

COTTAGE FOOD OR NOT?

Step 1: Determine if your product can be prepared in a home or commercial kitchen?



Cottage food can be prepared in your home kitchen. Examples include shelf stable (non refrigerated) items, cookies, breads, granola, honey, candies, jams, etc. Non- cottage foods, such as, BBQ sauce, salsas, hot sauce, pickles, jerky, syrups, etc. must be prepared in a licensed commercial kitchen.

Step 2: Why is a commercial kitchen required?



Certain foods require Temperature Control for Safety (TCS). This means that the final product requires TCS for safety to limit pathogenic microorganism growth or toxin formation. These foods require a license to process. Cottage foods are exempt from food permitting requirements.

Step 3: Determine your regulatory agency



Division of Business and Professional Regulation (DBPR)

1. Food service fixed establishments
 - a. Caterers
 - b. Seated and Non-Seated
2. Vehicles
 - a. Mobile food dispensing vehicle-MFDV
 - b. Hot Dog carts
3. Temporary Events

Florida Department of Agricultural and Consumer Service (FDACS)

1. Ice
2. Beverage
3. Popcorn
- 4 Prepackaged items
5. Processing Plants.

Florida Department of Health (FDOH)

1. Civic and fraternal organizations (used as a commissary)
2. Bar (no food)

For more information: Visit