



# **Cottage Food Safety Overview**

**Colorado Farmers Market  
Association  
January 11, 2022**

# Overview

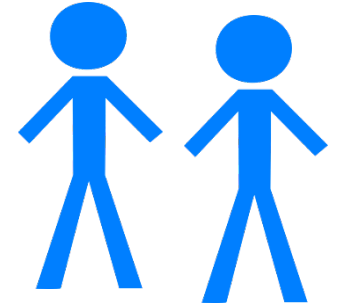
## Cottage Foods Checklist CSUE & CDPHE

<https://drive.google.com/file/d/1btln2baezWeXzkmQtsZFXaSFhFv5U0q2/view>

Last updated April 2021

## A cottage food producer must:

- ☐ Be a Colorado resident
- ☐ Operate a cottage food business as a single person proprietor or an LLC of 2 or fewer owners
- ☐ Be present or have a designated representative available, in-person to answer questions and sell product(s) directly to the informed end consumer
- ☐ Complete an approved food safety course that includes basic food handling and renew their training as required by each course (*Having a copy of their food safety training certificate posted or available at their point of sale is a best practice*)
- ☐ Not exceed a net revenue of \$10,000 per product



# Where can cottage foods be sold?

## ☐ Producer's Residence

- The producer should confirm that a home-based business is authorized by their home owner's association and local zoning requirements.

## ☐ Internet

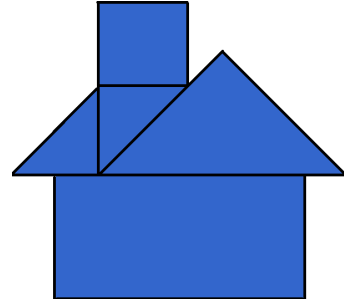
- Shipping or delivery of the product (s) outside of Colorado is prohibited.

## ☐ Farmers' market or similar venue such as a road side stand, community supported agriculture program (CSA), or a store front, such as a gift shop or clothing store.

**Cottage foods cannot be sold from a retail food establishment or food manufacturer such as a restaurant, mobile unit, grocery store, a co-packer or commercial food producer or distributor selling licensed and inspected food(s) for resale.**

## ☐ All points of sale whether on the internet or in-person must provide a visible placard or sign that states:

*“This product was produced in a home kitchen that is not subject to state licensure or inspection. This product is not intended for resale.”*



# How do cottage foods need to be packaged and labeled?

☐ Products must be pre-packaged in food grade material and labeled with:

☐ Product name

☐ Producer name

☐ Physical production address

☐ Producer's current e-mail or phone number

☐ Production date

☐ Complete list of ingredients, in descending order by weight

☐ Disclaimer statement:

*"This product was produced in a home kitchen that is not subject to state licensure or inspection and that may also process common food allergens such as tree nuts, peanuts, eggs, soy, wheat, milk, fish, and crustacean shellfish. This product is not intended for resale."*

# What foods are eligible?

- Candies and confections including cotton candy and fudge
- Canned fruits in syrup
- Certain baked goods including non-perishable breads, muffins, fruit pies, fruit empanadas, cookies, cakes & tortillas
- Dehydrated produce and dried pasta
- Dry mixes such as cake, cookie, donut and spice blends
- Eggs - up to 250 dozen whole shell eggs, per month; eggs must be maintained at 33°F - 41°F & sold in new & properly labeled cartons
- Flavored vinegar and bitters



- Flour
- Freeze dried produce
- Honey
- Jams, jellies, marmalades, compotes, chutneys, conserves, preserves & fruit butters
- Nuts & seeds
- Pickled fruits & vegetables including some fermented fruits and vegetables such as kimchi and sauerkraut with a pH of 4.6 or below (*Having a copy of the pH test results available is a best practice; storing fermented fruits and vegetables at 41°F or below to maintain quality is a best practice*)
- Syrups (high acid fruit)
- Roasted Coffee beans
- Spices and teas

# The following products are not eligible:

- Foods that require refrigeration for safety
- Meat products, bacon, jerky, chicharron, poultry, fish and shellfish products; these products are also prohibited from being used as ingredients or toppings
- Baked or fried goods having cream, custard or meringue fillings or toppings, cakes or pastries with buttercream frosting or \*cream cheese icing or fillings; or other frostings requiring refrigeration for safety
- Beverages
- Pumpkin or sweet potato pie, cream pies
- Sauces, condiments including barbecue, pizza, hot, pasta, chili, ketchup, mustard, salsa, or salad dressing
- Canned vegetables or pumpkin butter
- Cut fresh fruits and vegetables, fruit or vegetable juices or concentrates, fruit or vegetable purees
- Fresh pasta
- Flavored oil
- Pepper jelly, fruit preserves, jams/jellies made with fresh peppers or homemade dehydrated peppers
- Fruit preserves, jams, or jelly made with alcohol (limited to 5% by weight)
- Cannabidiol (CBD) and Tetrahydrocannabinol (THC) containing products

## Can food samples be provided?

Yes, as long as food grade gloves, tissues, tongs, toothpicks, or other items are used to avoid bare hand contact with food. Hand sink requirements may vary at each point of sale and from county to county. Preparing samples at home is a best practice. Contact your local public health agency for hand sink requirements

## Who can I contact with questions, concerns or complaints?

For questions, concerns, or complaints regarding the Cottage Foods Act contact the Colorado Department of Public Health & Environment by phone at 303-692-3638 or email [cdphe\\_mfgfd@state.co.us](mailto:cdphe_mfgfd@state.co.us)

For information about food safety training contact your local extension office: <https://extension.colostate.edu/field-offices/>





**Since 2013  
CSU Extension has**

**Conducted 305 Cottage Food Safety  
trainings (online and in person)  
&**

**Issued 4,976 Cottage Food Safety  
Certificates**

1/10/2022

ONLINE FOOD SAFETY TRAINING FOR

# Colorado Cottage Foods Producers

- Learn food safety guidelines and the specifics of operating a home-based cottage food business.
- Better understand the Colorado Cottage Food Act guidelines and best practices.
- Upon completion of the webinar and passing the accompanying exam, receive a 3-year food safety certificate.

