Cottage Foods
What the Farmers’ Market/Swap Meet Manager Needs to Know

What is a cottage food operation?
A “cottage food operation,” as allowed by a revision of Nevada Revised Statutes (NRS) Chapter 446, means a natural person who manufactures or prepares food items in a non-food establishment setting for sale directly to an end consumer. Cottage food preparation takes place in a kitchen that is not inspected by a governmental entity.

What foods can be manufactured?
The types of foods that can be manufactured are limited and are shelf stable:

1. Nuts and nut mixes;
2. Candies;
3. Jams, jellies, and preserves;
4. Vinegar and flavored vinegar;
5. Dry herbs and seasoning mixes;
6. Dried fruits;
7. Cereals, trail mixes, and granola;
8. Popcorn and popcorn balls; or
9. Baked goods that:
   a. Are not potentially hazardous foods;
   b. Do not contain home canned ingredients, cream, uncooked egg, custard, meringue or cream cheese frosting or garnishes, fillings or frostings with low sugar content; and
   c. Do not require time or temperature controls for food safety.

What are the requirements and limits on cottage food sales?
Prior to producing and selling a cottage food product, the operator must register with the health authority. Other requirements per NRS Chapter 446 include:

1. The product must be durably packaged with specific labeling and warning statement.
2. All sales must be direct to the end consumer and not for resale. Sales may take place on the cottage food operator’s private property/site of manufacture or at a farmers’ market, flea market, swap meet, church bazaar, garage sale, or craft fair.
3. To maintain exemption from permitting at a location that is under the regulation of health authority such as farmers’ markets or swap meets, the food product must remain in its durable packaging with proper labeling affixed. Food samples may be individually pre-portioned in closed, disposable containers at the cottage food operation kitchen for sample distribution at the sale site. Open product sampling requires a health permit to operate.

As a Farmers’ Market or Swap Meet Manager, what are my responsibilities if I allow a cottage food operator to sell food at my event/location?

1. Ask the cottage food operator for proof of registration.
2. Ensure the food is of the type listed above and that it sold in a packaged, labeled state. Do not permit open sampling unless the cottage food operator has proof of an active CCHHS health permit.
3. List the cottage food operation on your application/notifications to the health authority.

Contact the CCHHS EH Program at (775) 887-2190, if you have any questions.