

Concept to Reality for Food Business Start-ups in Pennsylvania

MENTORING FOOD BUSINESS CLIENTS IN PENNSYLVANIA

About SCORE

As a resource partner of the SBA, we help small businesses by:



Providing free
business advice
and mentoring



Offering low or
no-cost business
training



Sharing free business
templates and
resources

Request a SCORE mentor at www.score.org/find-mentor

Your Presenter



- >30 years with Penn State Extension
- Food and farm business start-up and development
- Business plan and SBIR grant application coach
- Trained educators and mentors in Pennsylvania, West Virginia, Maryland, Tennessee and Oregon to work with food business owners
- “Lifelong learning” as the food business environment changes to support our clients

No such thing as a “simple food business”

Sigh...making food used to be so simple

- The chain from the farm to the table has lengthened
- Different standards for food businesses, based on
 - type of food
 - the way it is marketed
 - where the “kitchen” is located
 - amounts of revenue generated



Accepting that one size does NOT fit all

Picking the path that best fits

- Non-regulated
- Residential kitchen
- Commercial kitchen/processing
- Retail sales

And being ready to pivot!



Path 1: Exceptions to the rule

- Cooking schools/demonstrations
- Personal chef
- Bed & Breakfast (breakfasts only)

Cooking Schools and Demonstrations



- Considered an “educational endeavor”
- Participants see kitchen and food prep
- Participants can judge sanitation and standards – determine whether to eat

Personal Chef

- Using the customer's kitchen
- Sanitation is under control of the customer
- Finished items packed in customer's refrigerator/freezer (no transportation of product, compared with caterer)



Bed and Breakfast



Per 7 PA Code Chapter 46 (“PA Food Code”)

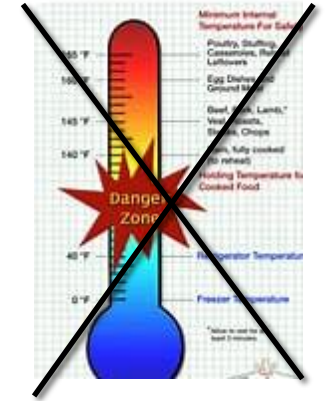
Retail food establishment—

(i) An establishment which stores, prepares, packages, vends, offers for sale or otherwise provides food for human consumption and which relinquishes possession of food to a consumer directly, or indirectly, through a delivery service such as home delivery of grocery orders or delivery service provided by common carriers.

(ii) The term does not include dining cars operated by a railroad company in interstate commerce or a bed and breakfast homestead or inn.

Path 2: Limited Food Establishment

- 'Limited' types of food processing
- Intent to sell food made in a 'residential style kitchen'
- No “Potentially Hazardous Foods” (PHF)
 - PHF is now called “TCS” – Time/Temperature Controlled for Safety
 - Only shelf-stable foods in LFE
- Items can only be sold in Pennsylvania



Limited Food Establishment Uses

- Warehousing (storing) food on a residential property
- Processing/handling food from a home -residential kitchen
- Processing/handling food in a kitchen that does not meet regulatory standards (more like a residential-style kitchen) in alternate locations to one's home
 - Church or fire hall
 - Remodeled garage, basement, or out-building

General Rules

- No animals/pets **at any time**
- Children not permitted in the kitchen during processing
- Water supply must be approved; private sources must be tested for coliform bacteria and nitrate/nitrite (re-test monthly or annually)
- Must comply with local zoning and ordinances



General Rules (continued)

- All ingredients properly stored, separate from those for personal use
- Restricted use of kitchen during any commercial processing
- Comply with all state and federal laws and regulations
- Registration fee and inspection required by PDA
- All foods appropriately labelled

Types of food - LFE

- Baked goods
- Dried herbs, spices, seasonings
- Dressings, sauces
- Acidified foods
- Butters, spreads
- Dehydrated foods
- Chocolate/fudge/candy
- Honey
- Jams/jelly
- Nut mixes
- Beef/meat jerky
- Maple syrup and other products

“Downsides” of setting up an LFE

- Can't sell by internet or out-of-state (limited wholesale potential)
- Limits on diversification
- Success means you run out of production space
- Ever-tightening food safety regulations that change the “limited” list

https://www.agriculture.pa.gov/consumer_protection/FoodSafety/manufacturing-packing-holding-distribution/Pages/Limited-Food-Establishment.aspx



Pennsylvania
Department of Agriculture

APPLICATION PACKET FOOD ESTABLISHMENT REGISTRATION

LIMITED FOOD ESTABLISHMENTS

Food produced or stored in home or home-style kitchens
**This registration is not permitted in Philadelphia County*

