

COTTAGE FOOD

GUIDE



**2023
VERSION**



GETHEALTHYCARSONCITY.ORG

COTTAGE FOOD GUIDE

I. REGISTRATION & COUNTIES

Cottage Food Registration

In May 2013, the Nevada Legislature passed the cottage food bill, SB206, allowing non-potentially hazardous foods to be prepared in a person's home, providing that person has registered as a cottage food vendor. These foods may only be prepared in the private home of the registered individual and sold, in farmer's markets, flea markets, swap meets, church bazaars, garage sales and craft fairs.



Applicable Counties

- Carson City County
- Douglas County



COTTAGE FOOD GUIDE

II. DEFINITIONS & ALLOWABLES

COTTAGE FOOD DEFINED

1. A cottage food operation, as described in NRS Chapter 446, means person who manufactures or prepares food items in his or her private home, a non-food establishment setting, for direct sale to an end customer.

2. Cottage food preparation takes place in a kitchen that is not inspected by a governmental entity.

3. A cottage food operation cannot prepare or sell food items at a permitted food establishment.

Sales are not allowed over the phone, via internet or by mail.

Gross sales from a cottage food operation may not exceed \$35,000 annually.



ALLOWED COTTAGE FOOD ITEMS

- Nuts and nut mixes
- Candies
- Jams, jellies, and preserves
- Vinegar and flavored vinegar* (Pg. 3)
- Dry herbs and seasoning mixes
- Dried fruits
- Cereals, trail mixes, and granola
- Popcorn and popcorn balls
- Baked goods that: Are not potentially hazardous, such as:
 - **Do not contain cream, uncooked egg, custard, meringue or cream cheese frosting or garnishes, fillings or frostings with low sugar content**
 - **Do not require time or temperature controls for food safety.**

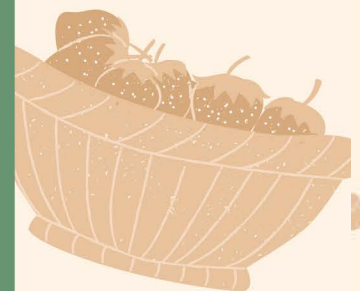


COTTAGE FOOD GUIDE

III. WHERE TO SELL & BEFORE SALE

WHERE COTTAGE FOODS MAY BE SOLD

1. Directly to the customer for their consumption and not for resale.
2. On the cottage food operator's private property, farmer's market, swap meet, flea market, church bazaar, garage sale or craft fair.
3. To remain exempt from permitting, cottage foods sold at a venue that is regulated by the health authority, such as a farmers' market or swap meet, must remain in its durable packaging with proper labeling affixed.



BEFORE SALE OCCURS

1. Register the cottage food operation with the state health authority.
2. Determine the type of durable packaging that will be used to protect the food items from contamination during transport, display, sale and purchase by consumers.
3. Design labeling for the food product, (See Label Guidelines, Page 3).
4. If you will be adding any NEW food items/products to the originally approved list, the new proposed products to be sold must be approved by the Environmental Health Division prior to operation and distribution.



COTTAGE FOOD GUIDE



IV. LABELS

LABELS

Food packaging must be affixed with labeling that prominently reads:

“MADE IN A COTTAGE FOOD OPERATION THAT IS NOT SUBJECT TO GOVERNMENT FOOD SAFETY INSPECTION.”

All required labeling information should be printed prominently and conspicuously in English. Print size should be no smaller than one-sixteenth of an inch based on the lower-case letter “o” and must include the following:

1. Statement of identity -the common, usual name or descriptive identity of the packaged food item.
2. Net quantity of contents -net weight in ounces, pounds, or grams, or net content in fluid ounces pints, liters, or number of pieces.
3. Ingredient statement -a list of all ingredients, in descending order of predominance by weight. This includes listing all ingredients of an ingredient that contains two or more ingredients.
4. The name and physical address where the product was manufactured, packaged or distributed.
5. Declaration of any food allergen contained in the food, unless the food source is already part of the common or usual name of the product or clearly identified in the ingredient list.



