

# Taste the Possibilities: Adding Value to Your Ag Business

November 3, 2014  
Showcase Café, Sonoma County Fairgrounds  
Santa Rosa, California

Presented by:



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# Making Things

Jeremy Lyle, Department of Health Services

- Cottage Food Operations
  - Commercial Kitchens
- Processed Food Registration
  - Cannery operations

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**Taste the Possibilities:  
Adding Value to Your Ag Business**



# Cottage Food Operations (CFO) Retail Food Facilities Processed Food Registration



**sonoma county**  
DEPARTMENT OF HEALTH SERVICES

# Cottage Food Operations (CFO)

## **PURPOSE:**

- Present list of Approved Cottage Foods
- Cottage Food Operation Requirements
- Distinguish difference between Class A registration and Class B permit
- Cottage Food labeling requirements

# **CFO Products Approved by CA Department of Public Health (CDPH):**

- **Baked goods, w/out cream, custard, meat fillings** (breads, biscuits, churros, cookies, pastries, tortillas)
- **Candy** (brittle, toffee)
- **Chocolate-covered nonperishable foods** (nuts, dried fruits)
- **Dried fruit**
- **Dried pasta**
- **Dry baking mixes**
- **Fruit pies, fruit empanadas, & fruit tamales**
- **Granola, cereals, & trail mixes**
- **Herb blends & dried mole paste**
- **Honey & sweet sorghum syrup**
- **Jams, jellies, preserves, & fruit butter** (that comply w/ Code of Federal Regulations, Title 21, Part 150)



# CFO Products Approved by CA Department of Public Health (CDPH):

- **Nut mixes & nut butters**
- **Popcorn**
- **Vinegar & mustard**
- **Roasted coffee & dried tea**
- **Waffle cones & pizelles**
- **Cotton candy**
- **Candied apples**
- **Confections** (salted caramel, fudge, marshmallow bars, chocolate covered marshmallow, nuts, hard candy, or combo)
- **Buttercream frosting, buttercream icing, buttercream fondant, gum paste** (with/o eggs, cream, or cream cheese)
- **Dried or dehydrated vegetables**
- **Dried vegetarian-based soup mixes**
- **Vegetable & potato chips**
- **Ground chocolate**
- **Seasoning salt**

# Cottage Food Operations

## CFO Requirements: Home

- CFO must be located in a private residence where the CFO operator currently resides.
- CFO can only have one full-time equivalent CFO employee, not including a family or household member.



# Cottage Food Operations

## CFO Requirements: Home

- CFO food preparation must take place in the private kitchen of a person's home. Food storage is limited to the house, and may not be stored in a home's garage.



# Cottage Food Operations

## Application Packets

**COUNTY OF SONOMA DEPARTMENT OF HEALTH SERVICES  
ENVIRONMENTAL HEALTH & SAFETY**

625 5<sup>TH</sup> Street  
Santa Rosa, CA 95404  
(707) 565-6565 / (707) 565-6525



**CLASS A  
COTTAGE FOOD OPERATION**

**COUNTY OF SONOMA DEPARTMENT OF HEALTH SERVICES  
ENVIRONMENTAL HEALTH & SAFETY**

625 5<sup>TH</sup> Street  
Santa Rosa, CA 95404  
(707) 565-6565 / (707) 565-6525



**CLASS B  
COTTAGE FOOD OPERATION**

# Cottage Food Operations

## Class A CFO – Direct Sales

- Class A CFOs may sell **directly** from their residence, certified farmers' markets, bake sales or community events
- No health department inspection of the home kitchen



# Cottage Food Operations

## Class B CFO – Direct & Indirect Sales

- Class B CFOs may sell both **directly** & **indirectly** from local shops, restaurants & other 3<sup>rd</sup> party sales
- There is an inspection performed on the home kitchen



# Cottage Food Operations

## Food Safety Training

**CFO operators must obtain one of the following:**

- Food Safety Manager Certification
- California Food Handler Card



# Cottage Food Operations

## Planning & Zoning

- Most planning departments will require a home occupation permit and a business license for Class A & Class B CFOs
- Contact your local jurisdiction
- If in unincorporated area contact: Sonoma County Permit Resource Management Department (707) 565-1900



# Cottage Food Operations

## Water Supply

If on private well, operator must present satisfactory water analysis for:

1. Total and fecal coliform bacteria (absent)
2. Nitrate (<45 mg/L)
3. Nitrite (<1.0 mg/L)

# Cottage Food Operations

## Sewage Disposal

If utilizing a septic system:

1. Class A must self-certify that system is not failing
2. Class B must obtain clearance from the Permit

Resources Management Department (707) 565-2849



# Cottage Food Operations

## CFO Requirements: Label Requirements

1. “Made in a Home Kitchen”
2. Common or descriptive name
3. CFO identification (Name of Operation and home address)
4. Registration (Class A) or permit number (Class B)
5. Ingredients (Descending order of predominance by weight)
6. Net quantity
7. Allergens
8. English language
9. Must follow rules for Nutrient content claims and Health claims



# Cottage Food Operations

## Label Requirements

**MADE IN A HOME KITCHEN**

**Permit #: xxxxxxxx**

**Issued in county: Sonoma County**

*Chocolate Chip Cookies With Walnuts*

*Sally Baker*

*123 Cottage Food Lane*

*Santa Rosa, CA 90XXX*

**Ingredients:** Enriched flour (Wheat flour, niacin, reduced iron, thiamine, mononitrate, riboflavin and folic acid), butter (milk, salt), chocolate chips (sugar, chocolate liquor, cocoa butter, butterfat [milk]), walnuts, sugar, eggs, salt, artificial vanilla extract, baking soda.

