



Public Health
Prevent. Promote. Protect.

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Cottage Food/ Home Bakery Fact Sheet

What is a cottage food production operation?

- ▶ A cottage food production operation is defined to mean a person who, in the person's own home, produces food items that are not time/temperature controlled for safety (TCS). The specific foods are LIMITED and listed below.

Where can I make cottage foods?

- ▶ You may only make cottage foods from your primary residence. The home may only contain one stove or oven (which may be a double oven) designed for common residential use, not commercial use, and be located in an ordinary kitchen within the residence.

What kinds of cottage foods can I make? What can't I make?

- ▶ Cottage foods are LIMITED to jams, jellies, candy, and fruit butter plus additional items specifically approved by the Director of Agriculture. See the attached copy of Chapter 901:3-20 of the Ohio Administrative Code for the current approved list.

⊘ Acidified foods, low-acid canned foods, and TCS foods are NOT permitted.

Where can I sell cottage food products?

- ▶ Cottage food products that are properly labeled may be sold:
 1. Directly to the end consumer from the site of production (home).
 2. Through licensed grocery stores.
 3. Through ODA-registered farm markets, farm product auctions, or farmers markets.
 4. Through licensed restaurants.
 5. At a festival organized by a political subdivision of the state.
 6. At other approved locations in Ohio if a retail food establishment license is obtained from the local health district having jurisdiction.

Can I sell cottage foods across state lines (interstate)?

- ▶ No, cottage foods produced in Ohio may only be sold in Ohio. This also applies to any cottage food being sold over the internet.

What are the labeling requirements for cottage foods?

- ▶ All cottage foods are required to be labeled with the following five items:
 1. Name and address of the “business” (home).
 2. Common name of the food product.
 3. All ingredients of the food product in decreasing order of predominance by weight. Ingredients with more than one ingredient themselves, such as enriched wheat flour or chocolate chips, must have those ingredients in parentheses following the common name. If a food product contains one or more of the 7 major food allergens (milk, egg, fish (including crustaceans), tree nuts, wheat, peanuts, & soybeans), the allergen(s) must be plainly declared in the ingredient list (e.g. flour(wheat), whey(milk), etc.).
 4. Net weight or net volume of the food product in both customary and metric units.
 5. This statement in ten-point font: “This Product is Home Produced.”
- ▶ Cottage foods that are not properly labeled are considered misbranded and may be embargoed by the Ohio Department of Agriculture or the local health district.

Do I have to label the cottage food with nutritional information?

- ▶ If a nutritional claim is made (examples, “sugar free,” “diabetic,” “low fat,” or “salt free”), federal labeling requirements must be met. If no claim is made, you are not required to label the product with nutritional information.

Does a cottage food production operation need a license?

- ▶ If sold at one of the first five locations stated on the previous page, a cottage food production operation is exempt from licensing by the Ohio Department of Agriculture and the local health district. Please note, however, that all food products are subject to inspection and lab sampling by either agency, regardless of where they are sold, to determine if a food is misbranded or adulterated.

What is a “home bakery?”

- ▶ A home bakery operates under many of the same conditions as a cottage food production operation except that a home bakery may also produce TCS bakery products (such as cream pies, cheesecakes, etc.) which require refrigeration. Home Bakeries must be licensed by the Ohio Department of Agriculture and are subject to regular inspections.

What are some of the things the Ohio Department of Agriculture will be looking at during the inspection of my home bakery?

- ▶ The household kitchen and equipment must be in good repair, clean, and easily cleanable. No carpet is allowed in the kitchen. The home must be free of pests and no pets are permitted in the home. In addition, if the home is served by a private well, a yearly water test must be performed to demonstrate that the well is free from coliform bacteria. Besides being requirements for a home bakery license, these are also good sanitation practices for cottage food operations. Also, be sure not to handle food when you are ill, wash your hands often, and avoid bare hand contact of foods when possible.

Where can I sell products from my home bakery?

- ▶ Properly labeled food products from your home bakery may be sold anywhere on the open market, including across state lines. However, if not sold from the site of production or through an already licensed location (e.g. a restaurant, grocery store, etc.), a food establishment license must be obtained from the local health district having jurisdiction to ensure that the foods are being held for sale at a safe temperature.

For more information, please contact the Sidney-Shelby County Health Department or the Ohio Department of Agriculture at 614-728-6250.