H.B. 58 12-20-16 4:53 PM

28	Section 1. Section 4-5-9.5 is amended to read:
29	4-5-9.5. Cottage food production operations.
30	(1) For purposes of this chapter:
31	(a) "Cottage food [production] operation" means a person[, who in the person's home,
32	produces a food product that is not a potentially hazardous food or a food that requires
33	time/temperature controls for safety] who produces a cottage food product in a home kitchen.
34	[(b) "Home" means a primary residence:]
35	[(i) occupied by the individual who is operating a cottage food production operation;
36	and]
37	[(ii) which contains:]
38	[(A) a kitchen designed for common residential usage; and]
39	[(B) appliances designed for common residential usage.]
40	(b) "Cottage food product" means a $\mathbf{\hat{H}} \rightarrow \mathbf{\hat{b}}$ [baked good that is:
41	(i) produced at a cottage food operation; and
42	(ii) not a potentially hazardous food.] non-potentially hazardous baked good, jam, jelly,
42a	or other non-potentially hazardous food produced in a home kitchen. ←Ĥ
43	(c) "Home kitchen" means a kitchen:
44	(i) designed and intended for use by the residents of a home; and
45	(ii) used by a resident of the home for the production of a cottage food product.
46	[(c)] (d) "Potentially hazardous food" [or "food that requires time/temperature controls
47	for safety": (i) means a food] means:
48	(i) a food of animal origin;
49	(ii) raw seed sprouts; or
50	(iii) a food that requires time [and] or temperature control, or both, for safety to limit
51	pathogenic microorganism growth or toxin formation [and is in a form capable of supporting:],
52	as identified by the department in rule.
53	[(A) the rapid and progressive growth of infections or toxigenic microorganisms;]
54	[(B) the growth and toxin production of Clostridium botulinum; or]
55	[(C) in shell eggs, the growth of Salmonella enteritidis;]
56	[(ii) includes:]
57	[(A) an animal food;]
58	[(B) a food of animal origin that is raw or heat treated;]