Cottage Food Establishment **Application**

Division of Regulatory Services

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https://ag.utah.gov/

Utah Department of Agriculture and Food



The Cottage Food Rule, Utah Administrative Code R70-560, allows an individual with a valid Food Handlers Permit, to make and/or package non-potentially hazardous foods in their own home kitchen, as long as there are no pets in the home that can access that kitchen during processing. Cottage food products can only be sold within the state of Utah, either direct retail sales or through retail outlets when properly labeled. For more help in planning out a new business, you can go to this page provided by USU Extension, to read their Guidebooks, particularly the one on Home-Based Food Business.

Permitted foods may include: breads, cakes, cupcakes, honey, popcorn, candy, chocolate, cookies, spices, fruit jams & jellies, dry mixes, royal icing, etc. **Some exceptions apply.**

Not allowed: refrigerated or frozen foods, meat products, tres leches cakes, cheesecakes, custards, cream puffs, eclairs, etc.. Products made using a specialized processing method (i.e. fermentation, pickling, vacuum packing, etc.) and other canned or high-risk foods are also not allowed.

*Note: A lack of complete information may delay application approval and/or the opening of your business. Your application will not be reviewed until payment is received. Prior to commencing food operations, the owner/operator must be approved for a cottage food establishment permit and successfully pass a pre-operational inspection. Though we will attempt to accommodate your schedule, call early to avoid scheduling conflicts and allow time for re-inspection if necessary. Permit fees are non-refundable and non-transferable. All registrations expire on December 31st of each year. Renewals are due prior to January 1st in order to avoid late fees and penalties.

Establishment Information				
Owner's Name:				
Business Name:				
Physical Address: Including City, State, and Zip Code				
County:				
Billing Address: If different from physical address				
Phone Number:				
Email Address:				

	Required A	ttac	chments			
	Recipes with ingredients, amounts, and preparation steps for each product that will be produced Recipe template is available					
	Mockup of Labels or Ingredient List					
$\overline{}$	Special order foods may not require full labeling but will need full ingredient list in lieu of labels Dhoto or link to your Food Grade Poeks ging					
Ш	Photo or link to your Food-Grade Packaging					
Menu: Please check each category of food that is prepared.						
	Cakes		Candy			
	Cupcakes		Chocolate			
	Cookies		Fruit Jams, Jellies or Preserves			
	Bread		Fruit Pies			
	Freeze Dried Candy or Fruit		Honey Must also contact Plant Industry Division to register bee hives			
	Popcorn		Sourdough products Must submit pH of homemade starter from an accredited laboratory			
Other:						
<u>can</u> eva	S foods,* low-acid canned foods, acidified foods, and anot be made under the Utah Cottage Food Rule. Some luation prior to approval. S: Time/Temperature Control for Safety Foods (a product that r	ie pro	oducts may need lab testing and/or a process			
This form and the provisions therein must be submitted to the Support Services Staff at udaf-cottagefood@utah.gov . Submitting this Cottage Food establishment application does not constitute an authorization from the Utah Department of Agriculture and Food to operate a food establishment. Plans will not be reviewed until payment and all attachments have been submitted. STATEMENT: I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior permission from the Utah Department of Agriculture and Food may delay final approval.						
Printed Name: Legal Agent and/or Owner						
Signature:						
Legal Agent and/or Owner						
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