COTTAGE FOOD GUIDE

V. FLAVORED VINEGAR & ALLERGEN WARNINGS

FLAVORED VINEGAR

Flavored vinegars must be strained or filtered prior to bottling & may not contain any flavoring components including but not limited to the following:

- Herbs, Fruit rinds, berries, or pieces of other fruits used for flavoring.
- Vegetables of any kind including but not limited to peppers.
-

Flavored vinegars pH is greatly affected by the addition of flavoring ingredients such as herbs, fruits and vegetables. When these components are included in the finished bottled product, the pH can continue to be affected by them and rise to levels that may cause spoilage, and endanger public health.

Certain situations have been observed where pickled vegetables are being sold as flavored vinegar. To avoid this circumvention of the law and to protect public health, flavored vinegars are required to be free of flavoring components after final packaging and bottling.

Producers of flavored vinegars are encouraged to display the flavored vinegar components through labeling, or on the exterior of the bottle, such as a dried herb sprig wrapped around the neck of the container.



ALLERGEN WARNING

Major food allergens include: milk, eggs, fish, crustacean, shellfish, tree nuts, wheat, peanuts and soybeans and any ingredient that contains protein derived from any one of these ingredients or additives.

Allergen information must be included in one of two ways:

1. In parentheses following the name of the ingredient, for example: lecithin (soy), flour (wheat), and whey (milk).
2. Immediately after or next to the list of ingredients in a "contains" statement. Example: Contains wheat, milk and soy.



COTTAGE FOOD GUIDE



VI. GUIDELINES



Cottage Food Kitchen Sanitation and Food Safety Guidelines

The preparation, packaging and handling of cottage foods should take place separately from other domestic activities, such as;

Family meal preparation, dishwashing, clothes washing, kitchen cleaning or guest entertainment. No infants, small children or pets should be present in the kitchen during cottage food preparation or packaging operations.

- Do not allow smoking during a cottage food operation.
- Do not allow anyone with a contagious illness to work in the cottage food operation while ill.
- Wash hands and exposed portions of arms before any food preparation or packaging.
- Minimize bare hand contact of foods by using utensils, single-use gloves, bakery papers or tongs, especially when preparing and packaging ready-to-eat foods.

Keep all kitchen equipment and utensils used to produce cottage food products clean and in good condition.

- Wash, rinse and sanitize all food contact surfaces, equipment and utensils before each use.
- Ensure water used during the preparation of cottage food products meets potable drinking water standards.
- Keep all food preparation and food and equipment storage areas free of rodents and insects. Keep all food that is manufactured, produced, prepared, packed, stored, transported, and kept for sale free from adulteration and spoilage.
- Purchase ingredients from approved sources.
- Protect food from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination.
- Prevent cross contamination of foods and ingredients with raw animal products and chemicals.
- Prepackage all food to protect it from contamination during transport, display, sale and purchase by consumers.



COTTAGE FOOD GUIDE

VII. SAMPLES

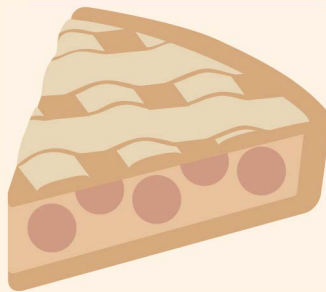
SAMPLES

1. PRE-PORTIONED AT HOME

Food samples may be individually pre-portioned in closed containers at the cottage food operation kitchen for sample distribution at the sale site without a permit.

2. SAMPLING ON SITE

Open product sampling requires a temporary health permit to operate. Contact the Environmental Health Section location nearest to you if you have permitting questions, see the Temporary Event page.



VII. CONTACT & REFERENCES PAGE

LOCAL HEALTH AUTHORITIES

These local health authorities require a separate cottage food registration

CARSON CITY & DOUGLAS COUNTIES

Phone: 775-887-2190

Email: EH@carson.org

Website: www.gethealthycarsoncity.org

NEVADA DIVISION OF PUBLIC AND BEHAVIORAL HEALTH Environmental Health Section

Website: <https://www.dpbh.nv.gov>

Email: EHSCUSTOMERSERVICE@HEALTH.NV.GOV

WASHOE COUNTY HEALTH DISTRICT

Phone: 775-328-2400

Website: www.washoecounty.us/health

Southern Nevada Health District

Phone: 702-759-0588

Website: www.southernnevadahealthdistrict.org

CRAFT FOOD OPERATIONS

Nevada Department of Agriculture

Phone: 775-353-3605

**2023
VERSION**



GETHEALTHYCARSONCITY.ORG