

# Colorado Cottage Foods Producer Application

## How to Use

### The Colorado Cottage Foods Producer Application

**If you are a cottage food producer:** Use this checklist to make sure that your product(s) and business fall under those permitted by the 2012 Cottage Foods Act (updated in 2016). You may access this Act at [http://www.leg.state.co.us/clics/clics2012a/csl.nsf/fsbillcont3/F8EA74C8447BB62387257981007DD1AD?open&file=048\\_enr.pdf](http://www.leg.state.co.us/clics/clics2012a/csl.nsf/fsbillcont3/F8EA74C8447BB62387257981007DD1AD?open&file=048_enr.pdf). Some wording in the Act was amended on April 4, 2013, which you may access at [http://www.leg.state.co.us/clics/clics2013a/csl.nsf/fsbillcont3/94472D259F284A1B87257AEF005D63F9?open&file=1158\\_enr.pdf](http://www.leg.state.co.us/clics/clics2013a/csl.nsf/fsbillcont3/94472D259F284A1B87257AEF005D63F9?open&file=1158_enr.pdf). This checklist will also help you organize the materials needed to sell your product(s) at farmers' markets in Colorado, as well as from your home, roadside stand or CSA. Remember the Cottage Foods Act is meant to encourage small-scale, direct-to-consumer sales. Therefore, net sales of any single product are limited to \$10,000 per calendar year.

For information on starting your food business, consult the Colorado Business Express at <https://www.colorado.gov/apps/jboss/cbe//start-business.xhtml>. You are responsible for informing yourself about and paying all applicable federal, state and local taxes and registration fees related to operating your cottage food business in Colorado.

**PICKLED PRODUCTS ARE ALLOWED!** Recent changes to Colorado's Cottage Food Act have created some new product opportunities, including pickled fruits and vegetables with a finished equilibrium pH of 4.6 or below. This means that, prior to sale, you will need to have your product(s) pH tested. For complete information, please see <https://www.colorado.gov/pacific/cdphe/cottage-foods-act>

**Check for up-to-date information:** Refer to [www.cofarmtomarket.com/value-added-products/cottage-foods/](http://www.cofarmtomarket.com/value-added-products/cottage-foods/) for the latest guidance on producing and selling cottage foods in Colorado, as well as other marketing and food safety information.

For Cottage Food Vendors, please provide the following with your application:

1. A list of the cottage food products you will be bringing (for example: strawberry jam, dried blueberries, and granola).
2. An example of the label(s) you use on your cottage food product(s).
3. Your certificate indicating you have completed training on how to safely produce your cottage foods.
4. A copy of your certificate of product liability insurance for your cottage food products.
5. Verification of the pH of pickled products (only if selling these products)

-----The application follows on pages 2 and 3-----

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Name \_\_\_\_\_

Date \_\_\_\_\_

Address \_\_\_\_\_

(Note: You must be a Colorado resident producing your product in your primary residence in Colorado to qualify.)

**1. Products.** What food products are you interested in selling?

Please check √	Cottage Foods allowed	Please specify types you intend to sell: (use additional paper if more space is needed)
	Spices	
	Teas	
	Dehydrated produce	
	Nuts	
	Seeds (including roasted coffee beans)	
	Honey	
	Jams, jellies, preserves (except jalapenos)	
	Fruit butters (except pumpkin)	
	Candies	
	Allowed baked goods (including dry cake mixes and granola bars)	
	Pickled fruits and vegetables (with a finished equilibrium pH of <4.6, as measured and verified by a <a href="#">professional lab</a> ; provide proof)	

The following list contains examples of food products that are **NOT** allowed under Colorado’s Cottage Foods Act, and therefore must be processed in a commercial kitchen:

- Fresh or dried meat or meat products including jerky,
- Fish and shellfish products,
- Milk and dairy products including hard or soft cheeses and yogurt,
- Canned fruits, vegetables, flavored oils, salsas, sauerkraut, etc.,
- Barbecue sauces, ketchups, salsa or mustards,
- Baked goods such as cream, custard or meringue pies and cakes or pastries with cream cheese icing or fillings,
- Kombucha,
- Focaccia-style breads with vegetables or cheeses,
- Raw seed sprouts,
- Cut fresh fruits and vegetables or juices made from fresh fruits or vegetables,
- Ice and ice products,
- Fresh homemade pasta,
- Sourdough bread starter.

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## 2. Training.

Have you received food safety training? Yes \_\_\_\_\_ No \_\_\_\_\_

[Please provide a copy of your training certificate to the LCFM management]

Name of food safety training program \_\_\_\_\_

Provider of food safety training: \_\_\_\_\_

Effective dates: from \_\_\_\_\_ month/year to \_\_\_\_\_ month/year.

You **must** take a food safety course that includes basic food handling training, and is given by CSU Extension, or your state, county or district public health agency. Please provide a copy of your training certificate to the LCFM management. Note that if the training you take requires recertification or maintenance courses, you are responsible for completing that follow-up education in a timely manner so your training remains current. Some training courses are listed at:

<http://cofarmtomarket.com/value-added-products/cottage-foods/>.

## 3. Insurance.

Type/Name of product liability insurance: \_\_\_\_\_

You are **required by the Larimer County Farmers' Market management** to obtain insurance to cover the specific products you propose to sell (produced in the home, not in a commercial kitchen). The Colorado Farmers Market Association insurance program offers member markets **liability insurance only**. It covers bodily injury and property damage to a third party (such as customers, vendors, and property owners) for which the market is negligent. Markets are covered for product liability only for products sold or given away by the market itself. The policy does not cover individual vendors – it is the responsibility of each vendor to obtain his/her own property and liability insurance.

## 4. Labeling. Please attach a sample of YOUR label to this form to LCFM management.

Your product labels must include the following.

\_\_\_\_\_ The identification of the cottage food product

\_\_\_\_\_ Your name and the address at which the cottage food was produced

\_\_\_\_\_ Your current phone number or email address

\_\_\_\_\_ The date on which the food was produced

\_\_\_\_\_ A complete list of ingredients

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

Note that the Cottage Foods Act specifically states that the label MUST include the above-listed information.

**If you have any questions** regarding the production of a particular cottage food product please contact your local public health agency or the Division of Environmental Health and Sustainability at 303-692-3645. A listing of local public health agencies by county can be found at: <http://www.colorado.gov/cs/Satellite/CDPHE-Main/CBON/1251588365684>.

The Colorado Department of Agriculture and Colorado State University are posting market- and business-related information on the Cottage Foods Act to: <http://cofarmtomarket.com/value-added-products/cottage-foods/>.

Please check often for updates and new information. Please refer your vendors to this website also.