



COTTAGE FOOD OPERATION REGISTRATION / PERMITTING DECLARATION

A non-refundable review fee of \$122.00 will be charged at the time of submittal for all Cottage Food Operation Registration/
Permitting Declarations

Shaded boxes Office Use Only

Business Owner Name:	FA	Permit #	
Business Name:	PR	PE	FEE
Business Address:			
Phone:	Cell:	Email:	

Categories:

- ☐ Class A (Direct Sales Only)
 ☐ Class B (Direct & Indirect Sales)

Prohibited Items:

Foods containing cream, custard, or meat fillings are potentially hazardous and are not allowed to be prepared by a Cottage Food Operation (CFO). **Only the “non-potentially hazardous” food products listed below are approved for preparation by a CFO.** These are food items that do not require refrigeration to keep them safe from bacterial growth that could cause illness.

Approved Products: (See H&SC Section 114365.5 for updated lists)

*Please check the items you will be preparing and/or selling. ***Must conform with standard: Part 150, Title 21, Code of Federal Regulations***

<input type="checkbox"/>	BAKED GOODS WITHOUT CREAM, CUSTARD, OR MEAT FILLINGS Examples: Bagels * Baklava * Biscuits * Bread * Brownies * Buns * Cake * Churros * Coconut Macaroons * Cookies * Crackers * Cupcakes * Donuts (fried or baked) * Empanadas (fruit only) * Flatbreads * Fruit, Nut, or Seed Bars * Macarons (with approved Buttercream) * Muffins * Pastries * Pies (fruit only) * Pizelles * Quick Breads * Samosas (fruit only) * Tamales (fruit only) * Tarts * Tortillas * Torts * Waffles (fried or baked) * Waffle Cones
<input type="checkbox"/>	CANDY AND CONFECTIONS Examples: Brittles * Candied Apples * Candied Popcorn (balls, caramel, chocolate) * Carmels * Cotton Candy * Chocolate-Covered Non-Perishables including: marshmallows, nuts, candy, dried fruit, potato chips, or any combination * Edible Dessert Sprinkles including: sanding and crystalized sugars, non-pareils, confetti, sequins, dragees, sugar-shapes, sugar-strands (jimmies), comfits, mini-chocolates, and pralines* Freeze-Died Candies * Fudge * Ground Chocolate * Hard Candy * Marshmallow Bars * Marshmallows that do not contain eggs * Popcorn Balls * Salted Caramels * Spiced Sugars * Toffee
<input type="checkbox"/>	EXTRACTS CONTAINING AT LEAST 70 PROOF OR 35% FOOD-GRADE FOR HUMAN CONSUMPTION ETHANOL/ALCOHOL. Only those listed or combinations of those listed are allowed. Apple * Apricot * Blackberry * Blueberry * Cherry * Chocolate * Clove * Cinnamon * Cranberry * Grapefruit * Lemon * Lime * Orange * Peach * Pear * Pineapple * Pomegranate * Raspberry * Strawberry * and Vanilla
<input type="checkbox"/>	DRIED, DEHYDRATED, AND FREEZE-DRIED FOODS. Examples: Baking Mixes * Bean Soup Mixes * Cereals * Coffee (roasted or freeze-dried) * Fruit * Fruit Powders * Fruit Roll-Ups * Grain Mixes * Granola * Ground Chocolate * Herbs and Herb Butters * Hot Chocolate Mix * Mole Paste * Pasta * Popcorn * Potato Chips * Seasoning Salt * Spice Mix or Rubs * Tea * Trail Mixes * Vegetables * Vegetable Chips * Vegetable Soup Mixes
<input type="checkbox"/>	FROSTINGS, ICINGS, FONDANTS, AND GUM PASTES THAT DO NOT CONTAIN EGGS†, CREAM, OR CREAM CHEESE. Examples: Buttercream (traditional, vegan, and chocolate) * Fondant (regular and chocolate) * Flat Icing * Gum Paste (pasteurized eggs only) * Edible Images * Sugar Glazes * Vegan Gum Paste †Frostings and Icings made with meringue powder, powdered eggs, or pasteurized eggs are allowed
<input type="checkbox"/>	HONEY AND SORGHUM SYRUPS. only pure no additional ingredients are allowed
<input type="checkbox"/>	FRUIT BUTTERS, JAMES, JELLIES THAT COMPLY WITH PART 150 OF TITLE 21 OF THE CODE OF FERDERAL REGULATIONS (only those fruits listed in the CFR are allowed. Additional fruits or vegetables will not be approved)
<input type="checkbox"/>	NUTS, NUT MIXES, AND NUT BUTTERS.
<input type="checkbox"/>	POWDERED DRINK MIXES MADE FROM MANUFACTURED INGREDIENTS. (drink mixes cannot be labeled with “protein” because the amount cannot be determined)
<input type="checkbox"/>	VINEGARS AND MUSTARDS. Examples: Mustards (plain without eggs) * Vinegars * Fruit-Infused Vinegars (only high-acid fruits such as: apple, blackberry, blueberry, cherry, crabapple, cranberry, grape, gooseberry, grapefruit, huckleberry, kumquat, lemon, lime, loganberry, nectarine, orange, peach, plum, pineapple, pomegranate, quince, raspberry, strawberry, tomatillo, youngberry

Zoning Requirements: (Home Occupation Permit or Special Use Permit)

The cottage food operation shall be in compliance with applicable zoning requirements with the City or County based on site address. Please attach a copy of the zoning approval from the City or County.

