



## ***COTTAGE FOOD OPERATIONS: CLASS A DIRECT SALES REQUIREMENTS***

**Revised December 1, 2022**

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### **BACKGROUND**

Section 113758(a)(1) of the California Retail Food Code (CRFC) defines a Class A Cottage Food Operation as a Cottage Food Operation (CFO) that may engage in direct sales of Cottage Food products from the Cottage Food Operation or other direct sales venues. The direct sales mean a transaction between the Cottage Food Operator and a consumer, where the consumer purchases the Cottage Food product directly from the Cottage Food Operation, including but not limited to: holiday bazaars, bake sales, food swaps, farm stands, Certified Farmers' Markets, community supported agriculture groups and other Temporary Events, person at the Cottage Food Operation location, and transactions made via the phone, internet, and any other digital method. A direct sale may be fulfilled in person, via mail delivery, or using any other third-party delivery service. (CRFC Section 113758(b)(4)) A Class A CFO shall be authorized to engage in the direct sales of cottage food products throughout the state. (CRFC Section 114365(a)(1)(D)).

Class A CFOs must submit a self-certification checklist showing that they meet the requirements that CRFC puts into place as part of the registration form to the Ventura County Environmental Health Division (EHD) for approval in order to operate. The form is included at the end of this document. The Class A CFO is not required to receive an initial or routine inspection and is not considered a "Food Facility" as defined in section 113789 of the CRFC. The fee for processing the CFO Class A registration and the annual renewal can be found at our website: <https://vcrma.org/en/eh-fees>.

### **SCOPE**

Environmental Health considerations, including safe food handling, and water and sewage disposal systems, are in the Operational Requirements section. Referenced sections of the California Retail Food Code are provided in parentheses. Operators of Class A CFOs must contact their Local Building, Planning, and Fire authorities, as well as their business license office, for information on additional requirements.

### **DEFINITIONS**

- 1. Cottage Food Operator:** An individual who operates a Cottage Food Operation in his or her private home and is the owner of the Cottage Food Operation. (113758(b)(2))
- 2. Cottage Food Employee:** An individual, paid or volunteer, who is involved in the preparation, packaging, handling, and storage of a Cottage Food product, or otherwise works for the Cottage Food Operation. An employee does not include an immediate family member or household member of the Cottage Food Operator. (113758(b)(1))

3. **Cottage Food Products:** Non-potentially hazardous foods, including foods that are described in CRFC Section 114365.5 and that are prepared for sale in the kitchen of a Cottage Food Operation. (113758(b)(3))
4. **Direct Sale:** A transaction within the state between a Cottage Food Operation operator and a consumer, where the consumer purchases the Cottage Food product directly from the Cottage Food Operation. Direct sales include, but are not limited to, transactions at holiday bazaars or other Temporary Events, such as bake sales or food swaps, transactions at farm stands, Certified Farmers' Markets, or through community-supported agriculture subscriptions, transactions occurring in person in the Cottage Food Operation, and transactions made via the phone, internet, and any other digital method. A direct sale may be fulfilled in person, via mail delivery, or using any other third-party delivery service. (113758(b)(4))
5. **Private Home:** A dwelling, including an apartment or other leased space, where individuals reside. (113758(b)(6))
6. **Registered or Permitted Area:** The portion of a private home that contains the private home's kitchen used for the preparation, packaging, storage, or handling of Cottage Food products and related ingredients or equipment, or both, and attached rooms within the home that are used exclusively for storage. (113758(b)(7))

## **STRUCTURAL REQUIREMENTS:**

Class A Cottage Food Operations are single-family style homes or apartments with noncommercial kitchens. Local Building, Planning, and Fire authorities must be consulted for construction and zoning standards.

