

## Can I Prepare Food at Home?

Assembly Bill 1616 (Food Safety: Cottage Food Operations) was signed into California law with an effective date of **January 1, 2013**. This law establishes requirements for limited preparation and distribution of low-risk food products from a business at a private home otherwise known as a Cottage Food Operation (CFO). Revenue and employee limitations apply.

### 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 the Division of Environmental Health Services (DEHS), depending on the type of operation. Additional permits may be required if cottage foods are sold outside the CFO.

### What type of health permit or registration do I need?

A health permit is required. Furthermore, health permits are non-transferable and must be renewed annually. There are two types of health permits for a CFO:

1. A “Class A” registration is required for “Direct sales” between a CFO operator and a consumer. The operator must complete and submit a self-certification checklist as required by DEHS. The current fee for a “Class A” health permit is \$162.00.
2. A “Class B” health permit is required for “Direct Sales” and “Indirect sales” where the consumer purchases cottage food products from a permitted third-party retailer. The current fee for a “Class B” health permit is \$183.00.

### Will I be inspected by the Health Department?

For “Class A” CFOs, no initial or routine health inspections will be required.

For “Class B” CFOs, an initial inspection will be conducted by DEHS, followed by routine inspections conducted annually.

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

### What types of foods can be prepared in a CFO?

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

### Where can I sell my food?

Foods may be sold through transactions in person at the CFO. With an additional temporary food facility health permit, foods may be sold at approved temporary events or certified farmers’ markets (temporary food facility regulations will apply). Foods prepared in a “Class B” CFO may also be sold at other permitted food facilities.

### What are the requirements for labeling the food?

Food that is prepared or packaged at a CFO was must labeled with:

- 1.The words “Made in a Home Kitchen” in 12-point type on the cottage food product’s primary display panel
- 2.The name commonly used for the food product or an adequately descriptive name
- 3.The name of the CFO which produced the cottage food product
- 4.The registration or permit number of the “Class A” or “Class B” cottage food operation, respectively, which produced the cottage food product

“Class B” – In addition to the four requirements listed above, food from a “Class B” CFO must include the name of the county of the local enforcement agency that issued the permit number.