Product Labeling:

Allow a minimum of eleven business days to review labels

- The words “**Made in a Home Kitchen**” or “**Repackaged in a Home Kitchen**” in 12-point type on the primary display panel.
- The name commonly used for the food product or an adequately descriptive name.
- The name and address of the cottage food operation.
- The registration or permit number of the “Class A” or “Class B” Cottage Food Operation.
- The name “Tulare County or County of Tulare” must be included on the label.
- The ingredients of the cottage food product in descending order of predominance by weight, if the product contains two or more ingredients. In addition, allergen ingredients must be identified.
- Net weight statement in English (pound) and Metric (grams)

Example:

MADE IN A HOME KITCHEN

Cottage Food Operation Permit # 1234, County of Tulare

Name of Cottage Food Operation

Chocolate Cake

Kelly Smith, 123 Main St., Your Town, CA, 12345

Ingredients: Enriched Flour (wheat flour, niacin, reduced iron, thiamine, mononitrate, riboflavin, folic acid), Butter (milk, salt), Sugar, Eggs, milk, Chocolate Chips (sugar, chocolate liquor, soy lecithin), Almonds, Peanuts, Baking Soda, Artificial Vanilla Extract Flavoring

Frosting Ingredients: Butter (milk, salt), Sugar, Artificial Vanilla Extract Flavoring

Contains: wheat, eggs, tree nuts, peanuts, milk, and soy

Net Wt. 3 oz. (85.049g)

Self-Certification Checklist:

☐ Checklist completed (Class A CFO Only)

Water Source:

Please check the type of potable water source that will be used in the CFO.

☐ **Public Water Supply** (*Provide a copy of a recent water bill for the address of your residence that will be permitted.*)

☐ **Private Domestic Well** (*Nitrate, Nitrite, and Bacteriological test results must be submitted with application.*)

***** Thereafter Annual Nitrate, and Quarterly Bacteriological tests will be required**

Disposal of Waste:

Please check what type of treatment is used to dispose of waste.

☐ Public Sewer Service

☐ Private Septic System (*If the septic system fails you are required to notify Tulare County Environmental Health immediately.*)

Food Handler Course:

Within 3 months of being approved by Environmental Health Division to operate, please submit proof of completion of the required California Department of Public Health (CDPH) food processor course to Environmental Health. Course information can be accessed at the California Department of Public Health website: www.cdph.ca.gov.

Employees:

A CFO may not have more than one full-time equivalent employee. This does not include a family member or household member of the cottage food operator, within the registered or permitted area of a private home where the cottage food operator resides and where cottage food products are prepared or packaged for direct, indirect, or direct and indirect sale to consumers.

Gross Annual Sales:

When a CFO business exceeds the following gross annual sales figures for the calendar years indicated the operation no longer qualifies as a CFO and must obtain a Health Permit as a commercial food facility.

Calendar Year	Class A Gross Annual Sales	Class B Gross Annual Sales
In 2022 and in subsequent years	\$75,000	\$ 150,000

Advisory to the CFO Owner:

Class B: Tulare County Environmental Health will conduct an initial inspection to determine that the proposed "Class B" cottage food operation and its method of operation has met all requirements prior to being issued a Tulare County Environmental Health Permit.

Tulare County Environmental Health Services (EHS) may conduct investigation and inspection of a cottage food operation when:

Class A: A consumer complaint or report of food-borne illness is received by EHS

Class B: An annual inspection is due, and when a consumer complaint or food-borne illness report is received by EHS.

NOTE:

The CFO owner must notify Tulare County Environmental Health Services prior to changing or modifying:

- moving to a new address
- the type of food sold or given away,
- the method or type of operation,
- the method of selling, distributing, or otherwise providing CFO products to the consumer or retailers regardless of whether or not the product is sold, consigned or given away
- and when gross annual sales exceed the limit set by law for the year indicated.

I certify that I have read and understand the requirements stated above and agree to abide by the Cottage Food Operation requirements as set forth in the California Health and Safety Code.

Signature of Owner of Cottage Food Operation:

Signature

Print Name

Date

List of Approved Sources:

Please list intended sources that will be used to purchase ingredients or products for use in your cottage food operation. Ensure all sources comply with applicable laws.

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____
11. _____
12. _____
13. _____
14. _____
15. _____
16. _____
17. _____
18. _____
19. _____
20. _____

Print Name

Signature