1. **CFO Area:** Any and all equipment, utensils, food, drinks, ingredients, and items used for the CFO must be stored and used inside the walls of the home. No Cottage Food functions including storing, preparation, mixing, assembling, packaging, and labeling may occur in the backyard, shed, garage, lean-to, vehicle, out-building, or any other structure or location that is not inside the living space of the home. (113758(b)(7))

Any and all equipment, utensils, food, ingredients, and items used for the CFO must be stored in such a way that they are inaccessible to pets or vermin. No pets are allowed in the registered area during CFO food handling or preparation activities. No children are allowed in the registered area during CFO food handling or preparation activities. (113980, 114259.5, 114365(a)(ii)(v), 114365.2)

2. **Hand Washing Facilities:** Must be available to facilitate proper hand washing procedure. The kitchen sink may be used for hand washing. Therefore, the sink must be available for hand washing during food handling or preparation activities. The sink must be supplied with pump liquid soap and warm water. Single-use paper towels in a dispenser must be provided for drying hands. (113953.3, 114365.2)
3. **Equipment and Utensils:** Must be clean, cleanable, fully operable, and in good repair. (114365 (a)(1)(iii))

4. **Refrigeration:** Domestic or commercial refrigeration units are required to hold potentially hazardous ingredients cold at or below 41°F. The units must be clean and have an adequate capacity of refrigeration unit space. In these refrigeration units there must be enough storage space to accommodate all potentially hazardous food items and ingredients that are dedicated to CFO usage. (113980, 114365.2)
5. **Utensil Washing/Sanitizing:** Washing equipment and utensils must be done in one of the following ways: (114365 (a)(1)(iv))
  - a. If using a one-compartment sink: Wash with liquid soap and warm water in the sink and rinse in warm running water over the sink. Drain sink. Fill with warm sanitizer water of one tablespoon unscented household bleach per gallon of water (100 PPM available chlorine). Allow at least 30 seconds contact time in the bleach solution for sanitizing. Adequate cleaned and sanitized counter space shall be provided for air-drying washed and sanitized dishes.
  - b. If using a two-compartment sink: Wash with liquid soap and warm water in the first compartment, rinse in warm running water over the first compartment, and sanitize in the second compartment using one tablespoon of unscented household bleach per one gallon of water (100 PPM available chlorine). Allow at least 30 seconds contact time in the bleach solution for sanitizing. Adequate cleaned and sanitized counter space shall be provided for air-drying washed and sanitized dishes.
  - c. If using a three-compartment sink: Wash with liquid soap and warm water in the first compartment, rinse in the middle compartment in warm water, and sanitize in the third compartment using one tablespoon of unscented household beach per one gallon of water (100 PPM available chlorine). Allow at least 30 seconds contact time in the bleach solution for sanitizing. Adequate cleaned and sanitized counter space shall be provided for air-drying washed and sanitized dishes.
  - d. If using a domestic dishwashing machine: Use proper soap for the machine. The machine must have a high heat drying cycle to dry and sanitize utensils. This high heat cycle must achieve a temperature of at least 160°F or greater at the surface of the utensil.
6. **Countertops:** Tiled countertops must be sealed, cleanable, and in good repair at all times. Any wooden preparation surfaces, such as a dough table or cutting board, must be of a food-grade design and finish and be maintained clean and in good condition without any signs of defect or deterioration that would prevent it from being cleanable. (114365 (a)(1)(iii))

## **OPERATIONAL REQUIREMENTS:**

1. **Registration** - A Class A CFO must be registered with the Ventura County Environmental Health Division. A registration is nontransferable and is only valid for the person, location, type of food sales, distribution activity specified by that registration, and, unless suspended or revoked for cause, for the time period indicated. The registration or an accurate copy must be retained by the operator onsite at the time of direct Cottage Food sale. The registration must be renewed annually. A registration from one county shall be sufficient for a CFO to operate throughout the state. (114365(a)(1)(A), 114365(b)(1)(2)(3)(4)) The CFO operator will need to contact the local Planning Department in the city or county where they reside for additional requirements.

- 2. Advertising** - A CFO that advertises to the public, including through an internet website, social media platform, newspaper, newsletter, or other public announcement, shall indicate the following on the advertisement:
- (1) The county of approval
  - (2) The permit or registration number
  - (3) A statement that the food prepared is "Made in a Home Kitchen" or "Repackaged in a Home Kitchen", as applicable. (114365.2(f))

- 3. Food Preparation and Temperature Control** - All potentially hazardous food must be held at or below 41°F at all times to prevent growth of bacteria that may cause foodborne illnesses. Frozen potentially hazardous foods must be stored in their frozen state unless being thawed for food preparation. (113980, 114365.2) The following are the safest methods for thawing frozen potentially hazardous foods:

- a. In refrigeration units.
- b. Under cool running water (71°F or less) for no more than 2 hours.
- c. As part of the cooking process.
- d. In a microwave oven if immediately prepared.