CONTENTS:

- **Application for Limited Food Establishment Registration**Pages 2 – 7 (Required)
- Requirements for Home Processors Pages 8 – 16
- Specific Commodity Requirements
 - Baked GoodsPage 11
 - Jams & JelliesPage 11
 - Beverages, Drinks & JuicesPage 12
 - Canning of Acid/Acidified/Fermented FoodsPage 13
 - LACF, Candy & Other FoodsPage 15
- Getting Started with your Limited Food BusinessPage 16
- References, Resources and FSMA informationPage 17

Enclosed are the necessary forms and application for obtaining a Registration as a “Limited Food Establishment” from the Pennsylvania Department of Agriculture. Types of operations that would be considered “limited food establishments” may include, but are not limited to:

- Warehousing (storing) food on a residential property;
- Processing/handling food from a home -residential kitchen,
- Processing/handling food in a residential-style kitchen (not meeting regulatory standards), in alternate locations, such as a church, fire hall, or remodeled garage area or out-building.

According to the Food Safety Act ([3 Pa.C.S.A. §§5721 – 5737](#)) “...it shall be the duty of every person operating a food establishment within this Commonwealth to register...”

Bureau of Food Safety and Laboratory Services
2301 N. Cameron St. | Suite 112 | Harrisburg, PA 17110-9408 | 717.787.4315 | <https://www.pa.gov/en/agencies/pda/food-safety.html>

Questions?

Path 3: Commercial Food Establishment


- For businesses that prepare, package, or distribute food.
 - Business, not facility, is registered
 - Non-residential kitchen (think mini factory)
- TCS foods allowed

Type of Operation (Sub-Classification):

<input type="checkbox"/> Acid/Acidified Food	<input type="checkbox"/> Low Acid Canned Food	<input type="checkbox"/> Aseptic Packaging	<input type="checkbox"/> Bakery	<input type="checkbox"/> Candy
<input type="checkbox"/> Cereal	<input type="checkbox"/> Egg Plant	<input type="checkbox"/> Fruits & Vegetables	<input type="checkbox"/> Grain Mill	<input type="checkbox"/> Honey
<input type="checkbox"/> Juice/Cider	<input type="checkbox"/> Beverage (Alcoholic)	<input type="checkbox"/> Beverage (Non-Juice/Non-Alcoholic)	<input type="checkbox"/> Jams/Jellies	<input type="checkbox"/> Seafood
<input type="checkbox"/> Snack foods	<input type="checkbox"/> Bottled Water	<input type="checkbox"/> Maple products		
<input type="checkbox"/> USDA-inspected foods	<input type="checkbox"/> USDA-exempt Meat/Poultry			
<input type="checkbox"/> Other: _____				

- Most require a “food safety system” – governed by the Food Safety Modernization Act (FSMA)

https://www.pa.gov/content/dam/copapwp-pagov/en/pda/documents/consumer_protection/foodsafety/manufacturing-packing-holding-distribution/commercial-food-establishments/documents/Modernized GMPs Checklist for PA Food Establishments.pdf

