the use of a kitchen in a private home as a food facility, including, but not limited to, prohibitions and limitations specified in Section 114285, provided that food is not prepared in designated sleeping quarters. Open kitchens adjacent to living and sleeping areas, kitchens in efficiency, studio, and loft-style residences, and kitchens without doors at all points of ingress and egress may be used in microenterprise home kitchen operations.

(26) Planning and permitting provisions of Sections 114380, 114381, and 114381.2.

(c) A microenterprise home kitchen operation may operate an open-air barbecue or outdoor wood-burning oven, pursuant to the requirements of Section 114143.

(d) The operator of a microenterprise home kitchen operation shall successfully pass an approved and accredited food safety certification examination, as specified in Section 113947.1.

(e) Any individual, other than the operator, who is involved in the preparation, storage, or service of food in a microenterprise home kitchen operation shall be subject to the food handler card requirements specified in Section 113948.

**114367.2.** (a) A microenterprise home kitchen operation shall not be open for business unless it has obtained a permit issued from the local enforcement agency.

(b) The department shall post on its Internet Web site the requirements for the permitting of a microenterprise home kitchen operation, pursuant to this chapter and any ordinance, resolution, or rules adopted by any city or county, or city and county, that has authorized the permitting of microenterprise home kitchen operations, which shall be written at a high school level.

(c) The applicant shall submit to the local enforcement agency written standard operating procedures that include all of the following information:

(1) All food types or products that will be handled.

(2) The proposed procedures and methods of food preparation and handling.

(3) Procedures, methods, and schedules for cleaning utensils, equipment, and for the disposal of refuse.

(4) How food will be maintained at the required holding temperatures, as specified in Section 113996, pending pickup by consumer or during delivery.

(5) Days and times that the home kitchen will potentially be utilized as a microenterprise home kitchen operation.

(d) (1) The local enforcement agency shall issue a permit after an initial inspection has determined that the proposed microenterprise home kitchen operation and its method of operation comply with the requirements of this chapter.

(2) A local enforcement agency shall not require a microenterprise home kitchen operation to comply with food safety requirements that are different from, or in addition to, the requirements of this chapter.

(e) For purposes of permitting, the permitted area includes the home kitchen, onsite consumer eating area, food storage, utensils and equipment, toilet room, janitorial or cleaning facilities, and refuse storage area. Food operations shall not be conducted outside of the permitted areas.

(f) A local enforcement agency may require a microenterprise home kitchen operation to renew its permit annually.

(g) A permit, once issued, is nontransferable. A permit shall be valid only for the person and location specified by that permit, and, unless suspended or revoked for cause, for the time period indicated.

(h) The permit, or an accurate copy thereof, shall be retained by the operator onsite and displayed at all times the microenterprise home kitchen operation is in operation.

(i) A local enforcement agency may collect a fee for the issuance of a permit pursuant to this chapter in an amount that does not exceed the reasonable administrative costs by the local enforcement agency in issuing the permit.

(j) Notwithstanding any other law, if there are multiple local agencies involved in the issuance of any type of permit, license, or other authorization to a microenterprise home kitchen operation, the governing body of the city or county, or city and county, shall designate one lead local agency that shall be vested with the sole authority to accept all applications for, to collect all fees for, and to issue, any permit, license, or other authorization required for a microenterprise home kitchen operation to operate in the city or county, or city and county. A local agency other than the lead local agency shall not accept any applications for, collect any fees for, nor issue, any permits for the same purpose.

**114367.3.** (a) Notwithstanding any other law, after the initial inspection for purposes of determining compliance with this chapter, a microenterprise home kitchen operation shall not be subject to routine inspections, except that a representative of a local enforcement agency may access, for inspection purposes, the permitted area of a microenterprise home kitchen operation after the occurrence of either of the following:

(1) The representative has provided the microenterprise home kitchen operation with reasonable advance notice.

(2) The representative has a valid reason, such as a consumer complaint, to suspect that adulterated or otherwise unsafe food has been produced or served by the microenterprise home kitchen operation, or that the microenterprise home kitchen operation has otherwise been in violation of this part.

(b) Notwithstanding any other law, a microenterprise home kitchen operation shall not be subject to more than one inspection each year by the local enforcement agency, except in cases in which the local enforcement agency has valid reason, such as a consumer complaint, to suspect that adulterated or otherwise unsafe food has been produced or served by the microenterprise home kitchen operation, or that the microenterprise home kitchen operation has otherwise been in violation of this part.

