

Food Cottage Registration

1. The street address of the location where the COTTAGE FOOD will be produced:

2. A list of the COTTAGE FOODS that will be produced:

3. A copy of the recipe for each FOOD produced (recipes shall identify all of the ingredients and a description of the production method and process controls (for example, cooking equipment, product holding/storage, packaging).

4. Provide the method of advertising or point of sale location in which the COTTAGE FOOD will be provided to the consumer.

Cottage Food Operations

The COTTAGE FOOD operator shall—

1. Produce the COTTAGE FOOD in the kitchen or residence that was stated in the registration packet and is identified on the food label.
2. Maintain a copy of each COTTAGE FOOD recipe and provide a copy to the REGULATORY AUTHORITY upon request.
3. Be the original processor of the FOOD. The FOOD may not be repackaged from another producer.
4. Package or wrap the FOOD using clean food containers or food-grade foils or plastic wrap.
5. Place a label on the PACKAGED FOOD to indicate:
 - a. The name, address, and phone number of the COTTAGE FOOD producer.
 - b. Ingredients that are known food allergens: milk, eggs, fish, crustacean, shellfish, tree nuts, wheat, peanuts and soybeans or a FOOD ingredient that contains a protein derived from a FOOD specified in this sentence.
 - c. A consumer notice that specifies, “This food was produced in a home kitchen not subject to public health inspection.”
 - f. Except as specified in the TB MED 530, a home business may not sell HIGH-RISK FOODS.
6. Any changes to the menu, recipe, and/or ingredients must be turned into the REGULATORY AUTHORITY for APPROVAL.

I, _____, acknowledge and agree to adhere to the requirements listed above and in the TB MED 530.

Please Sign here: