



COTTAGE FOOD

Environmental Health Division
Los Angeles County Department of
Public Health



Cottage Food

AB 1616, the California Homemade Food Act became effective January 1, 2013, allowing approved non-potentially hazardous foods (“cottage foods”) to be made in registered or permitted private homes and sold to the public.



Cottage Food Operation



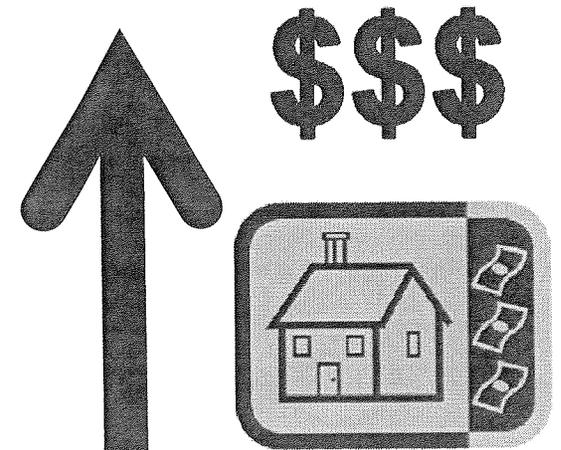
CFO is required to meet specified requirements relating to:

- Training
- Sanitation
- Preparation
- Labeling
- Permissible types of sales
- Inspections under specified circumstances



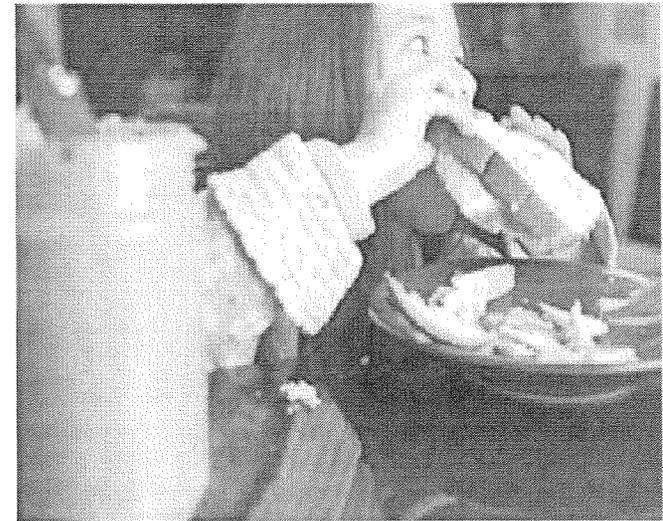
Purpose Behind The Law

1. Increase opportunity for entrepreneur development to prevent poverty and hunger, and strengthen local economies.
2. Increase opportunity for low-income and rural communities to purchase healthy foods.

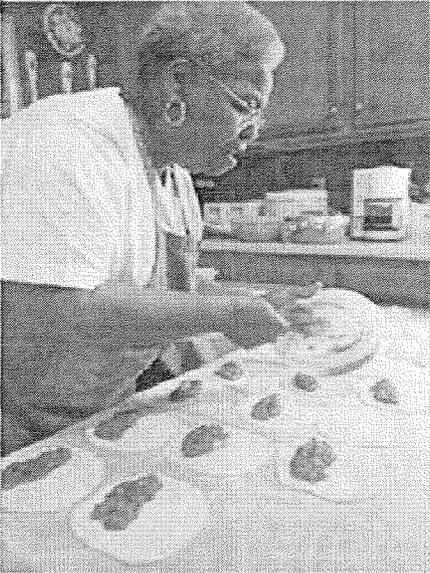


Purpose Behind The Law

3. Improve health conditions that are preventable and curable through lifestyle choices including consumption of healthy food.