			Current Good Manufacturing Practices (GMPs) -- Food Establishment Checklist* --	
PERSONNEL – Qualification & Training				Yes/No/NA
1.	§117.4(a)	Did you ensure that all individuals engaged in manufacturing, processing, packing, or holding food are qualified to perform their assigned duties?		
2.	§117.4(c)	Did you ensure that supervisory personnel have the education, training, or experience (or a combination thereof) necessary to supervise the production of clean and safe food?		
3.	§117.4(b)	Did you train employees in the principles of food hygiene and food safety?		
4.	§117.4(d)	Do you have and maintain records documenting training of qualified individuals?		
5.	§117.305	Do your training records meet general record requirements (facility name/address, trainer sign/date, accurate, legible, etc.)?		
6.	§117.315	Did you retain training records for at least 2 years after they were prepared?		
PERSONNEL – Employee Health & Hygienic Practices				Yes/No/NA
7.	§117.10(a)	Does management take all reasonable measures and precautions to ensure disease control by excluding employees who by supervisory observation or medical examination appear to be ill or have open lesions or other abnormal source of microbial contamination?		
8.	§117.10(a)	Are employees instructed to report health conditions that might contaminate food, food product surfaces or food packaging materials to their supervisor?		
9.	§117.10(b)(1)	Do employees protect against contamination of food and allergen cross-contact by properly wearing suitable outer garments, hair nets, beard coverings, etc.?		
10.	§117.10(b)(2)	Do employees maintain adequate personal cleanliness?		
11.	§117.10(b)(3)	Do employees wash hands thoroughly before work and after each absence from their work station?		
12.	§117.10(b)(4)	Do employees remove unsecured jewelry and other objects that might fall into food?		
13.	§117.10(b)(5)	Are gloves used for food handling made of an impermeable material and maintained in a clean sanitary condition?		
14.	§117.10(b)(6)	Do employees properly wear effective hair restraints (hair and beard covers, etc.)?		
15.	§117.10(b)(7)	Do employees store clothing or other personal belongings away from areas where food is exposed or where equipment or utensils are washed?		
16.	§117.10(b)(8)	Do employees confine eating, drinking, gum chewing, and use of tobacco to areas where food is not exposed or equipment and utensils are not washed?		
17.	§117.10(b)(9)	Do employees protect against allergen cross-contact and against contamination with microorganisms or other foreign substances such as perspiration, cosmetics, medicines, etc.?		
FACILITY & GROUNDS				Yes/No/NA
18.	§117.20(a)	Are the grounds about your plant under your control kept in a condition that will protect against the contamination of food?		
19.	§117.20(a)(1)	Are areas within the vicinity of the plant kept free from litter and waste with grass and weeds trimmed?		
20.	§117.20(a)(2)	Are roads, yards and parking lots maintained to prevent sources of contamination?		
21.	§117.20(a)(3)	Is there adequate drainage of outside areas that may contribute to contamination?		
22.	§117.20(a)(4)	Are systems for waste treatment and disposal operated in a manner to protect against contamination?		
23.	§117.20(a)(5)	Are steps taken to prevent potential sources of food contamination where bordering grounds not under the control of the facility are not maintained?		
24.	§117.20(b)	Are the plant buildings and structures of suitable size, construction, and design to maintain sanitary operations and to produce safe food?		
25.	§117.20(b)(1)	Does the plant building(s) provide sufficient space for placement of equipment and storage of materials to permit maintenance of sanitary operations and production of safe food?		

* This document serves as a guide only. The official regulations can be found in 21 CFR Part 117 which can be accessible at: <https://www.ecfr.gov/title21/title21-117.html> Rev. 6/2018 p.1

Production alternatives for TCS or internet sales

- Set up your own commercial facility
- Restaurant kitchen after hours
- Ghost or cloud kitchen
- Shared kitchen
Listing at <https://www.thekitchendoor.com/>
- Co-packer

What's the difference between an LFE and an FE?

- FDA requirements following Title 21 of the federal code with exceptions:
 - milk or milk product permits
 - firms under sole jurisdiction of USDA/FSIS
- All PDA registered food establishments comply with applicable portions of the Food Safety Modernization Act (FSMA) rules unless specifically exempted in the rules
 - preliminary product tests
 - additional process training
 - written food safety plan

Information for Food Establishments

- PDA “Commercial Food Establishment”

https://www.agriculture.pa.gov/consumer_protection/FoodSafety/manufacturing-packing-holding-distribution/commercial-food-establishments/Pages/default.aspx

- FDA “How to Start a Food Business”

<https://www.fda.gov/food/food-industry/how-start-food-business>



APPLICATION PACKET FOOD ESTABLISHMENT REGISTRATION

FOOD ESTABLISHMENTS

Manufacturing, Processing, Distribution, Warehousing, Wholesale

CONTENTS:

- Cover Letter & Mailing Addresses Page 2
- **Application for Food Establishment Registration** **Pages 3 – 7 (Required)**
- Application Instructions for Food Establishments Pages 8 – 12
- Guidelines for Food Establishments Page 13
- Current GMPs – Updated & Clarified Pages 14 – 19

