Cottage Food Operation Information

In accordance with P.A. # 097-0393, non-potentially hazardous food may be produced in the person’s domestic residence kitchen for direct sale to customers at farmers’ markets. Farmers’ Market is defined as a “common facility or area where farmers gather to sell a variety of fresh fruits and vegetables and other locally produced farm and food products, directly to consumers.” Cottage Food products are not to be sold to retail, restaurant, over the Internet, by mail order, or to a wholesaler.

**Prohibited Items:** Pumpkin pie, sweet potato pie, cheesecake, custard pies, and cream pies, as well as pastries with potentially hazardous fillings or toppings; meat, poultry, fish, seafood or shellfish; dairy or eggs (except those used as ingredients in non-potentially hazardous foods); garlic-in-oil; sprouts; cut leafy greens, tomato or melon; dehydrated tomato or melon; frozen, cut melon; wild-harvested, non-cultivated mushrooms; alcoholic beverages; and canned foods (except jams and jellies) are not allowed.

All cottage foods must be labeled with following information:

- The name and physical address of the cottage food operation
- The common or usual name of the food product
- All ingredients including colors, artificial flavors, preservatives, listed in decreasing order of prominence by weight
- Statement: “This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens.”
- The date the product was processed
- Allergen labeling as specified in federal labeling requirements

Cottage food operators shall register with the local health department where the cottage food operation resides. Madison County residents must submit to the Madison County Health Department a completed registration form, a copy of the above product label prior to operating in any farmer’s market venues.

The person preparing and selling products as a cottage food operation shall be an ANSI accredited Certified Food Protection Manager.