Cottage Food Operation

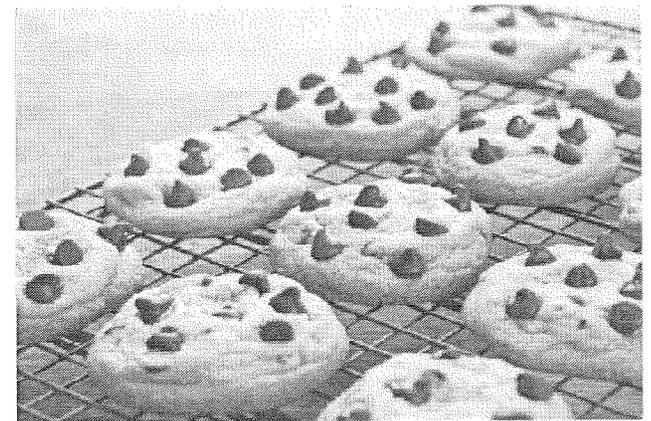
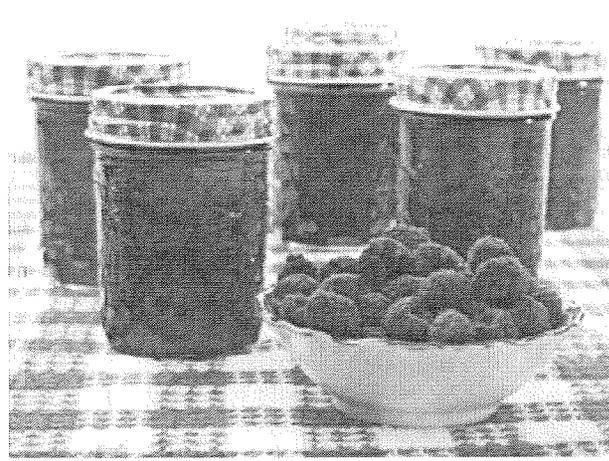


An enterprise at a private home where low-risk food products are prepared or packaged for public consumption



Cottage Food Products

- Non-potentially hazardous foods
- California Department of Public Health
 - add or delete food from the approved list
 - list available on the website



Cottage Food Products

Baked goods w/o cream, custard or meat fillings	Chocolate covered nonperishable foods (nuts & dried fruit)	Fruit: pies, empanadas & fruit tamales
Honey & sweet sorghum syrup	Herb blends & dried mole paste	Granola, cereals, trail mixes
Roasted coffee and dried tea	Nut mixes and nut butters	Jams, jelly, preserves, and fruit butter
Dry baking mixes	Dried Pasta	Dried Fruit
Popcorn	Vinegar & mustard	Waffle cones/pizelles

Local Ordinances

- A city, county, or city and county shall not prohibit a CFO in any residential dwellings but shall do one of the following:
 - a) Classify a CFO as a permitted use of residential property for zoning purposes
 - b) Grant a nondiscretionary permit to use a residence as CFO that complies with local ordinances
 - c) Require any CFO to apply for a permit to use a residence for its operation



Private Home

A dwelling, including an apartment or other leased space, where individuals reside



Registered Or Permitted Area



A portion of a private home that contains the private home's kitchen used for the preparation, packaging, storage, or handling of cottage food products and related ingredients or equipment, or both, and attached rooms within the home that are used exclusively for storage.



CFO Requirements & Limitations

F. Not exceed the gross annual sales amount

2013	\$35,000
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2014	\$45,000
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2015	\$50,000
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CFO Requirements

- ✓ Meet the registration or permitting requirements for either “Class A” or “Class B” CFO
- ✓ Prepare only foods on the approved list
- ✓ Label cottage food products in accordance with the state and federal regulations
- ✓ Meet the food preparation and sanitation requirements for cottage food operations



CFO Requirements & Limitations

G. CFO Employee:

Paid or volunteer, who is involved in the preparation, packaging, handling and storage

