



## Cottage Foods

### Background

Cottage Foods are non-potentially hazardous foods produced in a private home or residence that do not require time/temperature control for food safety (TCS).

### Examples of Cottage Foods are:

- Baked goods, without cream, custard, or meat fillings
- Candy, such as brittle and toffee
- Dried fruit
- Dried pasta
- Fruit pies, fruit empanadas and fruit tamales
- Granola, cereals, and trail mixes



Image from Food Safety News, [www.foodsafetynews.com](http://www.foodsafetynews.com)

### Discussion

NAVMED P 5010 chapter 1, Tri-Service Food Code (TSFC) article 8-301.12 contains the following information and guidance regarding cottage food operations.

Home businesses operating in government housing involving food production and sale are not subject to public health inspection as a food establishment under the TSFC. However, there are specific requirements governing production and sale of cottage foods.

Cottage foods produced in nongovernment housing are regulated by the State or local Health Department. Cottage food operations occurring in privatized government housing are expected to meet the regulatory requirements specified by the State or local Health Department in addition to the contents of this provision.

A home business operating in government housing or privatized government housing shall register as a Cottage Food Operator through the Regulatory Authority for review and approval of proposed cottage foods prior to initiating the sale of such foods. Cottage food operation in government housing does not require a person-in-charge (PIC) nor preoperational or recurring sanitation inspections but a plan review and preoperational approval is required.



Image from [www.cottagefoodhomebakery.com](http://www.cottagefoodhomebakery.com)

### Responsibilities of the Preventive Medicine Authority (PMA)

Cottage Food operations do not receive periodic sanitation inspections, but the regulatory authority (PMA) should provide guidance to assist the Cottage Food operator minimize potential food safety hazards. A review of the Cottage Food operator's



## NAVY AND MARINE CORPS FORCE HEALTH PROTECTION COMMAND IMPROVING READINESS THROUGH PUBLIC HEALTH ACTION

Cottage Foods January 2022 application will identify high-risk foods and practices and identify ingredients that are known major food allergens.



Image from [www.thebalancesmb.com](http://www.thebalancesmb.com)

### Cottage Foods Requirements

Cottage foods may not be sold in a food establishment or retail store operating on a military installation.

Home-prepared foods, except home-canned foods, wild game and other meats, and dairy products from unapproved sources, may be authorized in support of special events such as organizational cookouts, bake sales, unit or chapel suppers, farmers markets, and similar events. Operators should consult with the PMA for questions.

Preoperational inspection and approval is not required for a home business in which food is prepared and sold to consumers outside of

the installation and is operating under State or local Health Department guidelines for cottage foods.

### Cottage Food Operator Shall:

- Produce the Cottage Food in the kitchen or residence that was stated in the registration packet and is identified on the food label.
- Maintain a copy of each Cottage Food recipe and provide a copy to the PMA upon request.
- Be the original processor of the food. The food may not be repackaged from another producer.
- Package or wrap the food using clean food containers or food-grade foils or plastic wrap.

### Place a label on the packaged food to indicate:

- The name, address, and phone number of the Cottage Food producer.
- Ingredients that are known food allergens: milk, eggs, fish, crustacean, shellfish, tree nuts, wheat, peanuts and soybeans or a food ingredient that contains a protein derived from a food with an allergen.
- A consumer notice that specifies, "This food was produced in a home kitchen not subject to public health inspection."

For more information, resources, and tools on food safety:

Learn more: [NMCFHPC Program Policy & Support – Food Sanitation and Safety](#)

Learn more: [How to Start a Food Business](#)