(c) The local enforcement agency shall document the reason for the inspection, keep that documentation on file with the microenterprise home kitchen operation's permit, and provide the reason in writing to the operator of the microenterprise home kitchen operation.

(d) Access provided under this section is limited to the permitted area of the microenterprise home kitchen operation, during the posted operating hours of the microenterprise home kitchen operation, and solely for the purpose of enforcing or administering this part.

(e) A local enforcement agency may seek recovery from a microenterprise home kitchen operation of an amount that does not exceed the local enforcement agency's reasonable costs of inspecting the microenterprise home kitchen operation for compliance with this part if the microenterprise home kitchen operation is found to be in violation of this part.

**114367.4.** (a) (1) A city, county, or city and county shall not prohibit the operation of, require a permit to operate, require a rezone of the property for, or levy any fees on, or impose any other restriction on, a microenterprise home kitchen operation in any residential dwelling for zoning purposes. A microenterprise home kitchen operation shall be a permitted use of residential property in any residential dwelling for zoning purposes if the microenterprise home kitchen operation complies with both of the following criteria:

(A) Abstain from posting signage or other outdoor displays advertising the microenterprise home kitchen operation.

(B) Be in compliance with applicable local noise ordinances.

(2) This subdivision does not supersede or otherwise limit the investigative and enforcement authority of the city, county, or city and county with respect to violations of its nuisance ordinances.

(b) The use of a residence for the purposes of a microenterprise home kitchen operation shall not constitute a change of occupancy for purposes of the State Housing Law (Part 1.5 (commencing with Section 17910) of Division 13 of the Health and Safety Code), or for purposes of local building and fire codes.

(c) A microenterprise home kitchen operation shall be considered a residence for the purposes of the State Uniform Building Standards Code and local building and fire codes.

**114367.5.** (a) A person delivering food on behalf of a microenterprise home kitchen operation with a permit issued pursuant to Section 114367.2 shall be an employee of the operation or a family member or household member of the permitholder, and, if the person drives a motor vehicle in the delivery of the food, the person shall have a valid driver's license.

(b) The microenterprise home kitchen operation shall keep on file a copy of the valid driver's license of a person delivering food on behalf of the operation.

**114367.6.** (a) An Internet food service intermediary that lists or promotes a microenterprise home kitchen operation on its Internet Web site or mobile application shall meet all of the following requirements:

(1) Be registered with the department.

(2) Prior to the listing or publication of a microenterprise home kitchen operation's offer of food for sale, clearly and conspicuously post on its Internet Web site or mobile application the requirements for the permitting of a microenterprise home kitchen specified in this chapter, which shall be written at the high school level and be provided by the department.

(3) Clearly and conspicuously post on its Internet Web site or mobile application the fees associated with using its platform in a manner that allows both the consumer and the microenterprise home kitchen operation to see and understand the amount being charged for the services provided by the Internet food service intermediary. The Internet food service intermediary shall notify microenterprise home kitchen operations of any changes to these fees exceeding a 2-percent increase in writing and no later than one month before the changes take effect.

(4) Clearly and conspicuously post on its Internet Web site or mobile application whether or not it has liability insurance that would cover any incidence arising from the sale or consumption of food listed or promoted on its Internet Web site or mobile application.

(5) Provide a dedicated field on its platform for a microenterprise home kitchen operation to post the permit number, and shall provide notice to the microenterprise home kitchen operation of the requirement that the permit number be updated annually.

(6) Clearly and conspicuously post on its Internet Web site or mobile application how a consumer can contact the Internet food service intermediary through its Internet Web site or mobile application if the consumer has a food safety or hygiene complaint and a link to the department's Internet Web site that contains information for how to file a complaint with the local enforcement agency.

(7) Submit the name and permit number of a microenterprise home kitchen operation to the local enforcement agency if it receives, through its Internet Web site or mobile application, three or more unrelated individual food safety or hygiene complaints in a calendar year from consumers that have made a purchase through its Internet Web site or mobile application. The Internet food service intermediary shall submit this information to the local enforcement agency within two weeks of the third complaint received.



(8) If it is notified by the local enforcement agency of significant food safety related complaints from a verified consumer that has made a purchase through its Internet Web site or mobile application, submit to the local enforcement agency the name and permit number of microenterprise home kitchen operation where the food was purchased, and a list of consumers who purchased food on the same day from that microenterprise home kitchen operation through its Internet Web site or mobile application.

