



CUYAHOGA COUNTY BOARD OF HEALTH

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Cottage Food Production Operation

No License Required

A person who, in their home, produces food items that are not potentially hazardous foods (see list below).

These foods must be labeled properly or they will be considered misbranded or adulterated.

Home

A residence that contains one stove or oven used for cooking

Acceptable Foods

Bakery products: cookies, breads, brownies, cakes, pies

Baking/cookie mixes in a jar

Candy - no bake cookies, chocolate covered non-perishable items

Dry cereal and nut snack mixes

Dry herbs/seasonings and herb blends, dry tea blends

Granola and granola bars

Jams, Jellies, fruit butter

Popcorn (including flavored, kettle, popcorn balls and caramel corn)

Roasted coffee

Unfilled baked donuts

Waffle cones, pizzelles

Unacceptable Foods

Low-acid canned food means any food with a finished equilibrium pH greater than 4.6 and a water activity greater than 0.85

Acidified food means a low acid food to which acids or acid foods are added, such as beans, cucumbers, cabbage, puddings

Potentially hazardous food means it requires temperature control because it is in a form capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms. Examples include raw or cooked animal products, cooked vegetables, garlic in oil, cheese cakes, pumpkin pies, custard pies, cream pies

Proper Labeling

Labeling all food products and include the following information on the label of each unit of food product offered or distributed for sale:

1. The name and address of the business of the "Cottage Food Production Operation"
2. The name of the food product
3. The ingredients of the food product, in descending order of predominance by weight
4. The net weight or net volume of the food product
5. The following statement in ten-point type: "This Product is Home Produced."

Location of Sale

Can only be sold in Ohio through grocery stores, farm markets, farmers markets

Sold and/or used in preparing food in a restaurant

More information

CCBH Food Protection Unit
216.201.2000

www.ccbh.net