



Queen Anne's County Department of Health
Environmental Health Division

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COTTAGE FOOD ASSESSMENT FORM

THIS APPLICATION MUST BE SUBMITTED AND APPROVED 2 WEEKS PRIOR TO OFFERING YOUR PRODUCTS FOR SALE.

A Cottage Food Business means a business that produces or packages cottage food products in a residential kitchen in Maryland and has annual revenue from the sale of the cottage food products in an amount not exceeding \$25,000.

A Cottage Food Product is defined by COMAR 10.15.03 as being a non-potentially hazardous food as specified in Regulation .27 that is offered for sale only at a farmer's market or public event and is a food that is not offered for sale through Internet sales or interstate commerce. Cottage Food Products must be processed and packaged in Maryland and stored on the premises of the cottage food business.

Name of the Cottage Food Business: _____

Applicant Name: _____

Applicant Address: _____

Phone: _____ Email Address: _____

Location of the Farmer's Market or name of public event: _____

Date of the event: _____

Do you currently hold a license issued by DHMH Food Control or Milk Control: Yes No

Do you currently hold a license issued by Maryland Department of Agriculture: Yes No

List all Cottage Food Products	

1) Address for where the Cottage Food Products will be prepared: _____

Note: If individual pieces are to be sold, they must be pre-cut and wrapped at the food preparation site.

2) If using shell eggs as part of the ingredients, eggs must be whole Grade A or a higher grade egg with shell intact and without cracks. Keep the egg invoices and the egg cartons for a minimum of 90 days,

3) Attach to your application copies of the labels which you will use to identify your products.

The labels must include:

- a) The name and address of the cottage food business,
- b) The name of the cottage food product,
- c) The ingredients in descending order of the amount of each ingredient by weight,
- d) The net weight or net volume of the cottage food product,
- e) Allergen information if containing {peanuts, tree nuts, fish, shellfish, eggs, milk, wheat or soy,
- f) Nutritional information as specified by federal labeling,
- g) Printed in 10 point or larger type in a color that provides a clear contrast to the background of the label, "Made by a cottage food business that is not subject to Maryland's food safety regulations".

4) Describe how the products will be transported:

5) Describe the method you will use to protect your products from contamination during preparation, storage, transport and display for sale/service:

6) Do you intend to offer sampling of your product: Yes No

SIGNATURE OF APPLICANT: _____ DATE: _____

This application must be received in our Office 2 weeks prior to the event.

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 ENVIRONMENTAL HEALTH OFFICE USE

_____ Approved
 _____ Disapproved
 _____ Other

Cottage Food Assessment #

Approval Date

Food Program Supervisor

Cottage Food Sales/Bake Sales Guidelines

- **EXAMPLES OF ALLOWABLE FOODS** Cottage food businesses are limited to producing or packaging only the following approved food items:
 - Non-potentially hazardous hot-filled canned acid fruit jellies, jams, preserves and butters that are unadulterated, packaged to maintain food safety/integrity, and labeled in accordance with COMAR 10.15.03.12.
 - Fruit butters made only from apples, apricots, grapes, peaches, plums, prunes or quince or another fruit or fruit mixture that will produce an acid canned food.
 - Jams, preserves, or jellies made only from apples, apricots, grapes, peaches, plums, prunes, quince, oranges, nectarines, tangerines, blackberries, raspberries, blueberries, boysenberries, cherries, cranberries, strawberries or red currants, or another fruit or fruit mixture that will produce an acid canned food.
 - Breads and Pastries without potentially hazardous toppings or fillings:
 - Pies, turnovers, and fruit tarts from fruits with a natural pH of 4.6 or less
 - Baked bread, biscuits, and muffins
 - Cakes and cupcakes
 - Popcorn/Kettle Corn
 - Granola
 - Repackaging of commercially processed dry ingredients (ex: spice blends).
 - Chocolate confections made from commercially manufactured chocolate (ex: chocolate covered pretzels).
Chocolate covered fresh fruits are prohibited.
 - Non-potentially hazardous candy such as lollipops, gummy bears or fruit leathers with a natural pH of 4.6 or less
 - Raw Unflavored Honey
- **LABELS** The food items must be labeled with the following information:
 - The name and address of the cottage food business or nonprofit;
 - The name of the food product;
 - The ingredients of the food product in descending order by weight;
 - The net weight or net volume of the food product;
 - Allergen information as specified by federal labeling requirements;
 - Nutritional information as specified by federal labeling requirements, if any nutritional information claim is made; and
 - For cottage food sales only, provide a label:
 - Printed in 10 point or larger type in a color that provides a clear contrast to the background of the label:
“Made by a cottage food business that is not subject to Maryland’s food safety regulations.”
- **Cottage food business sales are limited to farmer’s markets or other public events.** Orders, presales, sales directly from the home, or Internet commerce are not allowed.
- A Cottage Food Business may sell only cottage food products processed and packaged within the State of Maryland that are produced or packaged in a residential kitchen and stored on the premises of the cottage food business.