(9) Prior to the listing or publication of a microenterprise home kitchen operation's offer of food for sale, obtain consent from the microenterprise home kitchen operation to make the disclosures to government entities required pursuant to this section.

(b) For purposes of this chapter, an "Internet food service intermediary" means an entity that provides a platform on its Internet Web site or mobile application through which a microenterprise home kitchen operation may choose to offer food for sale and from which the Internet food service intermediary derives revenues, including, but not limited to, revenues from advertising and fees for services offered to a microenterprise home kitchen operation. Services offered by an Internet food service intermediary to a microenterprise home kitchen operation may include, but are not limited to, allowing a microenterprise home kitchen operation to advertise its food for sale and providing a means for potential consumers to arrange payment for the food, whether the consumer pays directly to the microenterprise home kitchen operation or to the Internet food service intermediary. Merely publishing an advertisement for the microenterprise home kitchen operation or food cooked therein does not make the publisher an Internet food service intermediary.

**SEC. 7.** Section 114390 of the Health and Safety Code is amended to read:

**114390.** (a) Enforcement officers shall enforce this part and all regulations adopted pursuant to this part.

(b) (1) For purposes of enforcement, any authorized enforcement officer may, during the facility's hours of operation and other reasonable times, enter, inspect, issue citations to, and secure any sample, photographs, or other evidence from a food facility, cottage food operation, or any facility suspected of being a food facility or cottage food operation, or a vehicle transporting food to or from a retail food facility, when the vehicle is stationary at an agricultural inspection station, a border crossing, or at any food facility under the jurisdiction of the enforcement agency, or upon the request of an incident commander.

(2) If a food facility is operating under an HACCP plan, the enforcement officer may, for the purpose of determining compliance with the plan, secure as evidence any documents, or copies of documents, relating to the facility's adherence to the HACCP plan. Inspection may, for the purpose of determining compliance with this part, include any record, file, paper, process, HACCP plan, invoice, or receipt bearing on whether food, equipment, or utensils are in violation of this part.

(3) The enforcement officer may, for the purpose of determining compliance with the gross annual sales requirements for operating a microenterprise home kitchen operation or a cottage food operation, require those operations to provide copies of documents related to determining gross annual sales.

(c) Notwithstanding subdivision (a), an employee may refuse entry to an enforcement officer who is unable to present official identification showing the enforcement officer's picture and enforcement agency name. In the absence of the identification card, a business card showing the enforcement agency's name plus a picture identification card such as a driver's license shall meet this requirement.

(d) It is a violation of this part for any person to refuse to permit entry or inspection, the taking of samples or other evidence, access to copy any record as authorized by this part, to conceal any samples or evidence, withhold evidence concerning them, or interfere with the performance of the duties of an enforcement officer, including making verbal or physical threats or sexual or discriminatory harassment.

(e) A written report of the inspection shall be made, and a copy shall be supplied or mailed to the owner, manager, or operator of the food facility.

**SEC. 8.** (a) Section 4.1 of this bill incorporates amendments to Section 113789 of the Health and Safety Code proposed by both this bill and Assembly Bill 2178. That section of this bill shall only become operative if (1) both bills are enacted and become effective on or before January 1, 2019, (2) each bill amends Section 113789 of the Health and Safety Code, (3) Assembly Bill 2524 is not enacted or as enacted does not amend that section, and (4) this bill is enacted after Assembly Bill 2178, in which case Sections 4, 4.2, and 4.3 of this bill shall not become operative.

(b) Section 4.2 of this bill incorporates amendments to Section 113789 of the Health and Safety Code proposed by both this bill and Assembly Bill 2524. That section of this bill shall only become operative if (1) both bills are

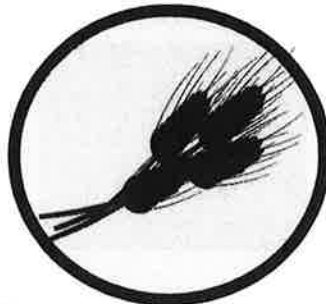
enacted and become effective on or before January 1, 2019, (2) each bill amends Section 113789 of the Health and Safety Code, (3) Assembly Bill 2178 is not enacted or as enacted does not amend that section, and (4) this bill is enacted after Assembly Bill 2524, in which case Sections 4, 4.1, and 4.3 of this bill shall not become operative.