2301 N Cameron Street Suite 112 Harrisburg, PA 17110-9408
www.agriculture.pa.gov/estsafe
717.787.4315

Food Safety Risk Management in 2025



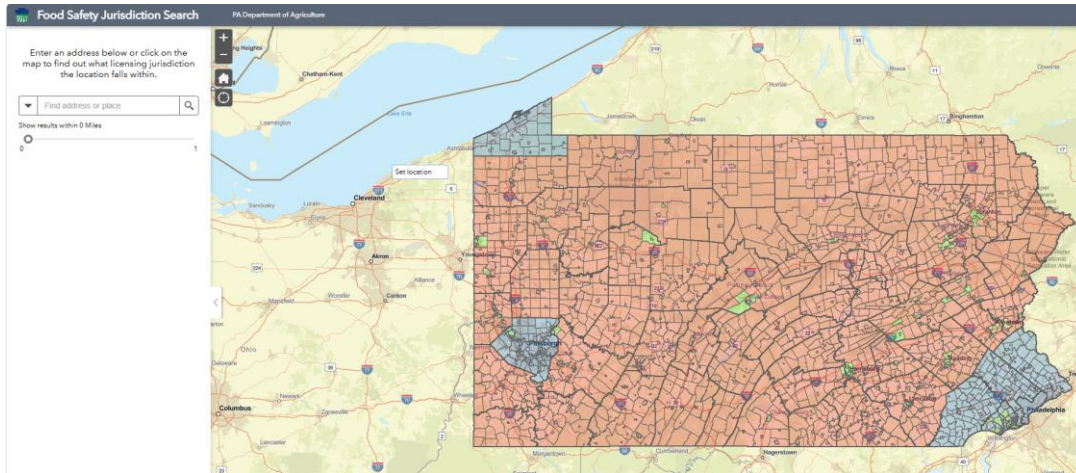
Graphic from Food Safety News, Letter from the Editor, January 29, 2023

Path 4: Retail Food Enterprises

- Retail Food Facilities (restaurants, caterers, bar/clubs, beer distributors, grocery stores, convenience stores, corner markets, delis, butcher shops, retail bakeries, schools, food auctions)
- Farmers Markets
- Mobile Food Facilities
- Fairs, Temporary Events

Regulated by????

<https://padeptag.maps.arcgis.com/apps/webappviewer/index.html?id=08a8161a465944f999388e34d0acf972>



- Some Retail Food Facilities in Pennsylvania are not under PDA jurisdiction
 - County health departments in Allegheny, Bucks, Chester, Erie, Montgomery and Philadelphia Counties
 - Some local municipalities, boroughs, townships and cities inspect and license.
- Check the Local Health Departments list
- No reciprocity between local health departments and PDA
- Mobile and farmers market food may deal with more than one jurisdiction.

Retail Food Facilities

<https://www.pa.gov/agencies/pda/food/food-safety/retail-food/retail-food-facilities-and-restaurants>

Retail Food Facility Licenses are issued to:

- Restaurants
- Bars
- Clubs
- Food Auctions
- Grocery Stores
- Convenient Store
- Beer Distributors
- Schools
- Caterers
- Similar public food facilities where food is sold or served directly to a consumer from a physical location or facility.

All retailers are required to obtain a Retail Food Facility License PRIOR to operating a Retail Food Facility. This includes new facilities and change of ownerships for existing businesses. Licenses are non-transferable to another proprietor, new facility or location.

Contact

717-787-4315

RA-FoodSafety@pa.gov

Heather Sanders

Program Specialist

223-666-2559

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Publications

- [SAMPLES-Guidelines for Product Samples \(PDF\)](#)
- [Service Animals Allowed \(PDF\)](#)

Retail Food Facilities



Pennsylvania
Department of Agriculture

APPLICATION PACKET RETAIL FOOD FACILITIES

RETAIL FOOD FACILITIES AND RESTAURANTS

Any facility selling or serving food to the end consumer

CONTENTS:

- **Application for Retail Food License**Pages 2 – 10 (Required)
- Application InstructionsPages 11 – 15
- Guidelines for Preparation of Floor Plans and Equipment.....Pages 15 – 18
- Sample Charts and SchedulesPages 19 – 20

This application is NOT for Mobile Food Facilities, Change of Ownership, Remodels or Retail Food Facilities in Local Health Departments.