Works for the CFO

One full time equivalent employee, excluding family members

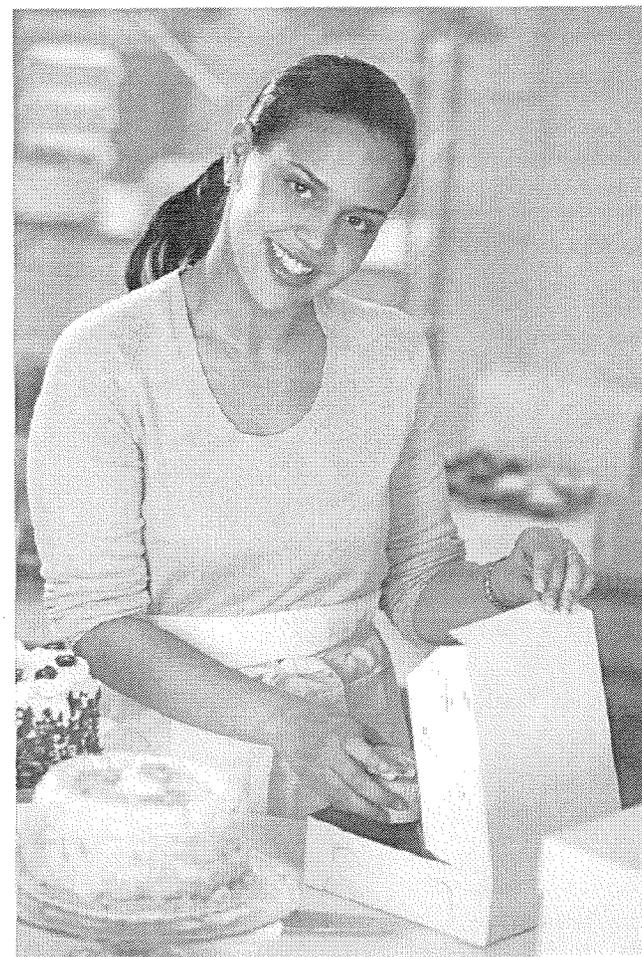


Types of CFO

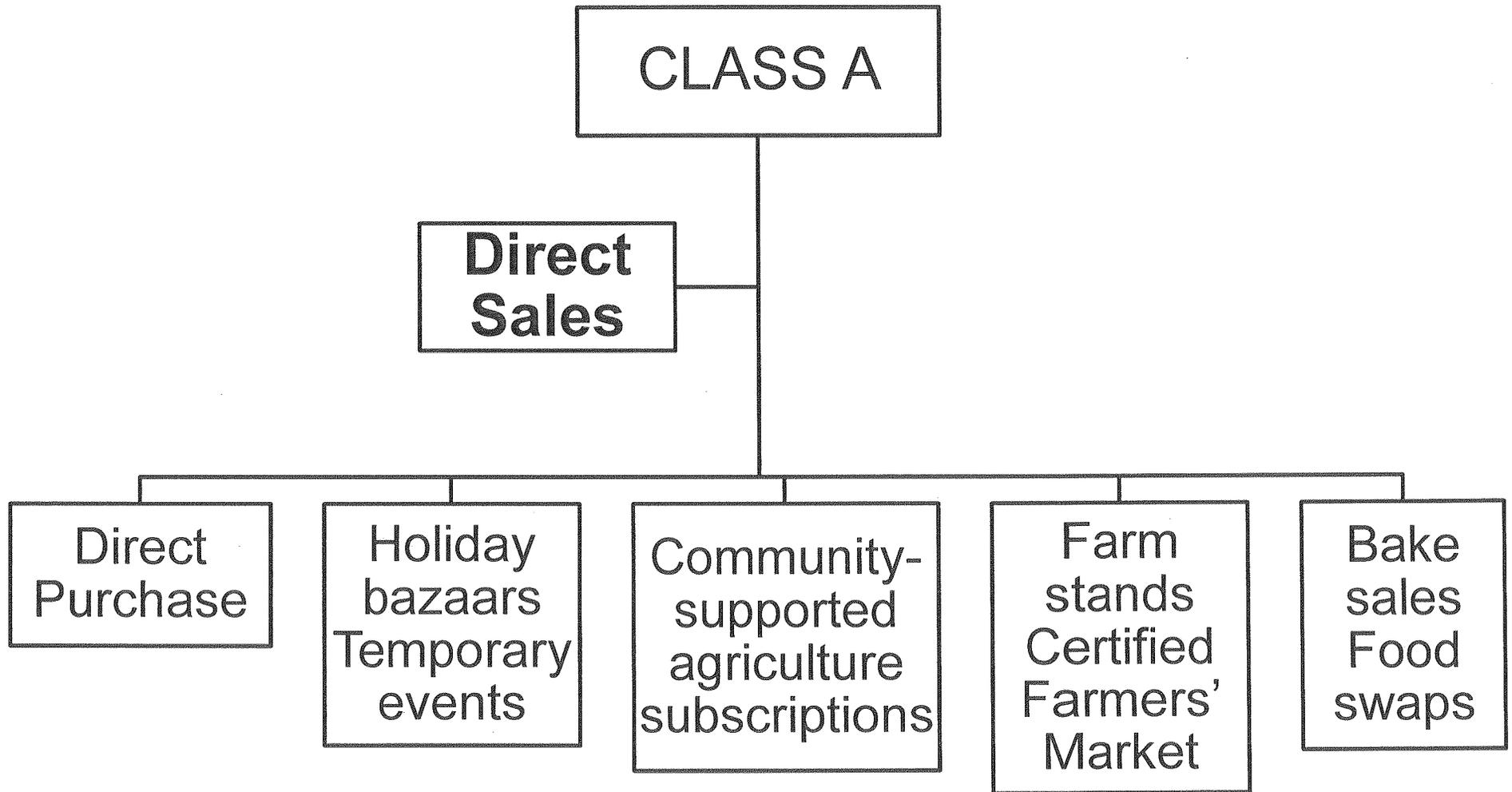


Class A CFO

- Registration with Environmental Health
- Self-certification checklist required
- No initial inspection; complaint basis only



