

Environmental Health Department

COTTAGE FOOD OPERATIONS (CFO) REGISTRATION/PERMITTING FORM (CALIFORNIA HOMEMADE FOOD ACT AB 1616 (GATTO))

CFO Business Name:			Ow	Owner Name:			L	vate:
CFO Physical Address:			CF	CFO City:			C	CFO Zip:
Website (If applicable):			Tel	Telephone:				
1. <u>c</u>	Categories:							
	"Class A" (Direct Sale	es Or	nly) \$155		Clas	s B" (Direct & Indirect S	Sales) \$310
2. <u>F</u>	Prohibited Items:		Initi	al if you	u agı	ree to abide by the f	ollo	wing:
f T	Foods containing cream , custard , or meat fillings are potentially hazardous and are NOT ALLOWED . Only foods that are defined as "non-potentially hazardous" are approved for preparation by a Cottage Food Operation. These foods include items that do not require refrigeration to keep them safe from bacterial growth that could be a cause of food-borne illness.							
3. <u>'</u>	'Class A" Self Cer	tific	ation Checklis	<u>t:</u>				
	☐ Checklist completed	("Cla	ass A" CFOs Only)					
4. <u>I</u>	Products:							
F	Please check the items	you v	vill be preparing a	nd/or sell	ling.			
	Baked Goods		Dried Pasta			Honey		Popcorn/ Popcorn Balls
	Candy		Dry Baking Mixes	3		Mustard		Vinegar
	Churros		Waffle Cones			Dried Grain Mixes		Fruit Butter**
	Buttercream Frosting/Icing*		Buttercream Fondant/Gumpas	ste*		Flat Icing		Ground Chocolate
	Dried Mole Paste		Herb/Spice Blend	ls		Pizzeles		Jams/Jellies**
	Fruit Empanadas		Fruit Tamales/Pi	es		Nut Mixes/Nut Butters		Fried or Baked Donuts and Waffles
	Granola/Cereals		Seasoning Salt			Trail Mix/ Dried Fruit		Dried Fruit
	Cotton Candy		Candied Apples			Salted Caramel/Fudge		Marshmallows/ Marshmallow Bars*
	Dried or Dehydrated Vegetables		Dried Vegetarian Based Soup Mixe			Vegetable and Potato	Chi	os





	Sweet Sorghum Syrup		Roasted Coffee (Beans/Grounds)		Chocolate Covered Nonperishable Food
	Fried or Baked Donuts and Waffles		Dried Hot Chocolate		Other
*	Do not contain eggs, crean	n or o	room aboose		
**	If preparing jams, jellies or must comply with standard	fruit bo	utters, include a list of ingre- cribed in Part 150 of Title 21	of the Co	ach separate page if needed). These items ode of Federal
Re	egulations <u>http://www.acc</u>	cessda	ata.fda.gov/scripts/cdrh/cfdo	cs/cfCFR	/CFRSearch.cfm?CFRPart=150
F	Food Descriptions:				
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5. Product Labeling:

Initial if you agree to abide by the following:

For a detailed description, see the CDPH document "<u>Labeling Requirements for Cottage Food Products</u>." All cottage food products must be properly labeled in compliance with the Federal, Food, Drug, and Cosmetic Act (21 U.S.C. Sec. 343 et seg.) The label must include:

