





The CFO Team

Rashida Hussain

Project Specialist

Virginia Wheatley

Project Coordinator

Alan Talarsky

Acting Program Manager













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Public Health and Food Protection Program

PHFPP SPOTLIGHT

Cottage Food Operator Permits

New rules creating a cottage food operator (home baker) permit became effective as of October 4, 2021.

New Jersey historically prohibited the sale of home baked goods but has now joined other states in allowing cottage food operations. The Department has been working on this issue for some time and carefully balanced allowing home bakers to operate small businesses while instituting appropriate safeguards. While developing these new regulations, the Department received input from many stakeholders, including local health departments, home bakers, the retail food industry, and others.

More Information about the Cottage Food Permit





The Public Health and Food Protection Program protects the public by providing inspection services and technical advice to the public, regulated communities, and local/county health departments.

Alan Talarsky

Acting Program Manager

Email: phfpp@doh.nj.gov

Phone: (609) 826-4935

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Bathing

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Body Art

General Sanitation

Resources

Retail Food

CONSUMER FOOD SAFETY GUIDANCE	COTTAGE FOOD OPERATOR PERMIT
LICENSES AND INSPECTIONS	SINGLE-USE PLASTIC STRAWS
OUTDOOR SEATING	COVID-19 FDA BEST PRACTICES FOR RETAIL FOOD
RULES AND GUIDANCE	FOOD PROTECTION MANAGER CERTIFICATION
DOWNLOADS	

COVID-19 INFORMATION

Health and Safety Guidelines for Indoor and Outdoor Dining (July 4, 2021)

Outdoor Seating After November 30th, 2020

The NJDOH has recently been advised by the NJ Department of Community Affairs (DCA) that NJ's Uniform Construction Code (UCC) requires that a permit be acquired from the local code enforcement official(s) whenever tents are used after November 30th of each year. READ MORE

EXECUTIVE DIRECTIVE NO. 20-019 (REVISED): COVID-19 protocols for food or beverage establishments offering service in outdoor areas pursuant to Executive Order Nos. 150, 157 and 194

EXECUTIVE DIRECTIVE NO. 20-030 (REVISED): Health and safety standards for indoor dining at retail food or



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Cottage Food Operators - Home Bakers

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COTTAGE FOOD OPERATOR RULE

- . N.J.A.C. 8:24-1.5 Definitions
- N.J.A.C. 8:24-11.1 Requirement and procedure to obtain a Cottage Food Operator Permit
- NJ.A.C. 8:24-11.2 Authorized cottage food operator activity
- N.J.A.C. 8:24-11.3 Prohibited cottage food operator activity
- . N.J.A.C. 8:24-11.4 Cottage food point-of-sale notice, packaging, and labeling
- . N.J.A.C. 8:24-11.5 Health authority's right of access
- . N.J.A.C. 8:24:11.6 Application fees; permit duration; permit renewal
- N.J.A.C. 8:24-11.7 Suspension, revocation, and/or denial of issuance or renewal of a permit; monetary
 penalties
- . N.J.A.C. 8:24-11.8 Hearing on enforcement actions



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Cottage Food Operators - Home Bakers

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Export Documents

Youth Camps

Public Recreational Bathing

Tanning Facilities

Nitrous Oxide

Body Art

General Sanitation Resources

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Public Recreational

Bathing

Tanning Facilities

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APPLICATION

We strongly recommend using **Adobe Reader** to fill out your application form. If you do not use Adobe Reader, the dropdown fields may not operate correctly or your form answers may be lost when it is opened in our office: all forms are optimized for Adobe Reader. Use the following link to download and install Adobe Reader FREE: https://get.adobe.com/reader

If you are unable to use Adobe Reader, please open your completed form and select PRINT, then select a PRINT TO PDF option or a PDF printer. This will generate a new file where your form field answers are locked in. Send us the new PDF file to ensure the information will appear the same in our office as it does on your screen.

- Form CFO-1 Application for Cottage Food Operator Permit [PDF] (Instructions)
 Right-click and SAVE as a PDF document. Open the form in Adobe Reader.
 - Detailed instructions for completing Form CFO-1 [PDF]
 - Pay permit fee online with a check or credit card
 - Submit the completed form and required attachments to cfo@doh.nj.gov











Chief State Medical

FOOD PROTECTION MANAGER CERTIFICATION

The New Jersey Department of Health, Public Health and Food Protection Program, does not offer Food Protection Manager courses or programs. This office cannot provide status updates or copies of your Food Protection Manager certificate.

For more information about Food Protection Manager certification, to register for a course, or to inquire about individual courses or testing, contact any of the accredited programs listed below.

To inquire about your individual registration or to request a copy of your Food Protection Manager Certificate, contact the accredited organization with which you registered.

