



Colorado Cottage Foods Law (signed 3/14/2012)

The Colorado Cottage Foods Law exempts small producers from the licensing requirements placed on retail food establishments and requiring producers to be certified in safe food handling and processing. Cottage Food Producers will be held accountable to consumers and provide safe, locally-sourced foods. You cannot sell to grocery stores or restaurants. You must label your packages with a disclaimer that your kitchen is not subject to state inspection, and that the product may be made with food allergens such as tree nuts, peanuts, eggs, soy, wheat, milk, fish and shellfish, and that the product is not intended for resale.

Cottage Foods are:

- **Homemade foods** that are made at a person's residence, owned or rented. The homemade foods are also stored in the residence where the food is made. Cottage Food sales are direct to consumer and not for resale or internet sales.
- Cottage Foods Permitted for sale can only be **non-potentially hazardous foods**.
- Cottage Foods are **limited to** spices, teas, dehydrated produce, nuts, seeds, honey, jams, jellies, preserves, fruit butter, and baked goods, including candy.
- Non-Potentially Hazardous foods do not include low-acid or acidified foods. **Low acid foods** are foods with a natural pH level of 4.6 and higher. Acidifying these foods does not make the product a Non-Potentially Hazardous food.

Non-Potentially Hazardous Foods are:

- **High Acid foods with a natural pH < 4.6:** Examples include: Apple, Apricot, Grape, Plum, Orange, Nectarine, Tangerine, Black Berry, Raspberry, Blueberry, Boysenberry, Cherry, Cranberry, Strawberry, Red Currant, etc.
- **Baked Goods with high acid foods:** Examples include: Breads, Cookies, Pies, Pastry, Spices, Teas (dry), Dehydrated Foods, Nuts, Seeds (not raw seed sprouts), Honey, Candy, Jams, Jellies, Preserves, Fruit Butter, etc.

Potentially Hazardous Foods:

- **Low acid foods with a natural pH >4.6:** Examples include: Most Vegetables, Tomato (including salsa), Pepper (chile, bell), Pumpkin, Banana, Beans (legumes incl. Tofu, Soy Proteins), Melons (all), Rice (cooked), Potatoes (baked or cooked), Pasta (cooked), Garlic, Onions, Mushrooms, Pears, Carrots, Cucumbers, Corn, etc.
- **Non-Permitted Baked Goods:** Examples include: Pumpkin Pie, Sweet Potato Pie, Cheese Cake, Custard Pie, Crème Pie, Meringue Pie, Meat, Fish, Shellfish, Poultry, Dairy containing (milk, cheese), Canned Vegetables, Pickled Products, Raw Seed Sprouts, etc.

Resources:

(pH Values of Various Foods, www.fda.gov.)
(Colorado Cottage Food Law, Bill 12-048)