- Submit one example label for one of your CFO products.
- The words "Made in a Home Kitchen" in 12-point type.
- The name commonly used to describe the food product.
- The name city, state and zip code of the cottage food operation which produced the cottage food
 product. If the firm is not listed in the current telephone directory then a street address must also be
 declared. (A contact phone number or email address is optional but may be helpful for consumers to
 contact your business.
- The registration or permit number of the cottage food operation which produced the cottage food product and in the case of "Class B" CFOs, the name of the county where the permit was issued.
- The ingredients of the food product, in descending order of predominance by weight, if the product contains two or more ingredients.
- The net quantity (count, weight, or volume) of the food product. It must be stated in both English (pound) units and metric units (grams).
- A declaration on the label in plain language if the food contains any of the eight major food allergens such as milk, eggs, fish, shellfish, tree nuts, wheat, peanuts, and soybeans. There are two approved methods prescribed by federal law for declaring the food sources of allergens in packaged foods: 1) in a separate summary statement immediately following or adjacent to the ingredient list, or 2) within the ingredient list.
- If the label makes approved nutrient content claims or health claims, the label must contain a "Nutrition Facts" statement on the information panel.
 - The use of the following eleven terms are considered nutrient content claims (nutritional value of a food): free, low, reduced, fewer, high, less, more, lean, extra lean, good source, and light. Specific requirements have been established for the use of these terms. Please refer to the Cottage Food Labeling Guideline for more details.
 - A health claim is a statement or message on the label that describes the relationship between a food component and a disease or health-related condition (e.g., sodium and hypertension, calcium and osteoporosis). Please refer to the <u>Cottage Food Labeling Guideline</u> for more details.
- Labels must be legible and in English (accurately translated information in another language may accompany it).
- Labels, wrappers, inks, adhesives, paper, and packaging materials that come into contact with the
 cottage food product by touching the product or penetrating the packaging must be food-grade (safe for
 food contact) and not contaminate the food.

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Example:

MADE IN A HOME KITCHEN

Permit #: 12345
Issued in county: County name

Chocolate Chip Cookies With Walnuts Sally Baker 123 Cottage Food Lane Anywhere, CA 90XXX

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

Contains: Wheat, eggs, milk, soy, walnuts

Net Wt. 3 oz. (85.049g)

Note: For the "Issued in County" - Identify the jurisdiction (city/county) where you are obtaining approval.

6.	Disposal of Waste:						
	Please check what type of treatment is used to dispose of waste						
	☐ Public Sewer Service ☐ Private Septic System						
	In the event of septic system failure or plumbing problem, you are required to notify San Joaquin County Environmental Health Departm immediately.						
7	. Water Source:						
	Pease Identify the water source to be used in Cottage Food Facility (check one box) Name of Public Water System or Community Services District:						
	☐ Private Water Supply**, Identify the source (well, spring, surface, etc.):						
	Private Water Supply: Initial Water Quality Results Check boxes below if initial water testing has been completed. All testing must be done at a State Certified Laboratory. Either attach lab results or provide name of lab, date & results in space provided next to type of test. *(Testing frequency for transient Non-Community Water Systems after initial testing) Bacteriological Test (quarterly*): Nitrate Test (yearly*): Nitrite Test (every 3 years*):						
	**Additional information may be required if food is prepared from a home with a private water supply – check with local jurisdiction.						
8.	Food Processor Course: Initial if you agree to abide by the following:						
	Within 3 months of being approved to operate by the Environmental Health Department, please provide proof of completion of the California Food Handler course in lieu of the California Department of Public Health						

For more information see CDPH website www.cdph.ca.gov/programs/Pages/fdbCottageFood.aspx

(CDPH) food processor course.



9.	Employee:	Initial if you agr	ee to abide by the following:
	family member or household me	mber of the cottage food oper e cottage food operator reside	alent cottage food employee, not including a ator, working within the registered or permitted s and where cottage food products are prepared insumers.
10.	Delivery Limitation:	Initial if you agr	ee to abide by the following:
	"Class B" CFO products must be delivered via the United States F	e delivered <u>directly</u> (in person) Postal Service, UPS, FedEx, d	Internet, mail or phone. However, all "Class A" and to the customer. The CFO products may not be or using any other indirect delivery method as and state and federal requirements.
11.	Owner's Statement:		
	I,conduct an inspection of my cott	, agree to age food operation (mark one	grant access to the local health department to
	☐ "Class A": In the event of complaint or reported food-	-borne illness in:	class B": For regular annual facility spections and in the event of a consumer mplaint or food-borne
	I,	providing my CFO products to	notify the San Joaquin County d list, type of operation, and/or method of o the consumer or retailers, regardless of
	Owner's Signature	Print Name	Date

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