## 2022 Schedule

- Friday, January 21, 9am-1pm
- Friday, February 18, 9am-1pm
- Wednesday, March 9, 5pm-9pm
- Friday, April 15, 9am-1pm
- Friday, May 6, 9am-1pm
- Friday, June 10, 9am-1pm
- Friday, July 8, 9am-1pm
- Wednesday, August 10, 5pm-9pm
- Friday, September 23, 9am-1pm
- Friday, October 14, 9am-1pm
- Wednesday, November 2, 5pm-9pm
- Friday, December 2, 9am-1pm

**Cost: \$50**

Pre-register through Eventbrite <http://cottage-food-safety.eventbrite.com/>

*Note: Registration closes 4 days prior to class date*

For more information and additional training opportunities across Colorado, contact Sheila Gains, [sheila.gains@colostate.edu](mailto:sheila.gains@colostate.edu), (303) 730-1920



# Why CSU Ext. Offers Food Safety Training

## Colorado Cottage Food Act:

*“A producer must take a food safety course that includes basic food handling training and is comparable to or is a course given by the **Colorado State University Extension** service or a state, county, or district public health agency, and must maintain a status of good standing in accordance with the course requirements, including attending any additional classes if necessary.”*

After successful completion of the CSU Extension training & food safety test participants receive a Food Safety Certificate good for 3 yrs.



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# CSU Extension Training Objectives

## Participants will be able to:

- ✓ Identify key food safety principles & safe food handling practices to safely operate a food business from a home kitchen
- ✓ Recognize common causes of foodborne illness & the risk related to cottage foods
- ✓ Describe how an understanding of safe food storage, preparation, packaging, transport, sampling & sales can reduce the risk of harm to customers & your food business
- ✓ Explain common routes of foodborne contamination & the importance of supervising helpers
- ✓ Describe specifics of CO Cottage Food Law



# Most often asked questions in 2021:

- Is my product allowed to be sold as a cottage food?
- How can I find a food safety training?
- Can I use buttercream frosting on my baked goods?
- Can I use cream cheese frosting on my baked goods?
- Do I need to collect sales tax?
- Do I need to register my business with the Colorado Department of Revenue?
- Do I need to register by business with the Secretary of State
- Do I need liability insurance?
- Can I sell freeze dried meals?



# **Notable Changes/Updates since 2020**

- **Many of the online resources from CDPHE & CSU Extension are available in English and Spanish**
- **There is one CDPHE approved cream cheese frosting recipe, from CSU Food Testing Lab. Available in the file section of the Colorado Cottage Food Peeps Facebook Group.**
- **Freeze dried foods are allowed but limited to foods that were non-potentially hazardous before they were freeze dried, so no meals, meats, etc.**

# What are Cottage Food Vendors Selling?

## Most Often

- Baked goods
- Jams and jellies/preserves
- Whole eggs
- Honey
- Candies
- Dried produce/Dry mixes
- Pickles & fermented products
- Canned fruit or applesauce

## Least Often

- Nuts and spices
- Teas
- Flour
- Coffee beans



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# Common Myths

- Sales tax is not collected on the sale of foods – **not true**
- Using a commercial kitchen allows you to make and sell, salsa, sauces and other non-eligible items under the Cottage Food Act – **not true**
- Cottage Foods can be cooked or warmed on site – **not true**
- Artesian breads can be displayed in the open-air and packaged as sales occur – **not true**





# Common Mistakes

- Improper or incomplete labels
- No pH testing results available for pickled fruits & vegetables
- No placard at booth, table, website
- No documentation that questionable food items have been deemed eligible by CDPHE



# Common Mistakes

- Lack of proper handwashing stations
- Not understanding local rules for collecting & submitting sales taxes
- Not covering samples or keeping certain samples like dips on ice
- Cutting samples at the market without a 3-compartment sink
- Not wearing gloves when handing out samples



# CSU Extension Contact Information

- **Sheila Gains, Arapahoe County Extension**
  - [sgains@arapahoe.gov](mailto:sgains@arapahoe.gov) **303-730-1920**
- **Mary Snow, Jefferson County Extension**
  - [msnow@jeffco.us](mailto:msnow@jeffco.us) **303-271-6620**



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# Additional Resources Can be Found at:

CSU-FSHN Extension-  
**Food Smart Colorado**  
[Foodsmartcolorado.colostate.edu](http://Foodsmartcolorado.colostate.edu)

Dept. of Agriculture-  
**Colorado Farm to Market**  
[cofarmtomarket.com](http://cofarmtomarket.com)



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For latest regulatory updates go to:

<https://www.colorado.gov/pacific/cdphe/cottage-foods-act>

*email questions to:*

***CDPHE*** – customer service:

***303-692-3638***

***cdphe\_mfgfd@state.co.us***

CDA (Poultry/Eggs)-***Steve Blunt*** [\*\*\*steve.blunt@state.co.us\*\*\*](mailto:steve.blunt@state.co.us)

***303-869-9098***



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# Questions