Class A CFO



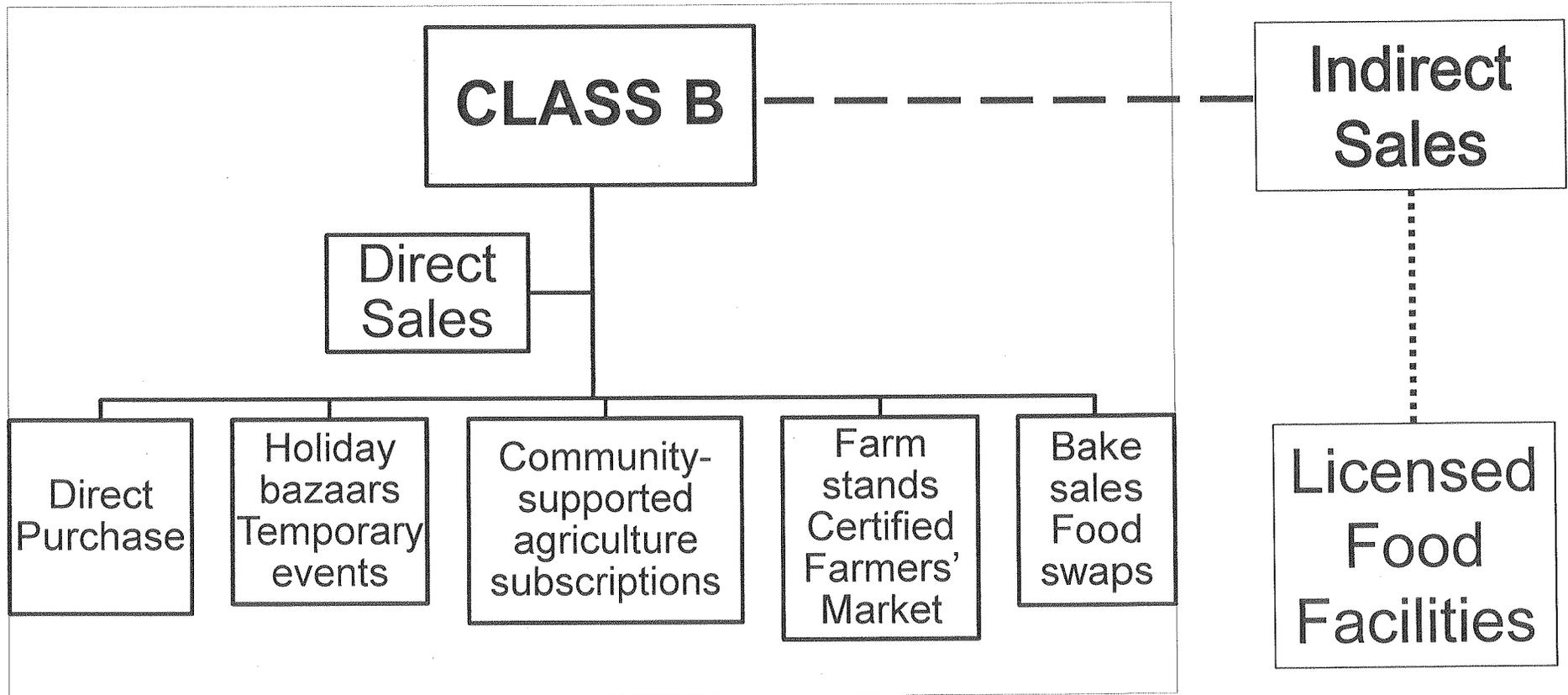
Class B CFO



- Registration with Environmental Health
- Public Health Permit issued
- Inspections:
 - ✓ Initial - prior to issuing PHP
 - ✓ Annual
 - ✓ Complaint basis



Class B CFO



LABELING REQUIREMENTS



Class A CFO (Primary display panel)

Made in Home Kitchen ←

NATURAL GRAPE JAM ←

**REAL
GRANDMA'S
COOKING LLC** ←

1 ABC Street, Unit A,
Los Angeles, CA 90000 ←

Registration #: LA19A130000 ←

Ingredients: Concord grapes, sugar ←

Net Weight: 8 oz (226.8grms) ←

12 POINT

Common name

CFO Name and Address

Registration

Ingredients

Weight



Class B CFO (Primary display panel)

Common
name

**JOE'S HEALTHY FRUIT
MEDLEY PIE**

Permit # &
County

*Permit Number: 123456
County of Los Angeles*

CFO Name
and Address

Bo Joe Jr.
**101 Main Street,
Calabasas 91301**

Ingredients

*Ingredients: Flour, Sugar
(brown/white), currants, apple
apple sauce, walnuts, blackberries, cherries, vanilla,
cornstarch, salt and water*

12 POINT

Made in a Home Kitchen

Weight

Net weight: 12 oz (340.19 g)

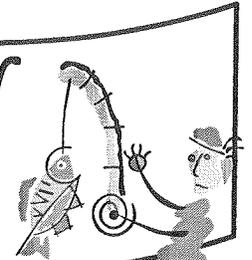


Class B CFO (White Pages)

CFO Name

FISHERMAN'S KITCHEN

Jane Doe Sr.



Common name

**Homemade Delicious Corn
Tortilla**

Address

Lancaster, California 93534

Permit Number: 123456

Permit # &
County

County of Los Angeles

Ingredients

**Ingredients: Milk, Flour,
Cornmeal, Egg, Water, Salt**

12 POINT

Lovingly Made in a Home Kitchen

Net weight: 12 oz (340.19 g)

Class B CFO

Without label or packaging and sold in licensed food facilities



- Identify to consumer as homemade on the menu, menu board, or other location that would inform a consumer of its homemade status



Class A Registration Letter



County of Los Angeles • Department of Public Health
Environmental Health
Program Development
5050 Commerce Dr., Baldwin Park, CA, 91706
Telephone: (626) 430-5320



January 23, 2013

Name:
Address:
City, CA Zip

Dear Mr./ Ms. :

Congratulations on your approval as a "Class A" Cottage Food Operator. Your registration number is LA19A130000.

