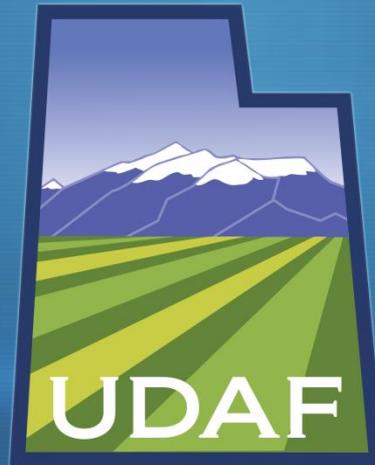


Utah Department of Agriculture and Food

# Cottage Food Program



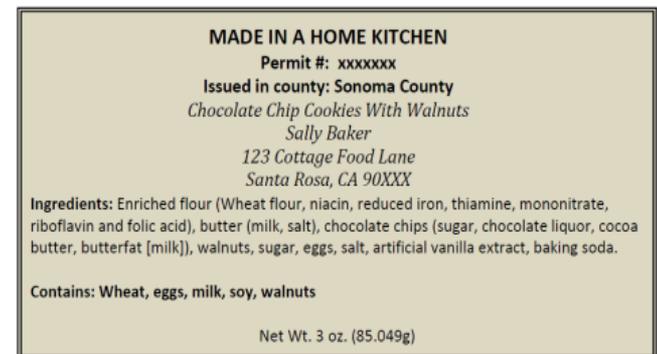
# The Changes

- ◆ A cottage food operation will be able to sell non-potentially hazardous foods produced in the home kitchen with minimal regulations
- ◆ Non-potentially hazardous foods include breads, brownies, cookies, some jams, etc.



# What is Still Required?

- ◆ A cottage food operation that produces non-potentially hazardous foods must still:
  - ◆ Follow labelling requirements including-
    - ◆ A disclaimer – “Produced in a home kitchen, consume at your own risk”
    - ◆ Allergen Labeling
  - ◆ Have a valid food handlers permit



# Changes to Cottage Food Program

- ◆ Why make the changes?
  - ◆ Make the Cottage Food Program less cumbersome to producers
  - ◆ Non-potentially hazardous foods are low risk
  - ◆ UDAF inspectors time will be better spent elsewhere
  - ◆ Increase local food production



# Why Not do More?

- ◆ Potentially hazardous foods can harm consumers and producers
- ◆ UDAF follows scientifically proven standards when determining what is a potentially hazardous food



# F.A.T.T.O.M - A National Food Code Standard

- ◆ Food high in protein and carbs.
- ◆ Acidity ( $>4.6\text{pH}$ )
- ◆ Time (bact. double every 15 minutes)
- ◆ Temperature ( $41^{\circ}\text{F} - 135^{\circ}\text{F}$ )
- ◆ Oxygen
- ◆ Moisture ( $A_w > 0.85$ )



# Potentially Hazardous Foods

- ◆ Animal products (i.e. milk, eggs, meat, seafood)
- ◆ Cut fruit
- ◆ Cooked vegetables
- ◆ Sprouts and microgreen



# The Balancing Act

- ◆ UDAF has a dual purpose, Ag. Promotion and consumer protection
- ◆ We try to educate before we regulate
- ◆ Limit liability for farmers and cottage food industry

