

Cottage Food Establishment Application	Division of Regulatory Services 4315 S 2700 W, TSOB South Bldg., Floor 2 Taylorsville, UT 84129-2128 Phone: (385) 799-0281; Fax: (385) 465-6023 udaf-cottagefood@utah.gov https://ag.utah.gov/	Utah Department of Agriculture and Food 

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

Menu: Please check each category of food that is prepared.

<input type="checkbox"/>	Baked Goods	<input type="checkbox"/>	Cereals, Trail Mix or Granola
<input type="checkbox"/>	Dried Fruits or Chocolate Covered Dried Fruits	<input type="checkbox"/>	Dry Herbs or Seasoning Mixes
<input type="checkbox"/>	Fruit Jams, Jellies or Preserves	<input type="checkbox"/>	Hard Candies, Freeze-Dried Candies or Cotton Candy
<input type="checkbox"/>	Honey <small>Must also contact Plant Industry Division to register bee hives</small>	<input type="checkbox"/>	Nuts, Nut Mixes or Nut Brittles
<input type="checkbox"/>	Popcorn	<input type="checkbox"/>	Repackaging
<input type="checkbox"/>	Roasted Coffee Beans	<input type="checkbox"/>	Sourdough products <small>Must submit pH of homemade starter from an accredited laboratory</small>
<input type="checkbox"/>	Vanilla Extract	<input type="checkbox"/>	Vinegar or Flavored Vinegar
Other: _____			

Required Attachments	
<input type="checkbox"/>	Recipes with ingredients, amounts, and preparation steps for each product that will be produced <small>Recipe template is available</small>

Cottage Food Standards

All persons engaged in the Cottage Food operation must hold a valid food handlers permit. All persons displaying signs of illness, open wounds, or sores must be excluded from the home kitchen during food preparation, and all pets must be excluded from the home kitchen during food preparation. All persons must maintain proper personal hygiene and wear appropriate outer clothing (i.e. no open-toe shoes, no shorts, no jewelry, hair restraints, etc.). Smoking, eating, or drinking are not permitted within the home kitchen during food preparation. All food-contact surfaces of equipment and utensils must be cleaned and sanitized prior to food preparation and as needed during operation to prevent contamination.

Prior to commencing food operations, the owner/operator must be approved for a Cottage Food establishment permit and successfully pass a pre-operational inspection. The following is a checklist of items required to complete the pre-operational inspection:

- Be able to show your current food handlers permit;
- Have gloves, hair restraint (hairnets or a clean hat), sanitizer (disinfecting bleach or quaternary ammonium) and correct sanitizer concentration test strips (available in restaurant supply stores). Be sure the test strip type matches the type of sanitizer you plan to use;
- Samples of your labels meeting the requirements of 21 CFR 101 and R70-560-6. See the [Basic Labeling Guidelines](#) for specific details;
- Samples of your food-grade packaging materials;
- Separate refrigerator with thermometer, running at temperature (41 degrees F or less) to store ingredients that require refrigeration (eggs, butter, milk, etc.). This refrigerator can only be used for business purposes; no personal use;
- Separate storage for your dry ingredients (separate cupboard or shelves in a protected location, enclosed container on high shelf of pantry, etc.);
- Be able to explain your warewashing procedures. Acceptable choices include: Two compartment sink (wash and rinse), basin on counter to contain sanitizer solution, and drain rack to air dry; or Two compartment sink, plan to drain and clean one side to fill with sanitizer after wash and rinse steps, drain rack to air dry; or In-home dishwasher to wash and rinse, remove from washer while still wet, sanitize in sink or basin, return to dishwasher or drain rack to air dry;
- Have a written procedure for responding to vomiting or diarrheal events.

I have read and I agree to comply with the above standards and requirements. I acknowledge and understand that my application is subject to immediate rejection if any of the above conditions are not followed.

Permitted Cottage Food Products

A list of permitted Cottage Food products can be found on our [website](#). Recipes that fall outside the scope of this approved list will be rejected and will not be reviewed. These permitted Cottage Food products are considered non-potentially hazardous and may be safely prepared in a home kitchen in accordance with program standards. A food that requires time or temperature control for safety to limit pathogenic microorganism growth or toxin formation are not permitted under the Cottage Food Program. **Please note that permit fees are non-refundable and non-transferable.**

I have read and I acknowledge that my recipes submitted in this application fall under the scope of this approved list. I acknowledge and understand that my application is subject to immediate rejection if any of the above conditions are not met.

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.

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. Applications will not be reviewed until payment and 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

Date: ____ / ____ / ____