

Cottage Food Regulations

On June 25, 2012 new changes in the Alaska Food Code allow producers to make low hazard foods in their homes for sale directly to consumers if certain requirements are met.



To ensure that your product(s) have the proper pH and Aw to be considered non-potentially hazardous, have your product tested.

Product testing is available at:

ADEC

Environmental Health Lab
5251 Dr. Martin Luther King Jr. Ave
Anchorage, AK, 99507-1251
(907)375-8231

Cooperative Extension Service,

Attn: Test Kitchen
308 Tanana Loop
Fairbanks, AK 99775
(907)474-5391

Kodiak Seafood and Marine Science Center

Attn: Chuck Crapo
118 Trident Way
Kodiak, AK 99615



Alaska Department of
Environmental Conservation
Division of Environmental Health
Food Safety and Sanitation
Program

For more information on
Food Safety and Sanitation Program visit:
<http://dec.alaska.gov/eh/fss/index.htm>

For questions on these regulations or other food safety
topics call:
(907)269-7501 or 1-877-233-3663



NEW COTTAGE FOOD REGULATIONS

The Food Safety and Sanitation Program protects public health at regulated food, seafood and public facilities. We collaboratively work with these facilities to prevent illness, injury and loss of life caused by unsafe sanitary practices.

Alaska Department of Environmental
Conservation
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555 Cordova St, Anchorage AK 99501
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New– Alaska Cottage Food Regulations



On June 25, 2012 new **Alaska Food Code** regulations were adopted to allow the sale of non-potentially hazardous foods directly to the consumer without a permit if certain conditions are met.

What does a food producer need to do to fall under this exemption?

- Have and provide detailed knowledge about the ingredients of the food product and how it was processed, prepared and packaged.
- Have the food product recipe or formulation available in case there is ever a concern about the safety of the product.
- For a pickled or dried the producer would need to have information available about the pH or water activity. *Producers may work with Alaska Cooperative Extension, or test their product to show that the product is safe.*
- Process, prepare, package, and sell the product *only* in **Alaska**.
- Sell **directly to the consumer** by an individual who knows what ingredients

were used to make the product and how the food was prepared and packaged. This individual must be able to answer consumers' questions about the product, including whether allergens are present in the food product.

- In order to qualify for the exemption, the processor may not distribute the product to stores or restaurants or by mail order or on consignment.
- Keep total gross receipts of sales of food items to show gross sales do not exceed \$25,000 within a calendar year.
- If the food **is not** prepared in a permitted, approved, or inspected kitchen, inform the consumer by a card, placard, sign, or label placed in a conspicuous area that states the following:

“THESE PRODUCTS ARE NOT SUBJECT TO STATE INSPECTION”

- Label packaged food with either
 - Alaska business License number **or**
 - the name, physical address, and telephone number of the individual who prepared the food to allow DEC to trace the product back to the producer if there is a problem or complaint.



What is a non-potentially hazardous food?

Foods that do not support the growth of dangerous bacteria because of their water activity values, pH values or a combination of the two.

Examples of non-potentially hazardous foods:

Jams, jellies, pickled vegetables, bread, kettle popcorn, confections, trail mix, granola, tortillas, fry bread, fermented fruit and vegetable products, pastries, and waffle cones.

A good method to determine whether a product is non-potentially hazardous is whether it requires refrigeration to keep it safe or preserve it. If it does not require refrigeration, it is most likely non-potentially hazardous.

If a producer is unsure about the safety of their product or whether it requires refrigeration for safety, they should contact their local Cooperative Extension Office or ADEC.



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