

**Approval for Cottage Food Operator Registration
Winn Army Community Hospital, Department of Preventive Medicine, Environmental Health,
Fort Stewart, GA**

Provisions for Cottage Foods are provided in TB MED 530/NAVMED/P-5010-1/AFMAN-48-147 IP, "Tri-Service Food Code" Chapter 8, paragraph -301.12.

OPERATOR NAME:	BUSINESS NAME (if different than operator name):
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ADDRESS:

PHONE Number:	EMAIL:
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OPERATOR SIGNATURE:	DATE:	APPROVING AUTHORITY EMAIL:
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Registration Contains Required Written Documentation:	YES	NO
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List of the cottage foods that will be produced.		
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Copy of recipe for each Cottage Food produced.		
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Description of production method and process controls (for example, cooking equipment, product Holding/storage, packaging).		
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Method of advertising or point of sale location.		
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Operator Advised of the Following Requirements:	YES	NO
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Cottage Food will be produced in the kitchen or residence stated in registration.		
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A copy of each Cottage Food recipe will be maintained by the operator.		
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A copy of each Cottage Food recipe will be provided to the regulatory authority upon request.		
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Operator will be the original processor of the food.		
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Food will be packaged/wrapped using clean food containers or food-grade foils or plastic wrap.		
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Food labels will contain: Name, address, and phone number of operator; ingredients that are known food allergens (for example, milk, eggs, fish, crustacean, shellfish, tree nuts, wheat, peanuts, soy beans); notice that states "This food was produced in a home kitchen not subject to public health inspection".		
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A home business may not sell high-risk foods, honey, home-canned vegetables, meats or stews.		
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Cream/custard-filled bakery products (for example, pies and pastries) and cheesecake may be approved on a case-by-case basis. These products shall be refrigerated at a temperature of 41 °F or below.		
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High-acid foods (for example, jams and jellies) may be approved on a case-by-case basis. The producer shall test the acidity of each batch of the final product using acceptable test mechanism and a log of testing results shall be retained by the Cottage Food producer for 1 year.		
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Cottage Foods may not be sold in a food establishment or retail store operating on a military installation.		
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In addition to the Tri-Service Food Code, Cottage Food operations occurring in privatized government housing are expected to meet the regulatory requirements specified by the State or local Health Department.		
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Notice to Installation Approving Authority

Approval of registration does not imply food safety and sanitation conditions are met. Home businesses operating in government housing involving food production and sale are not subject to public health inspection. Cottage Food operations are governed by state and local health regulations.

Approval/ Disapproval

APPROVED	DISAPPROVED	SIGNATURE:	DATE:
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Comments

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