\*\*Each refrigeration unit used for storing potentially hazardous foods must be equipped with a thermometer that is easily readable and accurate to plus or minus 2°F. Using ice to store cold potentially hazardous foods is not recommended. Storing non-CFO foods, beverages, snacks, ingredients, desserts, or any other item in the same refrigeration unit is not recommended.

- 4. Food Sources** - All foods or ingredients used in a CFO shall come from an approved source and shall be obtained from sources that comply with all applicable laws. Approved sources include an acceptable producer, manufacturer, distributor, or a permitted food facility. (113980, 114021, 114365.2)
- 5. Food Storage** - All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. All food shall be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination. Adequate and suitable space shall be provided for the storage of food and ingredients. It is recommended that all food is stored at least 6 inches above the floor. (113980, 114365.2)
- 6. Nonfood Storage** - Nonfood items shall be displayed and stored in an area separate from food. It is recommended that only those insecticides, rodenticides, and other pesticides that are specifically approved for use in a food establishment are safe to be used. Check the label as it will state if it is food establishment approved. All poisonous substances, detergents, bleaches, cleaning compounds, and all other injurious or poisonous materials shall be used and stored in containers specifically and plainly labeled as to contents, hazard, and use. All poisonous substances, detergents, bleaches, cleaning compounds, and all other injurious or poisonous materials shall be stored and used only in a manner that is not likely to cause contamination or adulteration of food, food contact surfaces, utensils, or packaging materials. Store these items well separate from and below food and related utensils or equipment. Medicines that are in the CFO for the employee's use shall be labeled and stored so as to prevent the contamination of

food, equipment, and utensils. First aid supplies shall be stored in a labeled kit that is located to prevent the contamination of food and food-related items. (113980,114365.2)

- 7. Food Handlers** - The Cottage Food Operator, immediate family members who assist in the CFO operation, and an employee of the CFO shall have passed a California Department of Public Health approved food processing training course within three months of registration. Actions by food handlers in the CFO shall not result in the contamination or adulteration of food, food contact surfaces, or utensils. Food handlers shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough. (113967, 114365.2 (d))
- 8. Hand Washing** - A person involved in the preparation or packaging of Cottage Food products shall keep their hands and exposed portions of their arms clean and shall wash their hands immediately prior to food preparation or packaging activities. Hand washing practices begin by vigorously rubbing hands with cleanser and warm water, paying particular attention to areas between the fingers and around and under the nails, followed by rinsing with clean water. The hands are then dried using single service paper towels from a dispenser. All food handlers in a CFO shall thoroughly wash their hands and any exposed areas of the arms before commencing work, immediately after using the toilet facilities, and as frequently as necessary to prevent contamination of food or related equipment. (113953.3, 114365.2)
- 9. Gloves** – Single-use nonlatex gloves shall be worn when contacting food and food-contact surfaces if the employee has any cuts, sores, rashes, artificial nails, nail polish, rings, other than a plain ring, such as a wedding band, uncleanable orthopedic support devices (e.g., finger splint, wrist brace), or fingernails that are not clean, smooth, or neatly trimmed. (113973, 114365.2)
- 10. Illness/Wounds and Bandages** - A person with a contagious illness shall refrain from work in the registered area of the CFO. A person with a lesion or a wound that is open and draining on the hands, wrists, exposed portions of the arms, or other parts of the body, that cannot be controlled by an impermeable, dry, durable, tight-fitting bandage or covering, shall refrain from work in the registered area of the CFO. When finger cuts occur, apply an impermeable dry, durable, tight-fitting bandage, and cover it with a disposable single-use nonlatex glove before continuing food preparation or packaging activities. (113973, 114365.2)
- 11. Tobacco Use** - A person involved in the preparation or packaging of Cottage Food products shall not use any form of tobacco during such activities in the registered area of the CFO. (113967, 114365(a)(1)(A)(vi), 114365.2)
- 12. Hair and Beard Restraints** - A person involved in the preparation or packaging of Cottage Food products shall wear hair restraints such as hats, hair coverings, or nets which are designed and worn to effectively keep their hair from contacting non-prepackaged food, clean utensils and equipment, and food contact surfaces. (113967, 113980, 114365.2)
- 13. Clean Clothes** - A person involved in the preparation or packaging of Cottage Food products shall wear clean outer clothing to prevent contamination of food, equipment, utensils, and food contact surfaces. (113967, 113980, 114365.2)