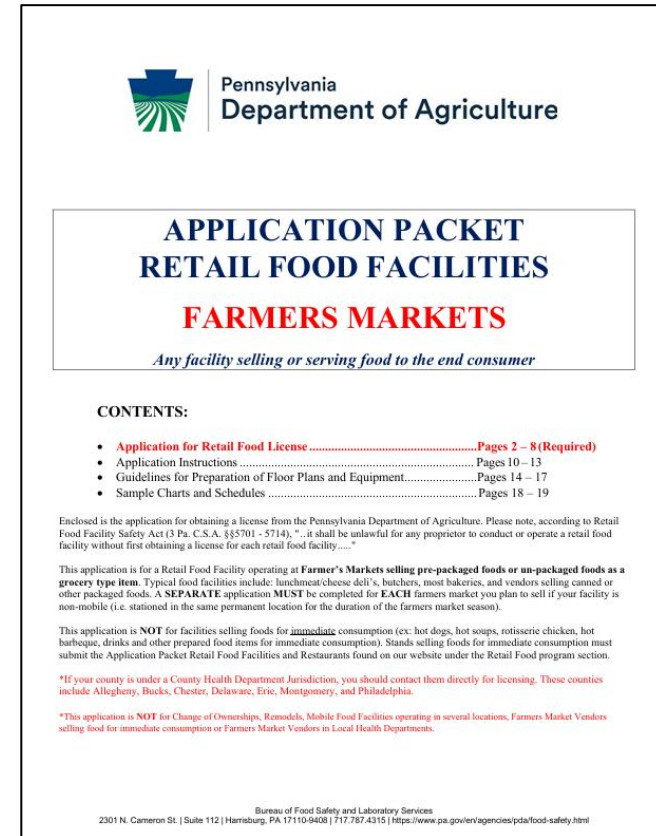
7 Pa. Code, Chapter 46, Food Code, the Rules and Regulations of the PA Department of Agriculture, are issued under the Retail Food Facility Safety Act (3 Pa. C.S.A. §§5701 - 5714) and require that properly prepared plans and specifications for construction, remodeling or alteration of a retail food facility must be submitted to and approved by the Department before food can be prepared, served and sold. PDA follows the most current version of the FDA Model Food Code as its regulations. The Retail Food Facility Safety Act also requires that "New" Proprietors, or Owners, of a Retail Food Facility apply for licensing as all licenses are non-transferable between proprietors.

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Farmers Market Stands

[www.agriculture.pa.gov/consumer_protection/FoodSafety/Retail Food/Pages/Farmers-Markets.aspx](http://www.agriculture.pa.gov/consumer_protection/FoodSafety/RetailFood/Pages/Farmers-Markets.aspx)

- Individual stands must obtain their own license to operate
- Multiple farmers markets → multiple licenses
- All foods and beverages sold from an approved source
- Fee/exemption depends on what is sold at the stand
 - Pre-packaged non-TCS foods ONLY
 - Raw agricultural commodities ONLY



Mobile Food Facilities



- Food trucks, stick stands, carts, and other structures, mobile/transitory by design from which food is stored, prepared, processed, distributed or sold
- Physically located at one site or location for **no more than 14 consecutive days**
- If physically located at any one site for **more than 14 consecutive days**, it is **NOT** a mobile food facility

Great resource for Mobile Food Facilities

https://www.pa.gov/content/dam/copapwp-pagov/en/pda/documents/consumer_protection/foodsafety/retail-food/documents/mobile%20food%20facility%20operation%20guide.pdf



Pennsylvania Department of Agriculture

UD 10/2025

MOBILE FOOD FACILITY OPERATION GUIDE

The Mobile Food Facility (MFF) Operational Guide is intended to help you set up and operate your mobile food facility in a sanitary and safe manner. By focusing on critical food safety practices, you will reduce the possibility of foodborne illness. While this guide provides some detailed information about operating a mobile food facility, it does not contain all the requirements for your facility. Retail food facilities, which include MFFs, are required to comply with the most recent version of the FDA Food Code which can be found on the Department's website under the Retail Food Program at <https://www.pa.gov/agencies/pda/food/food-safety>.

What is a Mobile Food Facility?

Mobile food facilities are a type of restaurant that can move from place to place and prepare, process, distribute, or sell food to customers. This can include mobile trucks, carts, trailers, or stick stands. The entire set-up, including any required hand sinks and ware-washing must be able to move and stay with the unit and be operational at each location. Each MFF can vary in equipment and design, depending upon the type of food and service intended by the operator.

Types of MFFs

There are four types of mobile food facilities. The mobile food facility types are based on the menu using the highest risk level of food/beverage proposed to be produced during operation.

MFF Type 1

- Only non-TCS (Time/Temperature Controlled for Safety) food or otherwise known as shelf stable food that is pre-packaged
- No preparation, assembly, or repacking is taking place
- Only bottled or canned drinks, no fountains or other dispensers
- *Examples: chips, canned soda, cookies, candy*

MFF Type 2

- Commercially pre-packaged refrigerated/TCS food only (Receive-Store-Hold)
- No preparation, assembly, or repacking is taking place
- *Examples of food offered: Packaged ice cream, single serving size packaged snacks, frozen packaged meat, packaged milk.*

