New Cottage Food Laws Provide Marketing Opportunities

The 2011 Florida Legislature enacted House Bill 7209 allowing individuals to manufacture, sell and store certain types of “cottage food” products in an unlicensed home kitchen.

Cottage food products include items such as breads, cakes, cookies, candies, jams, jellies, and fruit pies.

“Cottage food operations” as they are called require no license or permit from the Florida Department of Agriculture and Consumer Services (FDACS), and are not inspected by any state government entity.

Gross sales for a cottage food operation must not exceed $15,000 annually. Products must be sold directly by the cottage food operator to the consumer. Sales by Internet, mail order, consignment or at wholesale are prohibited.

Cottage food products must be labeled in accordance with the requirements as outlined in Florida Statutes and United States Code of Federal Regulations.

All cottage food products, offered for sale to the general public, must be labeled: “Made in a cottage food operation that is not subject to Florida’s food safety regulations.”

The FDACS may investigate any complaint received against a cottage food operation.

The Division of Food Safety is pleased to provide cottage food operators with general and specific information contained in this document.

If you are a prospective cottage food operator, please take some time to review this guidance document so that you are better informed about cottage food operation requirements.

What Types of Cottage Foods Can I Produce?

As a cottage food operator, you are allowed to produce food items which are considered not potentially hazardous.

The table on page 2 provides a listing of acceptable cottage food products. Although not all inclusive, it provides for most types of approved cottage food products.

If you have any questions regarding the production of a particular cottage food product please contact the FDACS’s Division of Food Safety, Bureau of Food and Meat Inspection at (850) 245-5520.
## Cottage Foods That Can Be Produced
- Loaf breads, rolls, biscuits
- Cakes, pastries and cookies
- Candies and confections
- Honey
- Jams, jellies and preserves
- Fruit pies and dried fruits
- Dry herbs, seasonings and mixtures
- Homemade pasta
- Cereals, trail mixes and granola
- Coated or uncoated nuts
- Vinegar and flavored vinegars
- Popcorn, popcorn balls

## Cottage Foods That Are Not Allowed
- Fresh or dried meat or meat products including jerky
- Canned fruits, vegetables, vegetable butters, flavored oils, hummus, garlic dip, salsas etc.
- Fish or shellfish products
- Canned pickled products such as corn relish, pickles, sauerkraut
- Raw seed sprouts
- Bakery goods which require any type of refrigeration such as cream, custard or meringue pies and cakes or pastries with cream cheese icings or fillings
- Milk and dairy products including hard, soft and cottage cheeses and yogurt
- Cut fresh fruits and/or vegetables. Juices made from fresh fruits or vegetables
- Ice and/or ice products
- Barbeque sauces, ketchups and/or mustards
- Foccacia-style breads with vegetables and/or cheeses

### More information
The information in this article was taken entirely from the FDACS website on Cottage Foods. Interested parties should seek additional information on labeling requirements and frequently asked questions from the:

**Division of Food Safety**

(850) 245-5520

http://www.freshfromflorida.com/

A cottage food operation must comply with all applicable county and municipal laws and ordinances regulating the preparation, processing, storage and sale of cottage food products.