

THIS GUIDE APPLIES TO THE FOLLOWING AREAS:



Churchill County
Elko County
Esmeralda County
Eureka County
Humboldt County
Lander County
Lincoln County
Lyon County
Mineral County
Nye county
Pershing County
Storey County
White Pine County

COTTAGE FOOD GUIDE

Cottage Food Registration

In May 2013, the Nevada Legislature passed the cottage food bill, SB206, allowing non-potentially hazardous foods to be prepared in a person's home, providing that person has registered as a cottage food vendor. These foods may only be prepared in the private home of the registered individual and sold, in farmer's markets, flea markets, swap meets, church bazaars, garage sales and craft fairs.

Allowed Food Items

Nuts and nut mixes

Candies

Jams, jellies, and preserves

Vinegar and flavored vinegar* (Pg. 3)

Dry herbs and seasoning mixes

Dried fruits

Cereals, trail mixes, and granola

Popcorn and popcorn balls

Baked goods that: Are not potentially hazardous, such as

Do not contain cream, uncooked egg, custard, meringue or cream cheese frosting or garnishes, fillings or frostings with low sugar content

Do not require time or temperature controls for food safety.



Revised: 6.11.2021 Created: 6/2013

CONTACT

NEVADA DIVISION OF PUBLIC AND BEHAVIORAL HEALTH

ENVIRONMENTAL HEALTH SECTION

Website

<https://www.dpbh.nv.gov>

Email

EHSCUSTOMERSERVICE@HEALTH.NV.GOV

Cottage Food Defined

A cottage food operation, as described in NRS Chapter 446, means person who manufactures or prepares food items in his or her private home, a non-food establishment setting, for direct sale to an end customer.

Cottage food preparation takes place in a kitchen that is not inspected by a governmental entity.

A cottage food operation **cannot** prepare or sell food items at a permitted food establishment.

Sales are not allowed over the phone, via internet or by mail.

Gross sales from a cottage food operation may not exceed \$35,000 annually.

WHERE COTTAGE FOODS MAY BE SOLD

1. Directly to the customer for their consumption and not for resale.
2. On the cottage food operator's private property, farmer's market, swap meet, flea market, church bazaar, garage sale or craft fair.
3. To remain exempt from permitting, cottage foods sold at a venue that is regulated by the health authority, such as a farmers' market or swap meet, must remain in its durable packaging with proper labeling affixed.

BEFORE SALE OCCURS

1. **Register** the cottage food operation with the state health authority.
2. Determine the type of durable **packaging** that will be used to protect the food items from contamination during transport, display, sale and purchase by consumers.
3. Design **labeling** for the food product, (See Label Guidelines, Page 3).

REGISTRATION

On-line Application system

<https://nvdpbh.aithent.com/login.aspx>

If you cannot use the system a paper application will be accepted at a field office or by mail.

These local health authorities require a separate cottage food registration

Local Health Authorities

This guide provides information on becoming a registered cottage food operation to produce or sell cottage food in the rural counties of Nevada. *This guide does not apply to* residents of Carson City, Douglas County, Washoe County and Clark County. Residents of these areas with cottage food questions should contact:



Carson City & Douglas County
775-887-2190

www.gethealthycarsoncity.org

**WASHOE COUNTY
HEALTH DISTRICT**
ENHANCING QUALITY OF LIFE

Washoe County Health District
775-328-2400

www.washoecounty.us/health



Southern Nevada Health District
702-759-0588

www.southernnevadahealthdistrict.org

LABELS

Food packaging must be affixed with labeling that prominently reads:

“MADE IN A COTTAGE FOOD OPERATION THAT IS NOT SUBJECT TO GOVERNMENT FOOD SAFETY INSPECTION.”