- 14. Washing and Sanitizing** - Kitchen equipment, utensils, and food contact surfaces used to produce Cottage Food products shall be clean and maintained in a good state of repair and shall be sanitized immediately prior to conducting food preparation or packaging. (114365 (a)(1)(iv)). Approved sanitizing solutions include: 25 ppm available iodine, or 100 ppm available chlorine, or 200 ppm quaternary ammonium. To make a 100-ppm chlorine sanitizer solution, use 1 tablespoon of unscented household bleach per 1 gallon of water. For best results, the chlorine should be used in warm water (110°F). Wiping cloths should remain in a bleach sanitizing bath/bucket when not in use. Sanitizing buckets should be remixed when the solution appears cloudy. The use of sponges when cleaning and/or sanitizing food-contact surfaces is not recommended.
- 15. General Sanitation** - No Cottage Food preparation, packaging, or handling may occur in the home kitchen/registered area concurrent with any other domestic activities, such as family meal preparation, dishwashing, clothes washing, or guest entertainment. Adequate and suitable counter space shall be provided for food preparation. The sinks used for food preparation should not be used to discharge wastewater from janitorial activities. Warm potable water shall be provided for food preparation, hand washing, cleaning, and sanitizing, and janitorial purposes for the CFO. (114365 (a)(1)(A)(i)(iv), 114365.2 (c))
- 16. Animals and Vermin** - Animals/pets are not allowed in the registered area of the CFO during the preparation, packaging, or handling of Cottage Food products. The CFO shall be fully enclosed and constructed, equipped, maintained, and operated as to prevent the entrance and harborage of vermin, including, but not limited to, rodents and insects. (114259.5, 114365 (a)(1)(A)(ii)(v), 114365.2)
- 17. Garbage** - The premises of the CFO shall be kept clean and free of litter, rubbish, and vermin. All waste and rubbish produced by the CFO shall be removed and disposed of in a sanitary manner as frequently as necessary to prevent the creation of a nuisance. Use of a disposable bag which is impervious to moisture and then sealed is highly recommended. All food waste shall be kept in leak proof and rodent proof containers and shall be contained so as to minimize odor and insect development by covering with close-fitting lids. (113980, 114365.2)
- 18. Water and Sewer** - An adequate, protected, pressurized potable supply of hot water, at least 120°F, and cold water shall be provided for the CFO. The water supply shall be from an approved water system, and all plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances; shall be maintained so as to prevent any contamination; and shall be kept clean, fully operative, and in good repair. If the CFO is served by a private onsite well, then water sampling is necessary to ensure the water is negative for Coliform bacteria. All liquid wastes shall be disposed of through an approved sewerage plumbing system and shall discharge into the public sewer system or into an approved private sewage disposal system. (114365.2 (c))
- 19. Restrooms** - The premises of the CFO shall have an approved restroom that is kept clean and in good repair. Hand washing facilities shall be provided within or adjacent to toilet rooms and shall be equipped to provide warm water under pressure for a minimum of 15 seconds. Hand washing cleanser and single-use sanitary towels must be provided at or adjacent to the hand washing facility. (113953.3, 113967, 114365.2)

# COTTAGE FOOD OPERATOR (CFO) SELF-CERTIFICATION CHECKLIST

Check appropriate box or initial that you understand and will comply.