Upon review of your documents including, the "Class A" Registration & Self-Certification Checklist, you have successfully met the requirements of Assembly Bill No. 1616, California Homemade Food Act. Therefore, you have been granted approval to use your residence as a Cottage Food Operation. Please note that this registration is non-transferable, and is valid until January 23, 2014, after which you will need to reapply to continue your cottage food operation.

Your registration number must be included on all the labels used for your cottage food products.

Your approval to operate is contingent upon you submitting proof of completion of the required California Department of Public Health (CDPH) food processor course within 3 months of this letter. Proof of completion should be sent to: Environmental Health Attention – Consultative Services, 5050 Commerce Dr., Baldwin Park, CA 91706. In addition, your approval to operate is valid only for the foods indicated on your registration form, for direct sales to consumers, and at the residence indicated. If you modify/change the method of sales, or the location of your primary residence you must register again with Los Angeles County, Department of Public Health, Environmental Health Division. If you expand your list of products from the State's approved list you must submit the labels to this department for approval prior to selling.

To maintain compliance with AB 1615, a representative of this department may access for investigation purposes, the registered area of your residence, on the basis of a consumer complaint. Failure to grant access would be a cause to suspend/ revoke your CFO registration.

Please feel free to contact me if you need any further information.

Very truly yours,

Freddie Agyin, Chief EHS



CFO Inspections

- Inspect all registered areas for CFO
- No vermin or insect infestation
- Food storage for cottage food products
- Equipment/utensils used in the CFO clean, maintained in a good state of repair
- Water supply and drainage
- Hand washing ability – soap/towel
- Residence of the CFO operator
- Separation of animals and sleeping quarters from CFO areas



http://publichealth.lacounty.gov/eh

For more information on the California Homemade Food Act (AB 1616) and Cottage Foods, click on the following:

- [Does your business qualify as a Cottage Food Operation?](#) 
- [Frequently Asked Questions about the California Homemade Food Act](#)
[\[English | Español \]](#) 
- [Cottage Food Operation Guidelines](#) 
- [Complete text for AB 1616: the California Homemade Food Act](#) 
- [Labeling Requirements for Cottage Food Products](#) 
- [Food Labels - Information for California Food Processors](#) 
- [Cottage Food Operation Official Inspection Report](#) 
- [Approved Cottage Foods](#) 
- [Cottage Food Operator Training](#) 
- [Los Angeles County Cottage Food Operators \[\[Class A\]\(#\) | \[Class B\]\(#\) \]](#) 



[Back to Environmental Health's Home Page](#)



<http://publichealth.lacounty.gov/eh>

Approved Cottage Food Operators
"Class B"
2/22/2013

Business Name	Registration or Permit Number
Ant Permie's	3001 Maxwell St., Los Angeles, 90027
Bakeology LLC	6936 Fernhill Drive, Malibu, 90265
Beerveelicious	809 Meridian Ave. Unit T, South Pasadena, 91030
Carla's Kitchen	4744 Don Zarembo Dr, Los Angeles, 90008
Chocolate Moon & Pink Butter Bakery	13965 La Maida Street, Sherman Oaks, 91423
CML Delights	11853 Burbank Blvd. #105, Valley Village, 91607
EarthKeeper Organics	1725 Imperial Trail, Topanga, 90290
Karma Baker	30836 livorno ct, westalke village, 91362
Mrs.Chef & Co.	11435 Kittridge St., North Hollywood, 91606
Ms Julee's Yummy Tummies	3029 Barry Ave, Los Angeles, 90066
OMGI Fudge	6039 Via Toledo, La Verne, 91750
Pagnol Boulanger	3001 Maxwell St., Los Angeles, 90027
People Food	020 E. Sheppard St #7, Los Angeles, CA

Class B Registration & Checklist

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH
ENVIRONMENTAL HEALTH

COTTAGE FOOD OPERATION (CFO)
"CLASS B" PERMITTING FORM

1.
Registration or Permit Type

- New
 Renewal

Note: If you are renewing, please provide your current registration number.

Registration Number:

2.
Have you obtained planning approval to operate as a CFO from the City/County Planning Department?

- Yes
 No

3.
Business Name:

Questions?