MFF Type 3

- Any unpackaged food (TCS or non-TCS) Food Preparation with no cook step (Store-Prepare-Serve)
- Food Preparation with cooking for same day service only (Store-Prepare-Cook-Serve).
- Reheating of a commercially processed food item (Store-Reheat-Hold-Serve).
- May be required to return to a Commissary* and may operate in conjunction with a Permanent Food Facility that may or may not have a Commissary on-site. A commissary is **always required** if
 - TCS food is opened and required to be date marked for later use.
 - Food preparation takes place off of the MFF
- *Examples of food offered: Hot dogs, grilled sandwiches, salads, shaved ice, kettle corn, nut roasting, lemonade, coffee*

MFF Type 4

- Food that is cooked and cooled (Store-Prepare-Cook-Cool-Store-Reheat-Serve)
- Commissary always required if storing food that has been cooled (from ambient or hot). Ex: keeping cooked food for the next service day and/or making cooked food in advance
- *Examples of food offered: cold brew coffee, pulled pork, brisket, chicken salad from scratch, soups, any food that is cooked and cooled*

Bureau of Food Safety and Laboratory Services
2301 N. Cameron St. | Suite 112 | Harrisburg, PA 17110-9408 | 717.787.4315 | <https://www.pa.gov/agencies/pda/food/food-safety.html>

No such thing as a “simple food business”



- Every business is unique
- The answer is frequently “it depends”

BUT

- There are great resources and guides available to help find the path from concept to reality

Questions?

Helpful Links

- Find SCORE resources for small businesses at www.score.org/templates-resources
- Find more SCORE live and recorded workshops and courses at www.score.org/get-business-training
- Specific to this presentation: [Your Food Business Recipe Risk Management Workbook Set](#)
- Book an appointment with a SCORE mentor at www.score.org/find-mentor



Questions after today:

Winifred McGee

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winifred.mcgee@scorevolunteer.org

717-471-4954 (leave a voicemail)

**THANK YOU FOR YOUR
PARTICIPATION**



Funded in part through a cooperative agreement with the U.S. Small Business Administration.

All opinions, conclusions, and/or recommendations expressed herein are those of the author(s) and do not necessarily reflect the views of the SBA.

Links for Cottage Food Information, by State

Alabama (referencing the Extension blog because a state site has a document that is not secure)

<https://www.aces.edu/blog/topics/cottage-food-law/alabama-cottage-food-law-basic-rules-and-regulations/>

Alaska (called homemade food)

<https://dec.alaska.gov/eh/fss/homemade-food/>

Arizona

<https://www.azdhs.gov/preparedness/epidemiology-disease-control/food-safety-environmental-services/cottage-food-program/index.php>

Arkansas (the Food Freedom Act replaced Cottage Food Law in 2021)

<https://www.uaex.uada.edu/business-communities/ced-blog/posts/2021/june/Arkansas-Food-Freedom-Act-To-Replace-Cottage-Food-Law.aspx>

California

<https://www.cdph.ca.gov/Programs/CEH/DFDCS/Pages/FDBPrograms/FoodSafetyProgram/CFORrequirements.aspx>

Colorado

<https://cdphe.colorado.gov/dehs/cottage-foods>

Connecticut

https://portal.ct.gov/dcp/food-and-standards-division/cottage-food/cottage-food-home?language=en_US

Delaware

<https://dhss.delaware.gov/dph/hsp/ofpcfe/>

Florida

<https://www.fdacs.gov/Business-Services/Food/Food-Establishments/Cottage-Foods>

Georgia (new rules effective July 1, 2025)

<https://www.agr.georgia.gov/cottage-food>

Hawaii

<https://health.hawaii.gov/san/files/2019/09/HMF-HANDOUT.pdf>

Idaho

<https://cdh.idaho.gov/wp-content/uploads/2023/10/Cottage-Foods-Fact-Sheet.pdf>

Illinois

<https://dph.illinois.gov/topics-services/food-safety/cottage-food.html>

<https://extension.illinois.edu/sites/default/files/2025-04/accessibledocuments/cottage-food-guide.pdf>

Indiana (Home-based vendors)

<https://www.in.gov/health/food-protection/files/Home-Based-Vendors-FAQ-FINAL.pdf>

Iowa

<https://dial.iowa.gov/licenses/food-establishments-hotels/cottage-food-law>

Kansas (double check with <https://www.agriculture.ks.gov/divisions-programs/food-safety-and-lodging/laws-regulations-code-for-food-safety-lodging>) See following page.