1. CFO occurs at a house/dwelling where the operator resides. Yes No
2. CFO occurs at a rented or leased house/dwelling and the property owner has given permission to run CFO on site. Yes No N/A
3. CFO has acquired or is in process for City/County Zoning approval. Yes No
4. CFO has acquired or is in process for Business or Seller's permits. Yes No
5. Food processor class will be taken, and certificate submitted to this department during the application review process or within 3 months of approval. Yes No
6. I understand that a person with a contagious illness may not work in the CFO. Initial: \_\_\_\_\_
7. Sink where hand washing occurs has:
  - a. Warm water (100°F) Yes No
  - b. Hand soap (sanitizer is not a replacement) Yes No
  - c. Single use paper towels Yes No
8. I understand that during food preparation, packaging, or handling of CFO food products concurrent domestic activities, including the following, will not occur:
  - a. Family meal preparation Initial: \_\_\_\_\_
  - b. Dishwashing Initial: \_\_\_\_\_
  - c. Clothes washing or ironing Initial: \_\_\_\_\_
  - d. Kitchen cleaning Initial: \_\_\_\_\_
  - d. Guest entertainment Initial: \_\_\_\_\_
9. I understand that during food preparation, packaging, or handling of cottage food products the following may not be in the home kitchen:
  - a. Infants Initial: \_\_\_\_\_
  - b. Small children Initial: \_\_\_\_\_
  - c. Pets Initial: \_\_\_\_\_

10. All food will be directly sold by the CFO to the consumer and not sold by a third party (e.g., store, restaurant). Yes No
11. Food will only be stored and prepared inside the home and attached rooms (excluding garage and sleeping quarters). Yes No
12. CFO is only preparing food on the approved Cottage Foods list. Yes No
13. CFO will properly label all products with the words "Made in a Home Kitchen" or "Repackaged in a Home Kitchen" in 12-point type. Yes No
14. A copy of the labels for all proposed Cottage Food products have been submitted to the Ventura County Environmental Health Division for review and approval. Yes No
15. CFO will not have any rodents or insects in the storage or kitchen areas. Yes No
16. Equipment and utensils used in CFO will be clean and in good repair. Yes No
17. Equipment and utensils will be washed, rinsed, and sanitized prior to use. Yes No
18. Smoking will not occur in the home while preparation, packaging, or handling of food occurs. Yes No
19. A list of the foods that will be prepared, baked, packaged, labeled, and sold to consumers has been submitted to the Environmental Health Division. Yes No

By signing below, you are certifying that you meet the requirements to operate a CFO in accordance with CRFC as it pertains to a Class A Cottage Food Operation.

Cottage Food Operator Checklist completed and submitted by:

\_\_\_\_\_ Date: \_\_\_\_\_  
Sign and Print Name



Ventura County Environmental Health Division  
 800 S. Victoria Ave., Ventura CA 93009-1730  
 TELEPHONE: 805/654-2813 or FAX: 805/654-2480  
<https://vcrma.org/divisions/environmental-health>

**FOR OFFICE USE ONLY**

PE CODE: \_\_\_\_\_  
 SR #: \_\_\_\_\_  
 FA #: \_\_\_\_\_  
 AR #: \_\_\_\_\_  
 INV #: \_\_\_\_\_

**COTTAGE FOOD OPERATION (CFO) CLASS A  
 REGISTRATION FORM**

Name of Business: \_\_\_\_\_ Phone #: \_\_\_\_\_

Owner Name: \_\_\_\_\_ Phone #: \_\_\_\_\_

Employee(s) Name(s): \_\_\_\_\_

Address where food is being prepared: \_\_\_\_\_

Mailing address if different from above: \_\_\_\_\_

Email: \_\_\_\_\_

Days and hours of food preparation at the CFO: \_\_\_\_\_

Direct sales will be conducted at the following venues:

- CFO location listed above, list days and hours: \_\_\_\_\_
- Certified Farmers' Market(s), list: \_\_\_\_\_
- Community Events, list: \_\_\_\_\_
- Other: \_\_\_\_\_

**Prohibited Items** Cottage Foods that are “potentially hazardous” are not allowed. Only Cottage Foods that are defined as “non-potentially hazardous” are approved for preparation and sale by a Cottage Food Operation (CFO). These food items do not require refrigeration to keep them safe from bacterial growth that could cause food-borne illness. See the complete list of approved, non-potentially hazardous Cottage Foods at: [Approved Cottage Food List](#).