(c) Section 4.3 of this bill incorporates amendments to Section 113789 of the Health and Safety Code proposed by this bill, Assembly Bill 2178, and Assembly Bill 2524. That section of this bill shall only become operative if (1) all three bills are enacted and become effective on or before January 1, 2019, (2) all three bills amend Section 113789 of the Health and Safety Code, and (3) this bill is enacted after Assembly Bill 2178 and Assembly Bill 2524, in which case Sections 4, 4.1, and 4.2 of this bill shall not become operative.

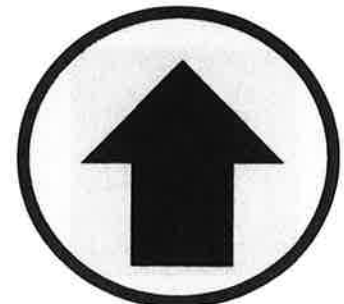
**SEC. 9.** No reimbursement is required by this act pursuant to Section 6 of Article XIII B of the California Constitution because the only costs that may be incurred by a local agency or school district will be incurred because this act creates a new crime or infraction, eliminates a crime or infraction, or changes the penalty for a crime or infraction, within the meaning of Section 17556 of the Government Code, or changes the definition of a crime within the meaning of Section 6 of Article XIII B of the California Constitution.



**CURRENT  
UNEMPLOYMENT RATE  
6.7 %**



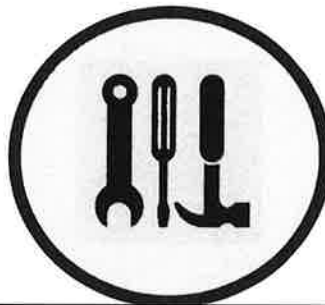
**CURRENT FARM JOBS  
AVAILABLE  
Increased by 6%**



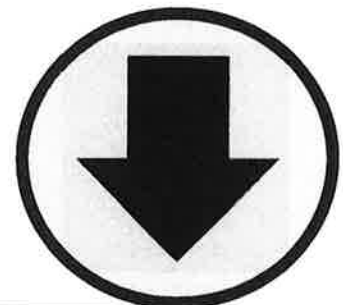
**LARGEST SECTOR  
JOB GAIN  
Government 18.2%**



**CURRENT LABOR FORCE  
Decreased by -1.4%**



**CURRENT NON-FARM  
JOBS AVAILABLE  
Increased by 0.2%**



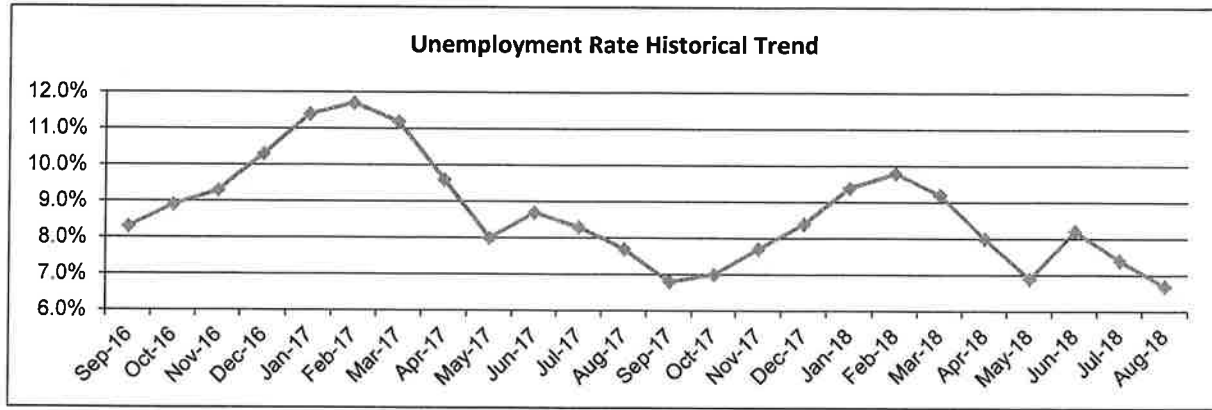
**LARGEST SECTOR  
JOB DECLINE  
Manufacturing -11.7%**

**Compared to August 2017, the August 2018 Kings County Employment Report shows a two percent decrease in the unemployment rate, and an increase in employment. Additional highlights from the recent report include:**

- Kings County's unemployment rate was 6.7 percent in August 2018, lower than the year-ago estimate of 8.7 percent.
- The industries with the largest numerical month-over growth were Government, while Manufacturing experienced the largest month-over numerical loss in jobs.
- Employment decreased by -0.4% year over year and the labor force decreased by -1.4%.