All required labeling information should be printed prominently and conspicuously in English. Print size should be no smaller than one-sixteenth of an inch based on the lower-case letter “o” and must include the following:

1. **Statement of identity** - the common, usual name or descriptive identity of the packaged food item
2. **Net quantity of contents** - net weight in ounces, pounds, or grams, or net content in fluid ounces pints, liters, or number of pieces.
3. **Ingredient statement** - a list of all ingredients, in descending order of predominance by weight. This includes listing all ingredients of an ingredient that contains two or more ingredients.
4. **The name and physical address** where the product was manufactured, packaged or distributed
5. **Declaration of any food allergen** contained in the food, unless the food source is already part of the common or usual name of the product or clearly identified in the ingredient list

Allergen Warning

- Major food allergens include: milk, eggs, fish, crustacean, shellfish, tree nuts, wheat, peanuts and soybeans and any ingredient that contains protein derived from any one of these ingredients or additives.
- Allergen information must be included in one of two ways:
 1. In parentheses following the name of the ingredient, for example: lecithin (soy), flour (wheat), and whey (milk); or
 2. Immediately after or next to the list of ingredients in a "contains" statement. Example: Contains wheat, milk and soy

FLAVORED VINEGAR*

Flavored vinegars must be strained or filtered prior to bottling &

may not contain any flavoring components including but not limited to the following:

- Herbs
- Fruit rinds, berries, or pieces of other fruits used for flavoring
- Vegetables of any kind including but not limited to peppers

Flavored vinegars pH is greatly affected by the addition of flavoring ingredients such as herbs, fruits and vegetables. When these components are included in the finished bottled product, the pH can continue to be affected by them and rise to levels that may cause spoilage, and endanger public health.

Certain situations have been observed where pickled vegetables are being sold as flavored vinegar. To avoid this circumvention of the law and to protect public health, flavored vinegars are required to be free of flavoring components after final packaging and bottling. Producers of flavored vinegars are encouraged to display the flavored vinegar components through labeling, or on the exterior of the bottle, such as a dried herb sprig wrapped around the neck of the container.

Craft Food Operations

**Contact: Nevada Department of
Agriculture**

Phone: 775-353-3605

SAMPLES

PRE-PORTIONED AT HOME

Food samples may be individually pre-portioned in closed containers at the cottage food operation kitchen for sample distribution at the sale site without a permit.

SAMPLING ON SITE

Open product sampling requires a temporary health permit to operate. Contact the Environmental Health Section location nearest to you if you have permitting questions, see the Temporary Event Page

TEMPORARY EVENTS ONLINE LICENSING SYSTEM

<https://nvdpbh.athent.com/login.aspx>

Applications submitted on line must be paid for with e-check or credit card. DPBH does not accept credit cards over the phone.

DEADLINES

ALL APPLICATIONS MUST BE SUBMITTED 5 DAYS BEFORE THE EVENT

Cottage Food Kitchen Sanitation and Food Safety Guidelines

The preparation, packaging and handling of cottage foods should take place separately from other domestic activities, such as family meal preparation, dishwashing, clothes washing, kitchen cleaning or guest entertainment. No infants, small children or pets should be present in the kitchen during cottage food preparation or packaging operations.

- Do not allow smoking during a cottage food operation.
- Do not allow anyone with a contagious illness to work in the cottage food operation while ill.
- Wash hands and exposed portions of arms before any food preparation or packaging.
- Minimize bare hand contact of foods by using utensils, single-use gloves, bakery papers or tongs, especially when preparing and packaging ready-to-eat foods.

Keep all kitchen equipment and utensils used to produce cottage food products clean and in good condition.

- Wash, rinse and sanitize all food contact surfaces, equipment and utensils before each use.
- Ensure water used during the preparation of cottage food products meets potable drinking water standards.
- Keep all food preparation and food and equipment storage areas free of rodents and insects.

Keep all food that is manufactured, produced, prepared, packed, stored, transported, and kept for sale free from adulteration and spoilage.

- Purchase ingredients from approved sources.
- Protect food from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination.
- Prevent cross contamination of foods and ingredients with raw animal products and chemicals.
- Prepackage all food to protect it from contamination during transport, display, sale and purchase by consumers.

Food Safety Training Options in Nevada

http://dpbh.nv.gov/Reg/Food/dta/Training/Food_Establishments_-_Training_and_Education/