**Cottage Food Products** Please check all items you will prepare or repackage (ready-to-eat only) and sell.

- Baked Goods without Cream, Custard, or Meat Fillings  
 Examples: bagels, bread, cake, churros, cookies, donuts (fried/baked), macarons, fruit pies, muffins, pastries, tortillas, waffles (fried/baked)
- Candy and Confection  
 Examples: brittles, candied apples, candied popcorn, caramels, cotton candy, fudge, ground chocolate, hard candy, spiced sugar, toffee
- Extracts Containing at Least 70 Proof or 35% Food-Grade for Human Consumption Ethanol/Alcohol  
 Examples: apple, apricot, blueberry, cherry, chocolate, cinnamon, lemon, lime, orange, peach, pineapple, raspberry, strawberry, vanilla
- Dried, Dehydrated, and Freeze-Dried Foods  
 Examples: baking mix, coffee, dried fruit/vegetables, granola, herbs, dried pasta, potato/vegetable chips, seasoning salt, spice mix, tea
- Frostings, Icings, Fondants, and Gum Pastes that Do Not Contain Eggs\*, Cream, or Cream Cheese  
 Examples: buttercream, fondant, flat icing. \* Frostings/icings with meringue powder, powdered eggs, or pasteurized eggs are allowed.
- Honey and Sorghum Syrups  
 Pure with no additional ingredients added
- Fruit Butters, Jams, and Jellies  
 Prepared in compliance with Part 150 of Title 21 of Code of Federal Regulations
- Nuts, Nut Mixes, and Nut Butters
- Powdered Drink Mixes Made From Manufactured Ingredients  
 Drink mixes cannot be labeled with “protein” because the amount cannot be determined.
- Vinegars and Mustards

## Food descriptions:

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What is the estimated gross annual sales for the CFO? \$ \_\_\_\_\_

## COTTAGE FOOD PRODUCT LABELING

For a detailed description, see the California Department of Public Health document “[Labeling Requirements for Cottage Food Products](https://www.cdph.ca.gov/Programs/CEH/DFDCS/CDPH%20Document%20Library/FDB/FoodSafetyProgram/CottageFood/CFLabelingReq.pdf)” at:

<https://www.cdph.ca.gov/Programs/CEH/DFDCS/CDPH%20Document%20Library/FDB/FoodSafetyProgram/CottageFood/CFLabelingReq.pdf>

All Cottage Food products must be properly labeled. Packaged, processed food labels usually have two distinct areas: the Principal Display Panel (PDP) and the Information Panel. If the label is split into two parts, the information identified in italics followed by (PDP) below must be provided on the Principal Display Panel. If all the required information is provided on one label, it must be in a size and manner that will allow the information to be read by the average consumer.

The label must include:

- *The words “Made in a Home Kitchen” or “Repackaged in a Home Kitchen” in 12-point type.* (PDP)
- *The name commonly used to describe the food product.* (PDP)
- The name, city, state, and zip code of the Cottage Food Operation which produced the Cottage Food product. If the firm is not listed in the current telephone directory, then a street address must also be declared. (A contact phone number or email address is optional but may be helpful for consumers to contact your business.)
- The registration number of the Cottage Food Operation which produced the Cottage Food product and the name of the County where the permit was issued.
- The ingredients of the food product, in descending order of predominance by weight, if the product contains two or more ingredients.
- *The net quantity (count, weight, or volume) of the food product. It must be stated in both English units (e.g., ounces) and metric units (e.g., grams).* (PDP)
- A declaration on the label in plain language if the food contains any of the nine major food allergens: milk, eggs, fish, shellfish, tree nuts (specify nut, e.g., almond), wheat, peanuts, soybeans, and sesame. Allergens should be listed in a separate summary statement immediately following or adjacent to the ingredient list.
- If the label makes approved nutrient content claims or health claims, the label must contain a “Nutrition Facts” statement on the Information Panel.
  - The use of the following eleven terms are considered nutrient content claims (nutritional value of a food): free, low, reduced, fewer, high, less, more, lean, extra lean, good source, and light. Specific requirements have been established for the use of these terms.
- Labels must be legible and in English (accurately translated information in another language may accompany it).
- Labels, wrappers, inks, adhesives, paper, and packaging materials that come into contact with the Cottage Food product by touching the product or penetrating the packaging must be food-grade (safe for food contact) and not contaminate the food.