Only Food Protection Manager certificates issued by New Jersey accredited organizations are accepted. All New Jersey accredited organizations are listed below. Food Protection Manager certificates issued by any of the below accredited organizations are equally accepted as proof of credential.

Bathing

Tanning Facilities

Nitrous Oxide

Body Art

General Sanitation Resources

- N.J.A.C. 8:24-11.5 Health authority's right of acces
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Chief State

New Jersey Accredited Food Protection Manager Organizations

- 360 Training
- AAA Food Manager/AAAFoodHandler.com
- AboveTraining/StateFoodSafety
- Environmental Health Testing (National Registry of Food Safety Professionals)
- National Restaurant Association
- · Prometric Inc.
- The Always Food Safe Company, LLC

Nitrous Oxide

Body Art

General Sanitation Resources • N.J.A.C. 8:24-11.7 Suspension, revocation, and/or denial of issuance of renewal of a permit; monetar

penalties

N.J.A.C. 8:24-11.8 Hearing on enforcement actions



CITY WATER OR PRIVATE WELL WATER

Submit a copy of your most recent city water bill for the location of the cottage food kitchen

OR

 If the location uses private well water, submit a copy of a microbiological (total coliform) analysis of the private well water that is conducted using sample collected no earlier than 60 days prior to the filing date of this application.

NOTE: In order to ensure sample integrity, the well water sample must be collected and delivered to the Certified Drinking Water Lab (CDWL) by a representative of the laboratory. Well water samples collected and submitted to the CDWL by the CFO permit applicant or anyone other than the CDWL representative will be considered to be invalid.

Click here to find a list of Certified Drinking Water Labs in New Jersey. Follow the instructions provided by DEP to search for Certified Drinking Water Labs.

General Sanitation Resources



N.J.A.C. 8:24-1.5 DEFINITIONS

Cottage food product means non-TCS* food that a cottage food operator prepares and includes:

- 1. Baked goods, including bread, rolls, biscuits, cakes, cupcakes, pastries, and cookies;
- Candy, including brittle and toffee;
- Chocolate-covered nuts and dried fruit;
- 4. Dried fruit;
- Dried herbs and seasonings, and mixtures thereof;
- 6. Dried pasta;
- 7. Dry baking mix;
- 8. Fruit jams, fruit jellies, and fruit preserves;
- Fruit pies, fruit empanadas, and fruit tamales (excluding pumpkin);
- 10. Fudge;
- 11. Granola, cereal, and trail mix;
- Honey and sweet sorghum syrup;
- 13. Nuts and nut mixtures;
- 14. Nut butters;
- 15. Popcorn and caramel corn;
- 16. Roasted coffee and dried tea;
- 17. Vinegar and mustard;
- 18. Waffle cones and pizzelles; and
- 19. Upon written application to the Public Health and Food Protection Program, other non-TCS food.



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ACTIVE COTTAGE FOOD OPERATOR PERMITS

Currently Active Cottage Food Operator Permits [.xlsx]

This is a list of active Cottage Food Operator Permits, updated weekly.