**Contains:** Wheat, eggs, milk, soy, walnuts

Net Wt. 3 oz. (85.049g)

# Sonoma County Retail Food Facilities



# Sonoma County Retail Food Facilities

## Types of Facilities:

- Restaurant
- School
- Church
- Rental Kitchen

# Sonoma County Retail Food Facilities

## Physical Facility Requirements

- Proper Floor Finish
- Wall and ceiling finishes
- Restrooms
- Properly sized water heater
- Adequate hand wash sinks
- Utensil washing
- Food preparation sink
- Mop sink
- Adequate lighting
- Adequate storage
- Dumpster area
- Proper sewage disposal
- Potable water supply

*\*Food facilities must meet minimum requirements & meet the capacity of the operation*

# Processed Food Registration (PFR)

(Regulatory Oversight by  
CA Department of Public Health Food & Drug Branch)

# Processed Food Registration (PFR)

## CA Department of Public Health Food & Drug Branch (FDB):

- Regulates the manufacture, processing, storage & distribution of food products in CA
- A PFR certificate is a firm's basic health permit. The PFR allows firms to *manufacture* products not specifically covered by another FDB license.
- PFR certificates are also required for general food warehouses.
- Warehouses storing molluscan shellfish & organic food products must also obtain a specific certificate or registration for these activities.

# Processed Food Registration (PFR)

## CA Department of Public Health Food & Drug Branch (FDB):

- General foods such as; bakery products, noodles, seafood (except molluscan shellfish), fruit juices, snacks, nuts, oils, processed or packaged vegetables, candy, etc. are regulated by the PFR program.
- The PFR provides evidence to your customers and regulatory agencies that you are licensed and inspected by FDB.

# Processed Food Registration (PFR)

CA Department of Public Health Food & Drug Branch (FDB):

*How can I obtain a PFR application?*

There are 3 ways to obtain a PFR application:

1. Fill out the online application found at <http://www.cdph.ca.gov/programs/Pages/FoodSafetyFormDownload.aspx>
2. Send an email to [FDBInfo@CDPH.CA.GOV](mailto:FDBInfo@CDPH.CA.GOV)
3. Call the Food and Drug Branch and ask to speak to the Processed Food Registration Desk at (916) 650-6500.

# General Food Label Requirements

## (CA Department of Public Health)

### Close up on Food Labels

Information for California Food Processors



California Department of Public Health, Food and Drug Branch

August 2013



The goal of food labeling is to provide consumers with information that is factual and relevant about the products they consume. The food label allows consumers to compare one product to another, gives instructions for safe handling and storage, lists ingredients to help consumers select foods with ingredients they want or need to avoid, and identifies the firm responsible for the product in the case of a defect with the food.

(IP). The PDP is the part of the label consumers see first when selecting a food product. In most cases, the PDP is the front of the package that is likely to be seen during normal methods of display on store shelves. The IP is usually to the immediate right of the PDP (to the left, rear, top or bottom if there is insufficient space to the right of the PDP).

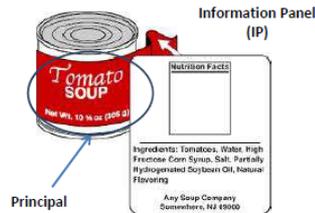
All required information on the label must be presented in a legible manner. It cannot be concealed in any manner such that it is unlikely for the consumer to read. The size of the lettering, unless stated, must be at least 1/16 inch in height. Exceptions may be applied to small, single-serving packages as specified in 21 CFR §101.2. All required information must be in English. Accurately translated information in another language may accompany it.

Certain label information, such as the responsible firm's name and address and ingredient declaration, is required. Other label information, such as health claims and nutrient content claims, are voluntary. These label statements are based on the following statutes:

1. Fair Packaging and Labeling Act (FPLA) of 1967,
2. Federal Food, Drug, and Cosmetic Act (FD&C)
3. Nutrition Labeling and Education Act of 1990 (NLEA),
4. Dietary Supplement Health and Education Act of 1994 (DSHEA),
5. Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and
6. Patient Protection and Affordable Care Act of 2010.

#### Label Panels

A food package usually has at least two distinct areas: the Principal Display Panel or Primary Display Panel (PDP) and the Information Panel



Principal Display Panel (PDP)

Any Soup Company  
Somerville, NJ 08800

