



CRAFT
AT CHATHAM UNIVERSITY

PUMP UP THE JAM!

COTTAGE FOOD IN PA

Cottage food is the production of non-potentially hazardous foods in a private kitchen for sale to the public. These foods commonly include baked goods, preserves, and dry herbs and seasonings. Utilizing cottage food is a low-risk strategy to expand your business, creating products for more customers and generating more income.

In Pennsylvania, cottage food operations are called “limited food establishments” and are regulated by the Pennsylvania Department of Agriculture.

REQUIREMENTS

◆ Annual Registration Fee

A \$35 registration fee will be collected upon inspection, and each year of operation following.

◆ Pet and Children Policy

Children are not permitted in the kitchen at any time during food processing. Animals and loose pets are not allowed in the home *at any time*, unless the house is designed in a way that ensures the kitchen is never accessible to the pet.



REGISTRATION CHECKLIST

- Zoning Approval by Local Municipality
- Provide Proof of Approved Water Source
- Municipality Sewage Disposal Approval
- Obtain Sales Tax License or Exemption
- Write Business Plan
- Create Sample Product Label
- Laboratory Testing, if Required
- SUBMIT COMPLETED APPLICATION TO THE PA DEPARTMENT OF AGRICULTURE!**

COTTAGE FOOD IN PA



WHAT CAN I SELL?

Most foods that do not have to be refrigerated or frozen are allowed to be produced and sold under limited food establishment regulations.

- ◆ BAKED GOODS
- ◆ SWEETS AND CANDIES
- ◆ DRY GOODS
- ◆ CONDIMENTS
- ◆ SNACK GOODS AND JERKY

Some foods are allowed but may need to undergo laboratory testing to determine safe levels of pH or water activity. These include:

- ◆ CANNED OR FERMENTED FOODS
- ◆ DEHYDRATED FOODS
- ◆ JAMS, JELLIES, AND PRESERVES

WHERE CAN I SELL?

Some states have restrictions on where cottage food producers can sell their products. In Pennsylvania, these establishments have access to a variety of venues, including:

- ◆ EVENTS AND FARMERS MARKETS
- ◆ ROADSIDE STANDS
- ◆ VIA HOME DELIVERY OR PICKUP
- ◆ ONLINE AND BY MAIL
- ◆ AT GROCERY STORES AND OTHER RETAIL MARKETS



PRODUCT LABELS

Product labels are required to have labeling that includes the following information included in a legible font.

1. COMMON NAME OF PRODUCT
2. INGREDIENTS
listed from most to least by weight
3. ALLERGENS
if any ingredient is one of the major allergens identified by the FDA
4. BUSINESS NAME AND ADDRESS
5. NET WEIGHT OR UNIT COUNT

LOCAL GRAIN BISCUIT MIX

All-purpose flour, whole spelt flour, whole wheat flour, baking powder, baking soda, sea salt

Contains: wheat

CRAFT BISCUIT CO.

6035 Ridge Road
Gibsonia, PA 15044

NET WT. 12 OZ