# 3 YEAR TREND | UNEMPLOYMENT RATE IN KINGS COUNTY

HOW HAS KINGS COUNTY'S UNEMPLOYMENT RATE CHANGE OVER TIME?



The unemployment rate in the Kings County was 6.7 percent in August 2018, down from a revised 7.4 percent in July 2018, and below the year-ago estimate of 7.7 percent. This compares with an unadjusted unemployment rate of 4.3 percent for California and 3.9 percent for the nation during the same period.

The month over month unemployment rate in Kings County decreased by 0.7% percent in August.

	August 2017	July 2018	August 2018	Change	
				Month	Year
Labor Force	58,300	58,000	57,500	-0.9%	-1.4%
Employment	53,900	53,700	53,700	0.0%	-0.4%
Unemployment	4,500	4,300	3,800	-11.6%	-15.6%

# Gains/Losses | KINGS COUNTY JOBS

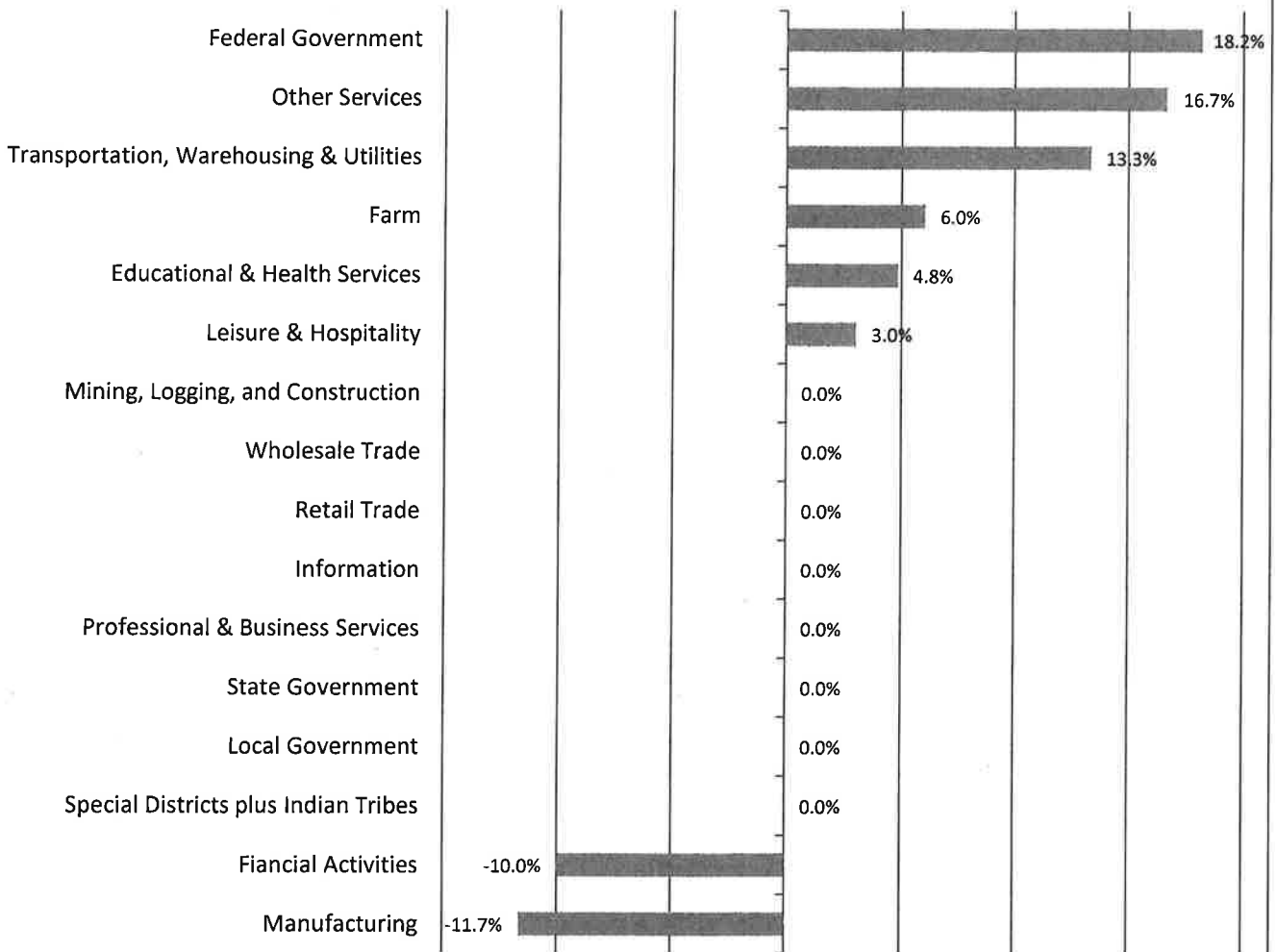
HOW MANY JOBS HAVE COME AND GONE IN THE LAST YEAR & THE LAST MONTH?

