



COTTAGE FOOD

**Public Health
Environmental Health Services**

Assembly Bill 1616 was signed into California law with an effective date of **January 1, 2013**. This bill allows individuals to prepare and/or package certain non-potentially hazardous foods in private-home kitchens referred to as “cottage food operations” (CFO). Revenue and employee limitations apply.

Can I prepare food at home?

What is meant by “private home”?

“Private home” means a dwelling, including an apartment or other leased space, where individuals reside.

Is a CFO operator required to obtain a health permit?

Yes, all CFOs are required to obtain either a valid health permit or a registration from Environmental Health Services (EHS), depending on the type of CFO. Additional permits may be required if the cottage foods are sold elsewhere other than the private home.

What are the different types of CFOs?

There are two types of classifications for CFOs:

		Routine Inspection? *	Annual Fee
Class A	Registration is required for direct sales where the CFO sells cottage food products directly to the consumer.	No initial or routine health inspections.	\$199
Class B	A health permit is required for direct and indirect sales where the CFO sells cottage food products at a permitted third-party retailer.	An initial inspection conducted by EHS, followed by annual routine inspections.	\$271

**All CFOs will be inspected based on a consumer complaint or if EHS has reason to suspect that adulterated or otherwise unsafe food has been produced by the CFO.*

Will I be permitted to sell online?

CFOs may advertise cottage food products online. Transactions made via phone, internet, or any other digital method may be fulfilled in person, via mail delivery, or using any other third-party delivery service.

What types of foods can be prepared in a CFO?

Only “non-potentially hazardous” foods are approved for preparation in a CFO. These foods do not support the rapid growth of bacteria while held at room temperature. A few examples include:

- Baked goods without cream, custard, or meat fillings, such as bread, biscuits, churros, cookies, pastries and tortillas
- Candy, such as brittle, toffee honey and sweet sorghum syrup
- Jams, jellies, preserves and fruit butter
- Nut mixes and nut butters

Where can I sell my food besides my home residence?

With an additional temporary food facility (TFF) health permit, foods may be sold at approved temporary community events or certified farmers’ markets (TFF regulations will apply). Class B CFOs can sell cottage food products at a permitted third-party retailer via indirect sales.

What are the requirements for food labeling?

Food that is prepared or packaged at a CFO must be labeled as shown below.

- 1 Name used to describe the cottage food product.
- 2 Business name of the CFO which produced the food product.
- 3 Address of where the CFO takes place.
- 4 Ingredients (must include sub-ingredients), in predominance of weight.
- 5 Declaration if food contains applicable food allergens such as milk, eggs, tree nuts, wheat, peanuts, and soybeans.
- 6 Net weight (count, weight, or volume) stated in (pound) units and metric units (grams).
- 7 The words **"Made in a home kitchen"** or **"Repackaged in a home kitchen"** in 12-point font.
- 8 Registration or permit number of Class A or B, which produced the food product.
- 9 Name of the county issuing the registration and health permit.



For additional information on CFOs including a list of approved food items visit the [California Department of Public Health](https://www.cdph.ca/)

Or scan the QR code

