



# Colorado Cottage Foods

Colorado State University-Gunnison County Extension

July 2012

**Have a better understanding of what is allowed and what is not allowed...**

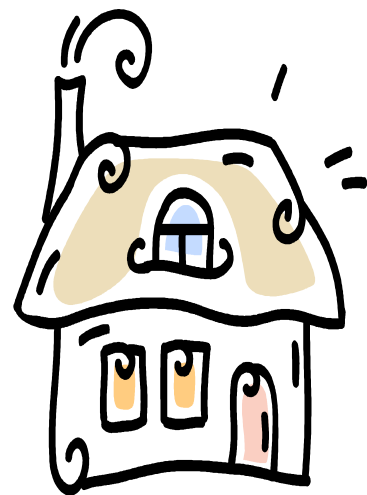
## **Non-Potentially Hazardous Food (OK)**

- Spices (dry)
- Teas (dry)
- Nuts
- Seeds
- Honey
- Candy
- Jam
- Jelly, *except Pepper Jelly*
- Preserves
- Fruit Butters, *except Pumpkin*
- Baked Goods that do not contain potentially hazardous foods

## **Potentially Hazardous Food (Not OK)**

- Meat, meat products, Jerky, Poultry
- Home canned fruits or vegetables
- Flavored oils
- Salsa, BBQ Sauce, Catsup, Mustard
- Raw seed sprouts
- Pickled or Fermented products
- Milk products, soft or hard cheeses, yogurt
- Cut or juiced fresh fruit or vegetables
- Fish and shellfish products
- Naturally Low Acid foods, such as vegetables, beans, tomatoes, etc.

**Other products *not* OK for sale or distribution by Colorado Cottage Food Producers: Tamales, Quiche, Ice, Ice products, Chile Pepper Jelly, Roasted Chile Peppers, Pickles, Corn Relish, Pickled “anything”, including but not limited to green beans, okra, carrots, onions, etc., Sauerkraut, breads containing cheeses or vegetables.**



**These Food Products May be Produced in a Cottage Food Kitchen. These Foods are Non-Potentially Hazardous Foods. *These foods are allowed.***

Breads, Rolls, Biscuits, Cakes (including Wedding Cakes), Sweet Pastries, Cookies, Cakes and Candy, Jams, Jellies (not Jalapeño) some Preserves, Dry Herbs, Dry Herb Blends, and flavored Vinegar, Popcorn, and Popcorn Balls, Candied or Spiced Nuts, Seeds, Fruit Pies, Dried Fruits, Fruit Leather, Fruit Butters (not Pumpkin), Honey, Homemade Pasta (dry not cooked), Tea, Tea Blends (dry), Granola, Trail Mix, and Cereals. No Refrigeration needed for these foods and they do not contain potentially hazardous foods.



**These Food Products May Not be Used/Produced in a Cottage Food Kitchen. These Foods are Potentially Hazardous Foods. *These foods are not allowed.***

Raw Seed Sprouts, Cut Fruits or Vegetables, Sauerkraut, Corn Relish, Pickled Produce, including Pickles. Milk and Dairy containing products such as yogurt, hard, soft, and cottage cheeses. Bakery goods that require refrigeration that contain cream, custard, cream cheese icings or fillings, and meringue pies, Quiche, meat; fresh, dried or Jerky type meat products. Seafood products, Poultry products (the sale of fresh eggs have different criteria), Salsa, BBQ Sauces, Catsup, Mustard, and Tamales. *Plus*, Flavored Oils, Peppered Jellies, and Roasted Chiles (special licensing for Roasted Chiles is required).

**Cottage Food Producers that produce Non-Potentially Hazardous foods, may only sell to Ultimate Consumer.**

Cottage Food Producers may sell non-potentially hazardous foods on their premises, at the producer's roadside stand, Farmer's Markets, or similar venues where the product is sold directly to consumers. An **ultimate consumer** is a person that

purchases a product from a Cottage Food Producer, and may not resell the product. Labels need to be affixed to packaging. In the case of a Wedding Cake, the label needs to accompany the cake.

**Label on Packaging must contain the following:**

In English:

The name of the product.  
The Producer's Name and  
Address where the food  
was produced.

The Producer's telephone  
number(s), email address.

The date of when product  
was made, a complete list  
of ingredients used, and  
disclaimer with food  
allergens.

**Colorado Cottage  
Foods need to be  
packaged and  
labeled.**



*Example:*

*baked on 7-11-12*

**Cooky Wooky Cookie**

**Sylvanna Banana**

**275 S. Spruce St.**

**Gunnison, CO 81230**

**970-641-1260**

**anna.banana@colostate.edu**

Ingredients: Enriched Flour (Wheat flour, niacin, reduced iron, thiamine, mononitrate), butter (milk, salt), Soy lecithin as an emulsifier, walnuts, sugar, eggs, salt, and baking soda.

*Plus the exact wording as shown below:*

Disclaimer: "This product was produced in a home kitchen that is not subject to state licensure or inspection and that may also process common food allergens such as tree nuts, peanuts, eggs, soy, wheat, milk, fish and crustacean shellfish. This product is not intended for resale."

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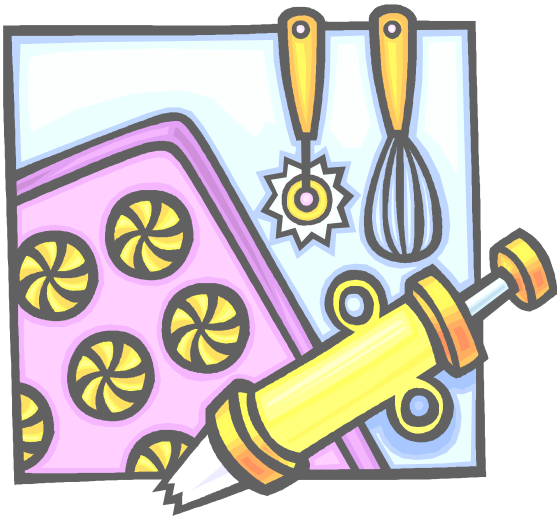
Office Phone: 970-641-1260

Office Fax: 970-641-8553

Web : [www.gunnison.colostate.edu](http://www.gunnison.colostate.edu)

Facebook: Gunnison Extension

Pinterest: Gunnison Extension



**Resources:**

[www.cofarmtomarket.com](http://www.cofarmtomarket.com)

[www.ext.colostate.edu](http://www.ext.colostate.edu)

[www.gunnison.colostate.edu](http://www.gunnison.colostate.edu)

[www.cdphe.state.co.us](http://www.cdphe.state.co.us)

pH Values of Various foods:

*found on Gunnison County Extension's front page; [www.gunnison.colostate.edu](http://www.gunnison.colostate.edu)*

**Colorado State University**  
**Extension**  
GUNNISON COUNTY

**Cottage Food Operations Require Food  
Safety Certification**

**The Colorado Dept. of Public Health and Environment recognizes the following training entities:**

- 1) ServSafe® Food Protection Manager Certification offered by Colorado State University Extension.  
[www.ext.colostate.edu/safefood/safetyworks/servsafe.pdf](http://www.ext.colostate.edu/safefood/safetyworks/servsafe.pdf).
- 2) ServSafe® Online certification from the National Restaurant Assoc. Educational Foundation.  
[www.servsafe.com/home](http://www.servsafe.com/home).
- 3) National Environmental Health Association's Certified Professional Food Manager.  
[www.nehatraining.org](http://www.nehatraining.org)