**Example Label:**

<p><b>MADE IN A HOME KITCHEN</b> Permit #: 12345 Issued in county: County name</p> <p>Chocolate Chip Cookies With Walnuts Sally Baker 123 Cottage Food Lane Anywhere, CA 90XXX</p> <p><b>Ingredients:</b> 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), walnuts, sugar, eggs, salt, artificial vanilla extract, baking soda.</p> <p><b>Contains:</b> Wheat, eggs, milk, soy, walnuts</p> <p>Net Wt. 3 oz. (85.049g)</p>
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*Note: For the "Issued in County" – Ventura County must be indicated.  
For a Class A CFO, replace Permit # with Registration #.*

**Please initial each item below to confirm that operator meets these requirements  
(required self-certification checklist):**

- No domestic activity will be conducted in the kitchen during Cottage Food preparation and packaging.
- No infants, small children, or pets will be in the kitchen during Cottage Food preparation and packaging.
- Kitchen utensils and equipment will be kept clean and in good repair.
- All food contact surfaces/utensils will be washed, rinsed, and sanitized before each use.
- All food preparation and storage areas are and will be kept free of rodents and insects.
- No smoking will be allowed in the kitchen during Cottage Food preparation and packaging.
- Individuals with contagious diseases will be excluded from all Cottage Food preparation and packaging.
- Hands and exposed portions of arms of food workers must be kept clean and must be washed before any Cottage Food preparation and packaging.
- Water used during the preparation of Cottage Food products, including water used for hand washing, produce washing, and washing of utensils, equipment, and food contact surfaces, shall meet the potable drinking water standards, as defined by section 113869 of the California Retail Food Code.

**Water Source:**

(Please check what type of water source will be used in the Cottage Food Operation)

City Water

Private Well \*

**\* Additional forms will be required if food is prepared from a home with a private well.**

**Disposal of Wastewater:**

(Please check what type of treatment is used to dispose of wastewater)

Public Sewer Service

Private Septic System

In the event of septic system failure or plumbing problem, you are required to notify the Ventura County Environmental Health Division immediately.

**Food Processor Course:**

**Within 3 months** of being approved to operate by the Environmental Health Division, please provide proof of completion of the required California food handler course. The website for approved food handler courses is: <https://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=262&statusID=4>. It is recommended that the course be completed as part of the registration process. Proof of completion may be faxed to the Ventura County Environmental Health Division at (805) 654-2480.

**Gross Annual Sales: Initial if you agree to abide by the following: \_\_\_\_\_**

I understand that I will lose my CFO status and will need to become permitted in a commercial facility if my CFO business exceeds gross annual sales of \$75,000.00.

**Owner's Statement:**

I, \_\_\_\_\_, agree to grant access to the Ventura County Environmental Health Division to conduct an inspection of my Cottage Food Operation's primary domestic residence in the event of a consumer complaint or reported food-borne illness. I understand that the application fee is non-refundable.

\_\_\_\_\_  
*Owner's Signature* *Print Name* *Date*

The fee for processing the CFO Class A registration can be found at <https://vcrma.org/en/eh-fees>.

DATE APPROVED: \_\_\_\_\_ BY: \_\_\_\_\_, REHS

VENTURA COUNTY CFO CLASS A REGISTRATION NUMBER: \_\_\_\_\_  
(MUST BE ON FOOD PRODUCT LABELS)

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**OFFICE USE ONLY**

AMT REC'D \_\_\_\_\_ REC'D BY \_\_\_\_\_ DATE REC'D \_\_\_\_\_

CHECK# \_\_\_\_\_ RECEIPT# \_\_\_\_\_