

# Cottage Food

October 2015



# What is “Cottage Food”?

- (4) "Cottage food products" means foods that are not potentially hazardous and are processed or packaged in a cottage food operation, including jams, jellies, dried fruit, dry mixes, and baked goods. Other similar foods that are not potentially hazardous may be defined by the department by rule.

# What is the intention of the rule?

The Cottage Food Program allows small producers to make and test their products on a small scale before making the large investment to produce at retail.

# What can I make?

<b>Baked goods cooked in an oven</b>	<b>Dry goods not cooked in an oven</b>	
		Popcorn, popcorn balls, cotton candy
Loaf breads, rolls, biscuits, quick breads, muffins	Cereals, trail mixes, granola	Fudge, candies, or confections that require a cook step and do not require refrigeration
Cakes	Nuts and nut mixes	Molded chocolate using commercial chocolate melts
Pastries, scones	Snack mixes (like puppy chow)	Honey
Cookies/bars	Dried fruits	
Crackers	Pies that have a cook step	
	Standardized jams/jellies/preserves/fruit butter	
	Herb combinations	

# What CAN'T I make?

- Anything not listed in the “can” section, including any product that is potentially hazardous (meat, dairy, etc., nothing that requires refrigeration)
- Specifically, NO PICKLES, no custard or crème/meringue pies, no cheesecakes; no jams/jellies/preserves/fruit butters that are not standardized or are not made from fruits on the approved list

# Who can make cottage foods?

- ONLY registered and approved operators that carry a current certificate from DPHHS with them on-site

# Who can I sell to?

- DIRECT SALES ONLY
- A face-to-face transaction is required
- Products must be delivered to the purchaser by the operator

# Where can I sell products?

- From your home, direct seller events, farmer's markets, church functions, bazaar's, fairs, festivals, etc.
- Only in the state of Montana

# Where can I *NOT* sell products?

- Cottage food operators cannot sell to restaurants, distributors, wholesale, by e-mail, mail order, or over the internet, or outside the state of Montana
- ***ABSOLUTELY NO FACEBOOK SALES***

# Where can I prepare products?

- In the clean kitchen of a domestic residence that has restrictions on the access of household pets, using equipment designed for residential use
- A "Domestic residence" means a single-family house or a unit in a multiunit residential structure, whether rented, leased, or owned by the person in charge of the cottage food operation.

# Where can I *NOT* prepare products?

- No: RV units; tents; outdoors; in a garage/shed; off-site from the domestic residence; in a licensed facility; in a kitchen that is equipped with commercial equipment; temporary structures; motor vehicles
- Not in any structure that is not a domestic, residential kitchen

# When can I prepare/sell products?

- AFTER your submitted recipes and labels have been approved, you have submitted the registration fees, and have received a certificate from DPHHS

# How can I prepare/package products?

- Utilizing sanitary techniques in a clean, registered kitchen
- **ONLY** according to the approved processes

# How do I obtain and submit the paperwork?

- Paperwork is only available from the Health Department.
- Call the Health Department to announce your intentions and obtain the paperwork.
- You must complete and submit **ALL OF THE PAPERWORK COMPLETELY FILLED OUT.**
- Once approved, the Health Department will collect fees, and you may begin producing.
- **YOU MAY NOT BEGIN PRODUCTION UNTIL YOU HAVE BEEN APPROVED AND SUBMITTED FEES**

Call the Health Department to announce your intentions to become a Cottage Food Operator and obtain the paperwork.



COMPLETELY fill out the paperwork and submit it back to the Health Department.



Address any deficiencies and resubmit paperwork.



Obtain approval. Submit fees.



Begin producing in accordance with approval and applicable rules.

# How much does it cost to register?

- Registration is \$40 per year.
- If you submit all intended recipes with initial registration, it will cost \$40.
- Any subsequent label/recipe reviews are \$40 each.

# How do I contact the Health Department?

Stephanie Ler, RS, MPH

Richland County Sanitarian

1201 W. Holly, Suite 1, Sidney

406-433-2207

[www.richland.org](http://www.richland.org)