

**This guide applies to
the following counties.**



**Elko County
Esmeralda County
Humboldt County
Lander County
Lincoln County
Lyon County
Nye County
Storey County
White Pine County**

COTTAGE FOOD OPERATIONS A GUIDE

Allowed Food Items

Nuts and nut mixes

Hard Candies

**Candies made with
commercial chocolate**

**James, Jellies, and
Preserves**

**Vinegar and Flavored
Vinegar *with restrictions***

**Dry Herbs and Seasoning
Mixes**

Dried Fruits

**Cereals, Trail Mixes and
Granola**

**Baked goods that do not
require temperature
control and are not
potentially hazardous
that...**

DO NOT CONTAIN

*Cream
Uncooked egg
Custard
Meringue
Cream cheese
Non-commercial frostings with
low sugar
Garnishes
Fillings*

In May 2013, the Nevada Legislature passed the cottage food bill, SB 206, allowing limited 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 a private home of the registered individual.

They may only be sold directly by the producer, in farmer's markets, flea markets, swap meets, church bazaars, garage sales and craft fairs.

**Nevada Division of Public and Behavioral Health
Environmental Health Section**

775-684-5280

ehscustomerservice@health.nv.gov

dpbh.nv.gov

Questions and Answers

Who and Where can cottage food be prepared?

A cottage food operation means a person – individual - who prepares food items in his or her private home. Groups are not permitted.

How do I obtain a cottage food registration?

An application must be submitted online at <https://nvdpbh.aithent.com/login.aspx>. If you cannot use a computer a paper application will be accepted by mail or in person. This may delay the approval.

Are there production limits for my business?

Cottage foods are limited to gross food sales of not more than \$35,000 per calendar year.

Do I have to have a business license?

A State of Nevada Business License is required. County Business license requirements vary by county. Check with your local county officials to verify the requirement.

Can I sell my cottage items to a non-food store, restaurant, wholesaler, broker or distributor?

No. Cottage foods cannot be sold by consignment. The sale must be direct person-to person.

May I sell over the internet?

No. Cottage foods cannot be sold over the internet. The sale must be direct person-to person. A website may be used for advertising but may not have an option for online purchasing or shipping.

Can I serve free samples of my product?

Yes. If your product meets the requirements and is packaged in a food safe container in the home and labeled appropriately. Signage may serve as a label.

May I rent a kitchen?

No. The law applies to food produced in your residence.

What if I want to sell something which is not on the list?

All products are evaluated to ensure it is a non-temperature controlled, shelf stable product. If the product will require a lab test to determine that, it will not be allowed. Special processes are not allowed. (See page 3 for list)

Does cottage food allow for canning of pickled vegetables, fermented foods, sala or other acidified foods?

No. Those items are approved by the Nevada Department of Agriculture, under the “craft” food law.

Does my Cottage Food Registration issued by the State of Nevada apply in all counties?

No. A state registration only applies to the counties on the cover of this guide.

You must apply with the county you want to sell in.

Other Local Health Authorities

Northern Nevada Public Health

Covers: Washoe County, Reno, Sparks

Website: <https://www.nnph.org/>

EHS:

<https://www.nnph.org/faq/cottage-food/index.php>

Telephone: (775) 328-2434

Email: HealthEHS@nnph.org

Carson City Health and Human Services

Covers: Carson City, Douglas County

Website: <https://www.gethealthycarsoncity.org/>

EHS:

<https://www.gethealthycarsoncity.org/home/showpublisheddocument/85143/638156804070930000>

Telephone: (775) 887-2190

Email: CCHHSInfo@Carson.org

Southern Nevada Health District

Covers: Clark County, Las Vegas, Henderson

Website

<https://www.southernnevadahealthdistrict.org/>

EHS:

<https://www.southernnevadahealthdistrict.org/p/permits-and-regulations/cottage-food-operations/>

Telephone: (702) 759-0588

Email: environmentalhealth@snhd.org

Central Nevada Health District

Covers: Churchill, City of Fallon, Pershing, Mineral and Eureka Counties

Website: <https://www.centralnevadahd.org/>

EHS:

<https://www.centralnevadahd.org/environmental-health-services/>

Telephone: General: 775-423-2266;

Churchill/Fallon: 775-867-8181;

Pershing: 775-273-6285;

Eureka: 775-254-0305;

Mineral 775-258-0145

FLAVORED VINEGAR, LIMITATIONS

Flavored vinegars must be strained or filtered prior to bottling and 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, tomatoes, and pickles.

