

Utah's Cottage Food Rule

Regulations & Resources
To Get You Started



What is "Cottage Food"?

Utah Code
Title 4 Utah Agricultural Code
Chapter 5 Utah Wholesome Food Act
Section 9.5 Cottage food production operations.

- (a) "Cottage food production operation" means a person, who in the person's home, produces a food product that is not a potentially hazardous food or a food that requires time/temperature controls for safety.
- (b) "Home" means a primary residence:
 - (i) occupied by the individual who is operating a cottage food production operation; and
 - (ii) which contains:
 - (A) a kitchen designed for common residential usage; and
 - (B) appliances designed for common residential usage.



Utah R70-560 "Cottage Food Rule"

- Regulates all aspects of cottage food production
 - Approval of Food
 - Production Requirements
 - Inspections, Registration and Investigation
 - Cottage Food Labeling
 - Food Distribution and Storage

*Your handout includes a copy of the full text Rule.



R70-560-3. Approval of Food.

Before you can begin producing food, you must:

- Demonstrate that your product is not hazardous, including having it tested for safety if needed
- Receive approval through UDAF for each product you will make



How to Do This

1. Contact UDAF to request a Cottage Food Program Application Packet

Rebecca Nielsen
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How to Do This

2. Fill out a Cottage Product Application Form for each one of your products
 - You must have a registered business (Register with your city/county and the Utah Department of Commerce)
 - If possible, use weight instead of volume for your ingredients
 - Be specific with temperatures and cooking times

Your handout contains a list of local licensing offices



How to Do This

3. Be ready to provide a sample of each product for testing in case of questions
 - Samples should be packaged the same way you will package your product for sale
 - A Process Authority will test your product for safety and compliance
 - Process recommendations may be made that must be followed for your product to be safe



Allowed Cottage Foods

- Air cooled hard boiled eggs
 - Shell must be completely intact
- Foods with $A_w \leq 0.85$
- Foods with $pH \leq 4.6$
- Properly canned acid foods
- Other foods found to be non-hazardous (e.g. bread)

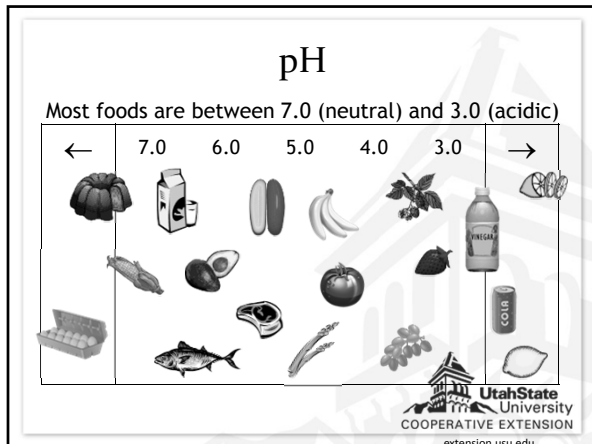


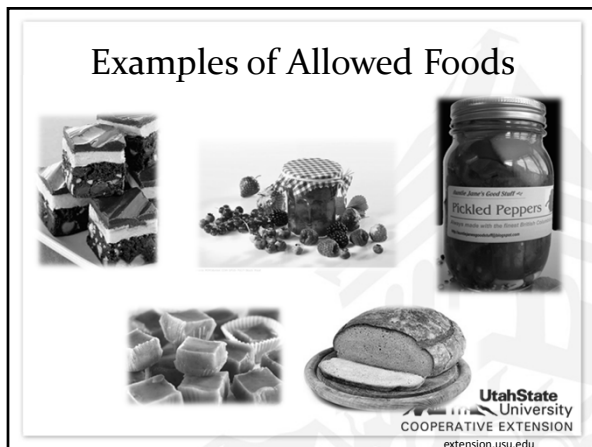
Water Activity

Amount of water that is “available” to microbes

Water Activity (A_w)	Examples of foods in this range
1.00 - 0.95	Fresh produce & meat; canned produce & meat; milk; juice; bread
0.95 - 0.91	Cured meats (ham); semisoft & some hard cheeses (Swiss, young cheddar, provolone); moist cakes
0.91 - 0.87	Hard or aged cheese; sponge cakes; margarine; most fermented sausage
0.87 - 0.80	Syrup; flour; fruit juice concentrate; high-sugar cakes
0.80 - 0.75	Jam & marmalade; marshmallows; beef jerky
0.75 - 0.65	Soy sauce; molasses; jelly; nuts; oats; peanut butter;
0.65 - 0.60	Honey; caramels; dried fruit; toffee
0.50 or below	Spices; crackers; cookies; pasta; powdered milk







R70-560-4. Production Requirements.

To begin producing food, you must:

- Have a food handler's permit
- Use easily cleanable surfaces and equipment
- Follow proper sanitation procedures
- Have a separate storage area for all ingredients & finished products
- Keep samples from each batch for 14 days

extension.usu.edu

R70-560-4. Production Requirements.

