



CHECKLIST FOR HOME FOOD PRODUCTION

- Complete the Application for Cottage Food Establishment. Be sure to include all the information required, including recipes (limit to 10-12 recipes at first, please), labels and/or ingredient lists for each recipe or product, and plans for storage, packaging, transportation and sales.
- If you have pets in your home, be prepared to demonstrate to the inspector how they will be prevented from accessing the kitchen area during processing.
- Any person who will be handling food needs to get a Food Handler's Permit from their local health department.
- Arrange separate storage for all Cottage Food ingredients, including separate refrigeration if needed.
- Products with any of the nine major allergens (peanuts, tree nuts, milk, egg, soy, wheat, sesame, fish, and shellfish) must be prepared in a way that will not contaminate products which do not contain those allergens. Be prepared to explain how you will accomplish this.
- Production of Cottage Food products may not occur at the same time as domestic food preparation in the same kitchen.
- When Cottage Food processing is taking place, all unauthorized persons, including family members and visitors, must be excluded from the kitchen area.
- All cooking utensils and equipment must be washed, rinsed, and sanitized after use or exposure to contamination. Separate utensils for business use only are recommended. Be prepared to demonstrate your procedures.
- Sanitizer test strips must be available for testing of bleach or other sanitizer solution strength; these strips can be obtained at restaurant supply stores.



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- Multi-use equipment and utensils (such as cutting boards, counter tops, knives, spoons, and tongs) shall be constructed of safe materials, corrosion resistant and non-absorbent, and shall be smooth, easily cleanable and durable under conditions of normal use.
- The use of wood is restricted to non-absorbent, hardwood surfaces such as cutting boards.
- Wiping cloths shall be stored in a sanitizing solution, such as diluted bleach or other approved sanitizer, if they are going to be reused for an hour or more.
- All food, equipment and single service articles shall be stored indoors at least six inches above the floor.
- Ingredients, finished products, and single service articles shall be stored separately from domestic foods and supplies, and shall only be used for the Cottage Food production.
- Food, equipment, utensils, or single service articles shall not be stored or prepared in bedrooms, toilet rooms or their vestibules, or in garage areas. Food may be stored in an enclosed garage only in a self-contained refrigerator or freezer, and only if the garage door is kept closed when not in use.
- Garbage and refuse shall be held in durable, easily cleanable insect resistant and rodent resistant containers that do not leak and do not absorb liquids. Garbage containers shall be of a sufficient number to hold all the garbage and refuse that accumulates.
- Clean linens including articles such as wiping cloths shall be stored in a clean place and protected from contamination until used.
- We recommend that you check with your insurance company to determine impacts of a home-based business on homeowner's liability.
- You may also wish to visit <https://secure.utah.gov/account/log-in.html> to register your business with the State.