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.

Foods not allowed or used in a cottage food

You may not: use home canned foods, sauces made at home, (i.e. barbecue sauce), pickled items intended as a craft food, all non-commercial maple syrup, breads/cakes/pies made with home canned food ingredients, apple cider, dried or dehydrated meats or chicken (jerkies), apple butters, pumpkin butter, other fruit butters or soft cheeses.

Advances Processes, Not Allowed

- Freeze drying
- Curing
- Fermentation
- Smoking
- Use of a food additives
- Reduced oxygen packaging

FOOD SAFETY IN A HOME KITCHEN

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 guests 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 food preparation
- Do not prepare food while sick.
- Anyone with a gastrointestinal symptom (vomit/diarrhea) should not from preparing food for at least 48 hours.
- Wash hands before preparing or packaging food for a minimum of 20 seconds
- All food contact surfaces should be washed, rinsed and sanitized before use.
- Water used for food preparation must be potable and from an approved source.
- All food preparation areas must be free from rodents and insects.

Keep all foods that are produced, packed, stored or transported must be safe and free from adulteration or contamination.

- Purchase ingredients from approved sources.
- Prevent cross contamination with raw animal products or chemicals.
- Prepackage all food to protect it from contamination during transport, display and sale.
- Care should be taken no not allow contamination from an allergen.

ALLERGEN LIST

Milk	Crustaceans
Eggs	Shellfish
Tree Nuts	Fish
Peanuts	Wheat
Sesame	Soybeans

Allergen information must be included as listed:

- In parentheses following the name of the ingredient, for example: lecithin (soy), flour (wheat), and whey (milk); or
- Immediately after or next to the list of ingredients in a "contains" statement. Example: Contains wheat, milk and soy

Cottage Food Labels

Am I required to add a label?

Yes. Labels are required as per federal labeling laws – CFR 101

What must be on the label?

- Name of Operation
- Physical address (NO PO BOX)
- Name of Product
- Ingredients
- Net Weight
- Allergen Warning
- Regulatory Statement

What does the Regulatory Statement Say?

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

What size and color of print?

The statement must be in at least 10-point type in a color that provides a clear contrast to the background.

Hand printed labels are acceptable if they are legible, written in durable permanent ink.

Sample Label

MADE IN A COTTAGE FOOD OPERATION THAT IS NOT SUBJECT TO ROUTINE GOVERNMENT FOOD SAFETY INSPECTIONS

CHOCOLATE CHIP COOKIES

NAME
PHYSICAL ADDRESS
CITY, NEVADA, ZIP

INGREDIENTS:

Enriched flour, (Wheat Flour, Niacin, reduced iron, thiamine, mononitrate, riboflavin, and folic acid), butter (Milk, Salt), chocolate chips [Sugar, Chocolate liquor, cocoa butter, butterfat (milk), soy lecithin] Walnuts, sugar, eggs, salt, artificial vanilla extract and baking soda

Allergen Warning

Contains Wheat, Eggs, Milk, Soy, Walnuts

Net Wt. 3 ounces

MEDICAL CLAIMS

Nutrition labeling is specified by federal labeling requirements. A cottage food may not make a medical or health claim.

Statement of identity - the common, usual name or descriptive identity of the packaged food item.

Net quantity of contents - net weight in ounces, pounds, or grams, or net content in fluid ounces pints, liters, or the number of pieces.

Ingredient statement - a list of all ingredients, in descending order of predominance by weight. This includes listing all ingredients that contain two or more products.

The name and physical address - where the product was manufactured, packaged, or distributed. You must use the physical address of your home kitchen on the label, not a post office box. The purpose is to conduct a traceback investigation should the product result in a foodborne illness.

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.

SAMPLES

Pre-Portioned at home

Food samples may be individually pre-portioned in a closed container at the private kitchen without additional requirements.

Sampling on site, at an event

Open product sampling requires a temporary health permit.

Contact us for more information.

775-684-5280 or by email.