While producing food, you cannot:

- Cook for yourself at the same time
- Have any pets in the kitchen (free-roaming pets are never allowed)
- Allow anyone without a food handler's permit in the kitchen
- Make any changes in your recipe without receiving UDAF approval



How to Do This

1. Contact your local health department to obtain a food handler's permit

Online courses are available through www.statefoodsafety.com/#utah for these counties:

Beaver	Kane	Uintah
Box Elder	Millard	Utah
Cache	Piute	Washington
Daggett	Rich	Wayne
Davis	Salt Lake	
Duchesne	Sanpete	
Garfield	Sevier	
Iron	Summit	
Juab	Tooele	



How to Do This

2. Develop a written sanitation plan that is specific to your kitchen

How will you clean & sanitize?

When will you clean & sanitize?

What will you clean & sanitize?



How will you clean & sanitize?

- Unscented chlorine bleach
 - Minimum: 1/3 tsp per gallon water (20 ppm)
 - Maximum: 1 tbsp per gallon water (200 ppm)
 - Use test strips to verify concentration
 - Leave on surfaces for at least 2 minutes
- Other sanitizers should be mixed and used following manufacturers instructions
 - Quaternary Ammonium
 - Iodophors



- Test Strips are available online and at most restaurant supply stores.



When will you clean & sanitize?

- Clean surfaces and equipment first, then wipe with sanitizing solution
- Sanitize before starting and after finishing production, and once an hour during
- Cloths can be stored in sanitizing solution when not being used
- Check sanitizing solution once an hour and remix as needed

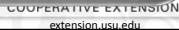


What will you clean & sanitize?

- Check countertops regularly for chips or cracks
- Use only non-corrosive cookware
 - Stainless steel, aluminum, or copper
- Utensils should be non-absorbent, free of cracks, and easy to clean
 - Plastic, stainless, or silicon
 - Wooden utensils are not allowed

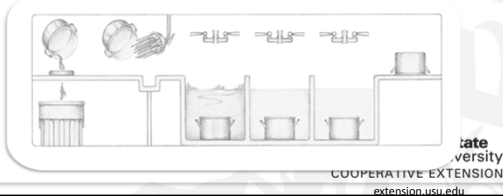


- Check non-stick & enamel cookware closely before each use.



Washing & Sanitizing Equipment

- Commercial kitchens use three-compartment sinks
 1. Scraping & pre-rinse station
 2. Separate sinks to wash, rinse & sanitize
 3. Air dry



Washing & Sanitizing Equipment

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 1. Scraping & pre-rinse station
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 3. Air dry
- Modification for home kitchens
 1. Scrape or wipe into garbage can
 2. Wash & rinse in kitchen sink
 3. Sanitize in separate tub or container
 4. Air dry



How to Do This

3. Designate one cupboard, pantry, or closet for storing Cottage Food only
 - Food must be kept 6” off the floor
 - Food cannot be stored in bathrooms, bedrooms, or garages
 - Refrigerated and frozen ingredients can be stored in a separate refrigerator in a garage
 - Samples from each batch are for microbial testing - they cannot be frozen!



R70-560-5. Inspections, Registration and Investigations

To operate a Cottage Kitchen, you must:

- Pass an initial inspection, and allow inspectors to re-inspect as needed
- Register annually as a food establishment
- Display your current registration in your kitchen and anywhere you sell directly to the consumer



How to Do This

1. Contact UDAF to schedule an inspection with your local inspector
 - You will need to show your food handler’s permit and business license
 - You should have your approved recipes and kitchen sanitation plan available
 - Be prepared to demonstrate how you will monitor the temperature of refrigerators, finished foods, etc.



How to Do This

2. After your initial inspection, visit the UDAF website to pay your annual registration fee
webapp.ag.utah.gov/establishment

Category	Registration Fee	Parameters	Food Processor
Small	\$30.00	Square footage	Less than 1,000
		Employee Count	Less than 4
		Process Areas	0-1



R70-560-6. Cottage Food Labeling.

Your product label must include:

- A standard name (if applicable)
- Ingredients in descending order by weight
- A listing of allergens present
- A declaration of the net weight or content
- Your business name, address, and phone
- Nutrition labeling (if applicable)
- “Home Produced” in 12pt font



How to Do This

1. Follow the “Basic Labeling Guidelines for Home Produced Food” from UDAF

- Labeling regulations are very complex, and vary depending on the type of food
- Contact a labeling specialist for specific questions

UDAF: Rebecca Nielsen (rjnielsen@utah.gov)

USU Extension: Karin Allen (karin.allen@usu.edu)



R70-560-7. Food Distribution and Storage

Ingredients should be:

- Obtained from sources that are regulated and/or comply with appropriate laws
- In good condition and unspoiled
- Used by their expiration date, or within 9 months if an expiration date is not given



R70-560-7. Food Distribution and Storage

Finished products should:

- Be safe, unadulterated, and honestly presented
- Not contain additives that are unapproved or are used at unnecessary levels
- Be in packages that are in good condition and will protect the food
- Not be displayed on the ground



How to Do This

1. Ask yourself this question:

"If I saw this at the grocery store, would I buy it for myself or my family?"

- Does the packaging look attractive?
- Does the packaging look deceptive?
- Can you see the product or a picture of it?
- Would you have concerns about the safety of the product?



Good Luck with your venture!



Contacts & Resources

- UDAF Cottage Production Certification & Labeling Compliance

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(801)538-7152

- USU Food Quality & Entrepreneurship Program

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