Not a separate Kansas Cottage Food program but useful 3rd party analysis is at

<https://ij.org/issues/economic-liberty/homemade-food-seller/kansas/>

Another useful analysis says these are guidelines for Kansas home made commercial foods (pay attention to the highlighted options, and see if

- No license required
- No food safety certificate required
- No limit on annual sales
- Food limited to non TCS (Temperature Control for Safety) only – this is standard across the country as all cottage food operations are limited to non-potentially hazardous / TCS foods.
- Products must be labeled

And, KANSAS COTTAGE FOOD LAWS – PROHIBITED FOODS

- Raw dough
- Acidified, low acid canned foods

- cured foods
- fermented foods
- juices
- Pickles
- Salsa
- Sauerkraut
- candies (soft candies such as chocolates may be allowed after testing, so check with your local health department)
- cream filled pastries and breads

Kentucky

<https://www.chfs.ky.gov/agencies/dph/dphps/fsb/Pages/homebasedprocessing.aspx>

Louisiana – Cottage Food is “buried” in these regulations;

<https://www.legis.la.gov/legis/law.aspx?d=98431>

There is a good resource for you as mentor to look at to help you understand the state regulations and some additional provisions (such as product liability insurance)

<https://legalclarity.org/louisiana-cottage-food-law-compliance-and-regulations-guide/>

Maine

https://www.maine.gov/dacf/qar/permits_and_licenses/documents/home-license-101.pdf

Maryland

[https://health.maryland.gov/phpa/OEHFP/OFPCHS/Documents/MDH%20Cottage%20Food%20Businesses_March_2025_FINAL%20\(1\).pdf](https://health.maryland.gov/phpa/OEHFP/OFPCHS/Documents/MDH%20Cottage%20Food%20Businesses_March_2025_FINAL%20(1).pdf)

Massachusetts (overview; scroll to the end for a link to the guide)

<https://www.mass.gov/info-details/residential-kitchen-questions-and-answers#what-activities-in-a-residential-kitchen-require-a-permit>

Michigan

<https://www.michigan.gov/mdard/food-dairy/michigan-cottage-foods-information>

Also good MSU extension article at

https://www.canr.msu.edu/news/can_i_sell_this_the_michigan_cottage_food_law

Minnesota (already regulations, but new law in 2027 – there’s a link to current Cottage Food Exemption)

<https://www.mda.state.mn.us/food-feed/cottage-food-law-guidance>

Mississippi

https://msdh.ms.gov/msdhsite/_static/resources/5375.pdf

Missouri

<https://health.mo.gov/safety/foodsafety/pdf/home-based-kitchen-food-prod-guidance.pdf>

Montana (this combines Farmers Market and Cottage Foods Info on one page – scroll down)

<https://dphhs.mt.gov/publichealth/EHFS/cottagefoodfarmersmarkets>

Nebraska

<https://nda.nebraska.gov/fscp/foods/cottagefood>

Also a good source of information

<https://cottagefoodlaw.unl.edu>

Nevada (due to change in 2027, but the following link covers the current program as well)

<https://www.southernnevadahealthdistrict.org/permits-and-regulations/cottage-food-operations/>

New Hampshire (called Homestead Food Operations)

<https://www.dhhs.nh.gov/programs-services/environmental-health-and-you/food-protection/homestead-food-operations>

New Jersey

<https://www.nj.gov/health/cottagefood/>

New Mexico (called the New Mexico Homemade Food Act)

<https://www.cabq.gov/environmentalhealth/food-safety/new-mexico-homemade-food-act>

New York (called Home Processor Exemption)

<https://agriculture.ny.gov/food-safety/home-processing>

North Carolina (called Home Processor)

<https://www.ncagr.gov/divisions/food-drug-protection/food-program/food-drug-food-program-home-processor>

North Dakota

<https://www.hhs.nd.gov/health/food-and-lodging/cottage-food>

Ohio

<https://agri.ohio.gov/divisions/food-safety/resources/cottage-food>

Oklahoma (called Homemade Food)

<https://oklahoma.gov/content/dam/ok/en/health/health2/aem-documents/protective-health/consumer-health-services/food-service/ffa-memo.pdf>

Oregon (called Cottage Food Exception)

<https://www.oregon.gov/oda/Documents/Publications/FoodSafety/CottageFoodExemptionENG.pdf>

Pennsylvania (called Limited Food Establishment)

<https://www.pa.gov/agencies/pda/food/food-safety/limited-food-establishment->

Rhode Island

<https://health.ri.gov/food-safety/cottage-foods>

South Carolina

https://agriculture.sc.gov/wp-content/uploads/2025/07/SCHome-basedFoodProductionLawBook2025_digital.pdf