Retail Food

Dairy

Bottled Water

Shellfish

Drug and Medical Device Registration

Export Documents

Youth Camps

Public Recreational

Bathing

Tanning Facilities

Nitrous Oxide

Body Art

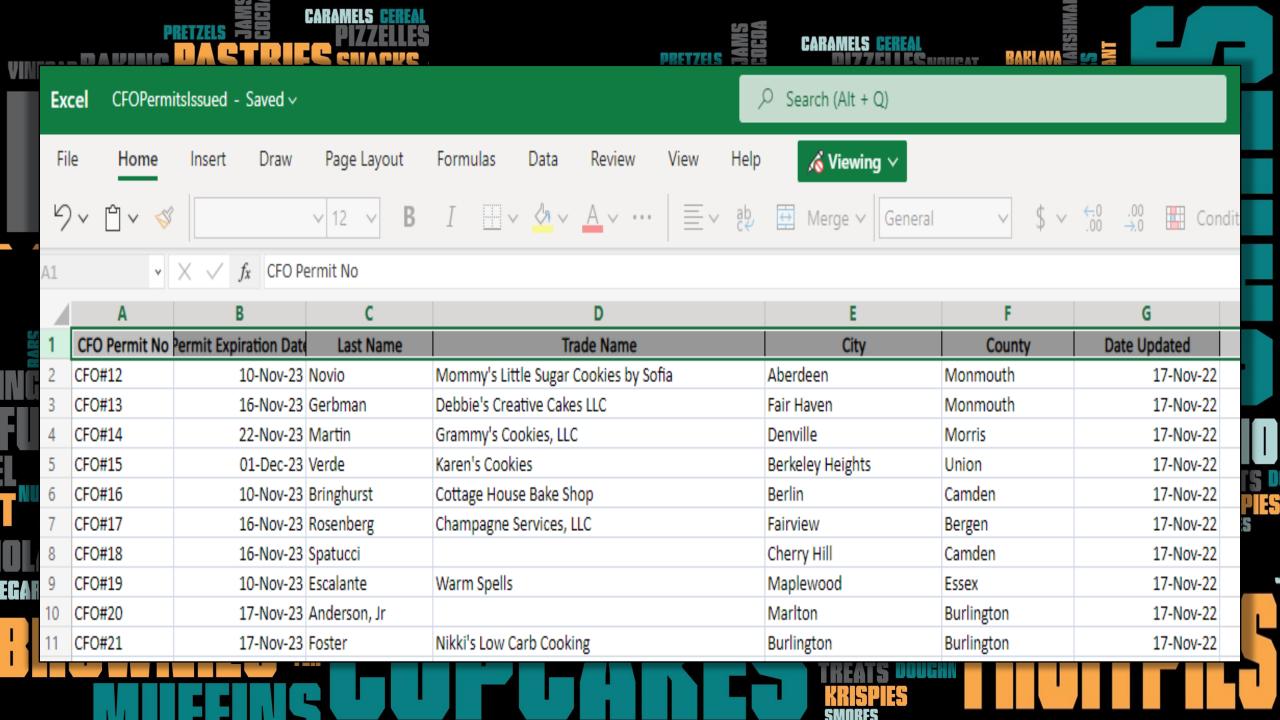
General Sanitation Resources allowing home bakers to operate small businesses while instituting appropriate safeguards. While developing these new regulations, the Department received input from many stakeholders, including local health departments, home bakers, the retail food industry, and others.

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ACTIVE COTTAGE FOOD OPERATOR PERMITS

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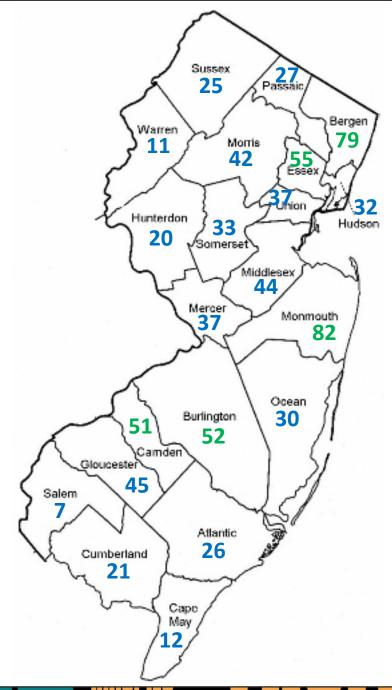


Applications Submitted Since October 4, 2021 = 1061

Approval Rate for Initial Submission = 25%

CFO Permits issued = 768

Typical Duration of Review = 4 – 8 weeks







New Jersey Department of Health

Consumer, Environmental and Occupational Health Service

Public Health and Food Protection Program PO Box 369, Trenton, NJ 08625-0369 Telephone: (609) 826-4935 STATE USE ONLY

www.nj.gov/health/foodanddrugsafety

APPLICATION FOR COTTAGE FOOD OPERATOR PERMIT

- · Complete all information. The Department will not process incomplete applications.
- . Mail completed application, application fee, and required attachments to the Department at the address above.
- Application fees are non-refundable.

IMPORTANT: This application is subject to public access and disclosure pursuant to N.J.S.A. 47:1A-1 et seq., and other laws. If privacy or confidentiality concerns exist with respect to information the applicant must supply in support of this application, please telephone the Public Health and Food Protection Program before submitting application.