## YEAR OVER YEAR | A COMPARISON

From August 2017 to August 2018, Health & Educations showed the greatest numerical gain with an increase of 300 jobs. Government showed the largest percentage gain of 18.2 percent. Manufacturing and Financial Activities saw the greatest numerical decline at 800 jobs, while Manufacturing also saw the largest percent decline at -11.7 percent.

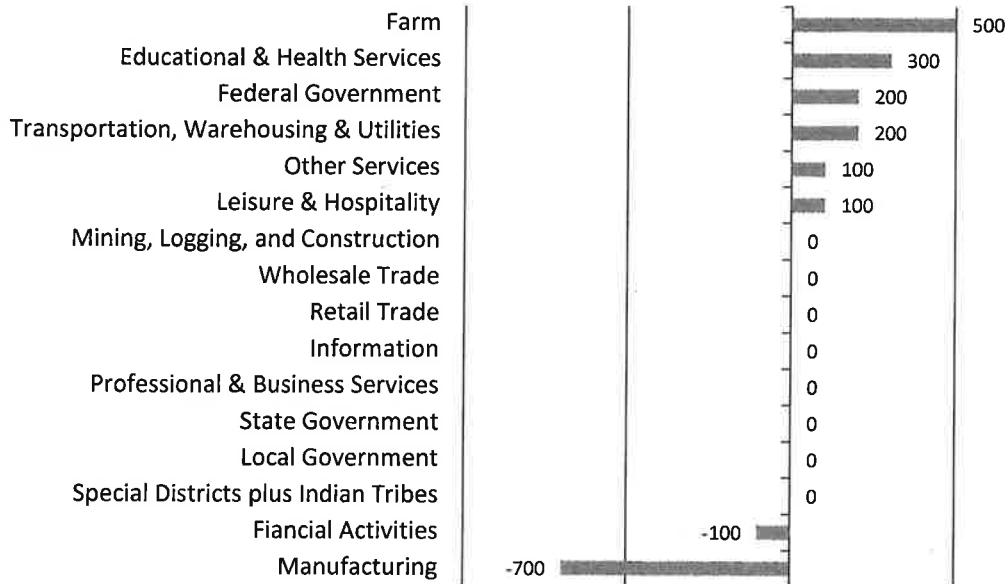
### Kings County Year-Over Percent Change in Jobs

