




 Your product can be made in a home kitchen, under either the Cottage Food Act or the Home Consumption and Homemade Food Act (HB 181).

 Your product might be approved under the Cottage Food Act, but more information is needed. You can make your product under the Home Consumption and Homemade Food Act (HB 181).

 Your product must be processed carefully to be safe from *Clostridium botulinum*, the bacteria responsible for botulism poisoning. Though it can be made under the Home Consumption and Homemade Food Act (HB 181), it is best to keep refrigerated or frozen and advise consumers to do the same.

 Your product cannot be made in a home kitchen. Commercial processors of meat and raw dairy must meet additional safety and inspection requirements.