



Farmer's Markets and Cottage Foods

Mississippi State Department of Health

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So what is a Cottage Food Product?

- Made in the kitchen of a private home
 - House
 - Apartment
 - Condo
 - Rental house
- Non-Potentially Hazardous Food
 - No time and or temp control for food safety

< \$20,000 PER YEAR

Approved Foods

DO NOT require refrigeration

- Baked Goods – without cream, custard, or meat fillings, such as breads, biscuits, cookies, pastries, cakes, and tortillas
- Candy
- Chocolate covered non perishable foods such as pretzels, nuts, and dried fruit (except for melons)
- Dried Fruit (except for melons)
- Dried Pasta
- Dried Spices
- Dry Baking Mixes
- Granola, cereal, and trail mixes
- Dry rubs
- Fruit Pies
- Jams, jellies and preserves complying with 21 CFR 150
- Nut mixes (removed nut butters)
- Popcorn
- Vinegar and Mustard
- Waffle Cones
- Acidified products that meet 21 CFR 114



Acidified Foods

21 CFR 114

- Acid/acid foods added
 - i.e. Beans, cucumbers, cabbage, artichokes, cauliflower, peppers, tropical fruits



- Water activity (A_w) >0.85 and $\text{pH} \leq 4.6$
- Generally labeled “Pickled ...”
- If product is questionable, you must be able to provide proof of pH or product safety.

Showing proof of safe product

- Contact
 - Mississippi State University Dept. of Food Science
 - Dr. Juan Silva
 - Box 9805
Mississippi State, MS 39762
Phone: (662)325-3200



Why can't I make my Grannie's Famous Turkey Giblet Pie?



- Cottage foods are low risk food products
- Licensed and inspected retail facilities have met the requirements for training, food safety and handling

Not allowed

- Meats – beef, pork, horse, deer, etc.
- Poultry
- Fish
- Dairy – including custards, yogurt, milk, cheeses
- Eggs – exception – hard boiled air cooled shells intact
- Cooked vegetables
- Raw seed sprouts
- Sliced melons
- Garlic and other fresh herbs in oil
- Cooked potatoes
- Legumes
- Beans
- **Nut butters**
- **Fruit/vegetable juices**
- Rice
- Low acid canned foods (pH >4.6)
- Smoked fish
- Home (non-commercially) pasteurized anything
- Pre-cooked foods



8/2014 changes to MSDH Cottage Food Operation: Frequently Asked Questions

#4. Added “...and have not been found by FDA to support the growth of pathogens”

- Chocolate covered...added “except for melons”
- Dried fruits...added “except for melons”
- Removed “and nut butters”

#7. Added “nut butters, fruit/vegetable juices,”

#14. Added “home” kitchen

#17. Added “Sales must be directly from the producer to the end consumer.”

Labeling Requirements

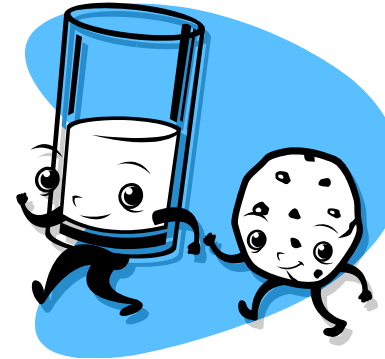
- Name and Address
- Name of product
- Ingredients – in descending order of weight
 - Refer to Dr. Silva/MSU Food Science Dept. if help is needed
- Net weight or volume
 - Weight of product minus container
- Allergen claims if any
 - Milk, eggs, wheat, soy, peanuts, tree nuts, shellfish, fish
 - Must declare which tree nut – i.e. Pecan, Hazelnut, Cashew
- Statement in 10pt font “Made in a cottage food operation that is not subject to Mississippi’s food safety regulations”

Cottage Food Label

Made in a cottage food operation that is not subject to Mississippi's food safety regulations

Chocolate Chip Cookies

Holly Homemaker
123 Foodstuff Lane
Casserole City, MS 12345



Ingredients: Enriched flour (Wheat flour, niacin, reduced iron, thiamine, mononitrate, riboflavin and folic acid), butter (milk, salt), chocolate chips (sugar, chocolate liquor, cocoa butter, butter fat (milk), soy lecithin as an emulsifier), walnuts, sugar, eggs, salt, artificial vanilla extract, baking soda.

Contains: wheat, eggs, milk, soy, walnuts

Advertising....Is not allowed

- No Facebook
- No fliers
- No business cards left (fishbowls)
 - Exception – when selling, putting in with product
- No newspaper ads
- No websites



Transactions

- Occur from seller to buyer
 - No internet sales
 - No distribution
 - i.e. Selling wholesale to a store then the store reselling
 - Need a production permit
 - No mailing
 - Products sold only in MS



Boutique Markets

- NO
- Processing permit – acting as distributor

Farmer's Markets...and the like

- Items for sale must be prepackaged
 - No assembly or processing on site
 - If doing so will need a temporary permit and utensil/hand washing capabilities
- Each item must be labeled
- Free samples are ok!



Additional Requirements

- Business license
- City or county ordinances
- Taxes, zoning, and insurance
- Other permits may required

Enforcement

- If producing PHF/TCS foods, enforcement is issued
- Cottage foods are not regulated
 - Investigations are initiated after a complaint is made
- If you have questions or doubts on product
 - Division of Food Protection
 - Program Specialist

facebook



Thank you for your time!

Mississippi State Department of Health

HealthyMs.com

Division of Food Protection

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