August 2017 - August 2018



## Kings County Year-Over Change in Jobs

August 2017 - August 2018

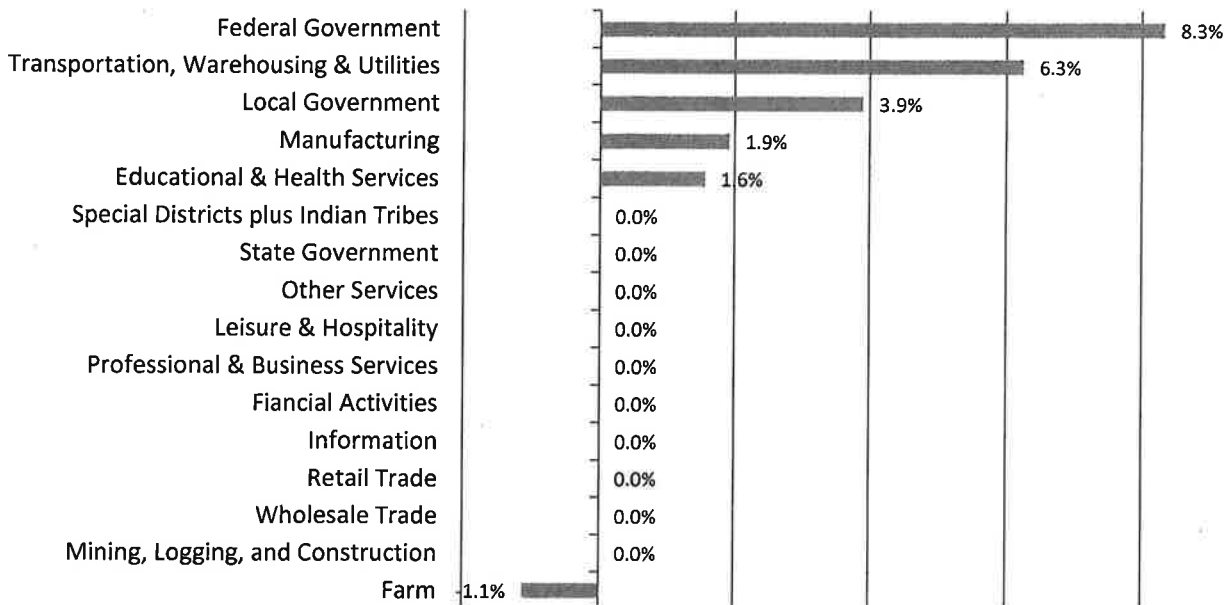


## MONTH OVER MONTH | A COMPARISON

Local Government has the greatest month-over numerical gain with an increase of 400 jobs. Federal Government showed the largest month-over percent increase with a gain of 8.3 percent. Farm saw the greatest month-over numerical and percent decline of jobs, at 100 and -1.1 percent.

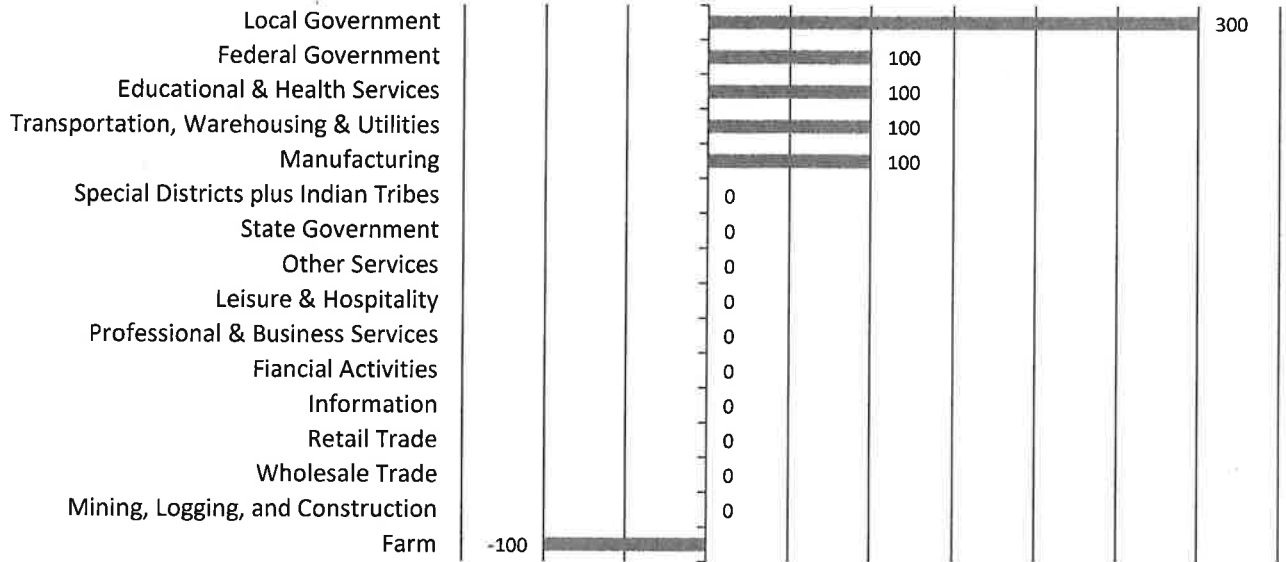
## Kings County Month-Over Percent Change in Jobs

July 2018 - August 2018



# Kings County Month-Over Change in Jobs

July 2018 - August 2018



The employment data referenced in this newsletter is provided by the Employment Development Department of California.

Please visit [www.kingsedc.org](http://www.kingsedc.org) to learn more about our initiatives in Kings County.

**Let's Connect!**