South Dakota

<https://extension.sdstate.edu/south-dakota-cottage-home-processing-food-safety>

Tennessee

https://foodscience.tennessee.edu/wp-content/uploads/sites/52/2022/08/PB-1909_FoodFreedomAc-web.pdf

Update 2025 State Bill <https://tnhousegop.org/press-releases/2025/04/general-assembly-approves-expansion-of-food-cottage-law/>

Texas

<https://www.dshs.texas.gov/retail-food-establishments/texas-cottage-food-production>

Utah

<https://ag.utah.gov/regulatory-services/cottage-food-production/>

Vermont (Called Home-based Food Licenses)

<https://www.healthvermont.gov/environment/food-lodging-program/home-based-food-licenses-and-exemptions>

Virginia (Called Home Kitchen Food Processing Exemption)

<https://www.vdacs.virginia.gov/pdf/kitchenbillfaq.pdf>

Washington

<https://agr.wa.gov/departments/food-safety/food-safety/cottage-food>

Washington DC (there are several cities, like DC, that have their own ruling on cottage food)

<https://dchealth.dc.gov/publication/cottage-food-businesses>

West Virginia (falls under Farmers Market Vendor program, WV Department of Agriculture)

<https://agriculture.wv.gov/divisions/regulatory-and-environmental-affairs/farmers-market/>

https://legalclarity.org/west-virginia-cottage-food-laws-what-you-need-to-know/#google_vignette

Wisconsin

https://docs.legis.wisconsin.gov/misc/lc/issue_briefs/2025/consumer_protection/ib_wis_cottage_food_law_ag_2025_06_18

Wyoming (in 2024, Food Freedom Act replaced Cottage Food start with the Legislation to understand)

<https://www.wyoleg.gov/Legislation/2023/SF0102>

(University of Wyoming article about Cottage Food)

<https://www.uwyo.edu/barnbackyard/files/documents/magazine/2018/fall/0918cottagefood.pdf>

Tip Sheets Related to Food Business Clients

[Exploring Food Enterprises on the Farm](#)

<https://rvs.umn.edu/Uploads/EducationalMaterials/b2646671-c5d6-473c-bc0f-70c6246d45b8..pdf>

[What Can I Process in My PA Home Kitchen?](#)

<https://rvs.umn.edu/Uploads/EducationalMaterials/728edb24-9153-4739-9e0e-6b1866916cb8..pdf>

[When Will I Need to Use a Commercial Kitchen?](#)

<https://rvs.umn.edu/Uploads/EducationalMaterials/cc537bc8-82ca-4d4b-aa80-a372099674cd..pdf>

[Selling Crops and Products That are High Risk](#)

<https://rvs.umn.edu/Uploads/EducationalMaterials/6799d3df-e094-4a67-a76c-7a87abff9553..pdf>

[Why is Product Liability Insurance Important to My Pennsylvania Farm?](#)

<https://rvs.umn.edu/Uploads/EducationalMaterials/55cb8746-e4c1-4e4e-83b8-b84cd784aad1..pdf>

[What Will Insurance Do For My PA Farm?](#)

<https://rvs.umn.edu/Uploads/EducationalMaterials/50d3f899-d8b6-419b-a464-bb5d358a82bc..pdf>

Selecting Insurance Products for Your Farm

<https://rvs.umn.edu/Uploads/EducationalMaterials/09685fc9-8f24-445b-9ab5-8fa2c59e99f5..pdf>

Does My Pennsylvania Farm Need Whole Farm Revenue Protection?

<https://rvs.umn.edu/Uploads/EducationalMaterials/e713b04b-57a2-466c-86e7-5e354a7d1765..pdf>

Making WFRP Coverage Work for You

<https://rvs.umn.edu/Uploads/EducationalMaterials/e4d51404-b9bc-4c7d-80dc-6592af3195ac..pdf>

Is My Farm too Small for Crop Insurance?

<https://rvs.umn.edu/Uploads/EducationalMaterials/511c2caf-76c8-4cc0-b848-3d067a217880..pdf>

When Might My Food Business Need Recall Insurance?

<https://rvs.umn.edu/Uploads/EducationalMaterials/020ea0e8-2087-4e16-926c-dfd6e6304588..pdf>

Noninsured Crop Disaster Assistance Program

<https://rvs.umn.edu/Uploads/EducationalMaterials/4c534bef-c48c-4bc7-ab33-a7f4cef8111f..pdf>