	SE	CTION I - APPLICATION IN	FORMATION			
Application D	ate Check or I	Money Order/Payment Confirm	nation Number	Payment Date		
Type of Requ	est 💿 A new permit.					
	Renewal of an	existing permit. License number:				
		CTION II - APPLICANT INF	ORMATION			
Applicant Nar	ne First Name	Middle Initial	•	Last Name		
Business trad	le name or "doing bus	ness as" (DBA) name (if applic	able)			
	idential Street Address eet Address 1	3 (this must be the same as the location of t Street Address 2		licant will prepare cottage tv State	food products) Zip Code	
	cernadicoo i	Olice Address E	Ŭ.	.y Oldic	Lip code	
Mailing Addre	SS (if different than applica	ant residential address)				
Str	eet Address 1	Street Address 2	С	ity State	Zip Code	
l elephone Nu	Telephone Number Email Address (at which applicant will receive official Department communications)					
SECTION III – COTTAGE FOOD PRODUCT INFORMATION						
Indicate the information below for the non-TCS food that the applicant will produce as a cottage food						
operator. Applicant should indicate each major food allergen that a product type is likely to contain, click all that apply. Enter more products on page 3. *Note: Reguests for approval of other non-TCS food products not listed						
may be submi	iter more products on pa itted to the Department i	nge 3. "Note. Requests for appro In writing pursuant to N.J.A.C. 8:	24-11.	CS 100a producis	not listed	
Product Type	(Select Item)		major rood H	Milk Peanuts Tree Nuts Fish	Shellfish Soybean	
Product Name				Eggs Wheat	Soybean	
Product Type	(Select Item)		major roou H	Milk Peanuts Tree Nuts Fish	■ Shellfish ■ Soybean	
Product Name				Eggs Wheat		
Product Type	(Select Item)		Allergens	Milk Peanuts Tree Nuts Fish	Shellfish Soybean	
Product Name Product Type				Eggs Wheat Milk Peanuts	Shellfish	
Product Name	(Select Item)		Allorgons	Tree Nuts Fish Eggs Wheat	Soybean	
CFO-1	Α.	oplication for Cottage Food Oper		Lygs Wheat		
MAY 21	Α.	opiication for Cottage Food Oper	ator Fermit	Pa	ge 1 of 3	

SECTION IV - APPLICANT REPRESENTATIONS AND CERTIFICATION Facility Requirements The cottage food operation is in a private dwelling where I reside. (Y/N) -All cottage food products are prepared in the private kitchen within my home. Sleeping quarters are excluded from areas used for cottage food preparation and storage. Sanitation Requirements Handwashing facilities are conveniently located, accessible, and supplied with warm running water, soap, and (Y/N) → Kitchen equipment and utensils used for cottage food preparation are clean and in good repair. Food contact surfaces are cleaned and sanitized before each use The premises are maintained free of rodents and insects. Cottage Food Preparation and Packaging Requirements Food workers wash their hands before working with food, and after any activity that contaminates the hands such as after using the restroom, eating, smoking, or touching pets. Food workers do not handle ready-to-eat food with their bare hands. Single-use gloves, tongs, or other effective (Y/N) If used, single-use gloves are changed or replaced as often as handwashing is necessary. Limitations/Exclusions During Cottage Food Preparation and Packaging (Y/N) - Domestic activities such as family meal preparation, dishwashing, clothes washing, and kitchen cleaning are not Infants, children and pets are excluded from the kitchen. (Y/N) - Potable drinking water is used for handwashing and warewashing, and as a cottage food product ingredient. (Y/N) -Smoking is prohibited. (Y/N) ▼ III food workers are excluded from the kitchen. Prerequisite Information (Y/N) I have checked with my local municipal government and there are no local ordinances or zoning requirements that would prevent me from operating a home-based food business. (Y/N) Does the cottage food kitchen use private well water? -If Yes, submit a copy of microbiological (total coliform) analysis of the private well water that is conducted using samples collected no earlier than 60 days prior to the filing date of this application. -If No, submit a copy of most recent water bill for the location of the cottage food kitchen. I am a certified food protection manager in good standing with the accredited program. I attach a true copy of my food protection manager certificate or other proof of my credential. (Y/N) I am aware that my gross annual sales from cottage food products cannot exceed \$50,000. If this is an application to renew my existing cottage food operator permit, I represent that in the past year, gross sales receipts from cottage food products did not exceed \$50,000. Photocopies of original records that I am submitting with this application are true, complete, and correct copies of the original records. I certify that the statements I make in this application are true. I am aware that if any statement I make in in this application is willfully false, I am subject to civil administrative penalties under N.J.A.C. 8:24-8.9, denial of my application and/or revocation of my permit. By typing my name below, I intend to sign this Application for Cottage Food Operator Permit. Name of Applicant:

Application for Cottage Food Operator Permit (continued)

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MORES

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APPLICATION FOR COTTAGE FOOD OPERATOR PERMIT

- Complete all information. The Department will not process incomplete applications.
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SECTION I – APPLICATION INFORMATION				
Application Date		Check or Money Order/Payment Confirmation Number	Payment Date	
Type of Request	•	A new permit.		
	0	Renewal of an existing permit. License number:		

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APPLICATION FOR COTTAGE FOOD OPERATOR PERMIT

SECTION IV – APPLICANT REPRESENTATIONS AND CERTIFICATION

Facility Requirements

The cottage food operation is in a private dwelling where I reside.

All cottage food products are prepared in the private kitchen within my home.

Sleeping quarters are excluded from areas used for cottage food preparation and storage.

	SECTION II – API	PLICANT INFORMAT	ION		
Applicant Name First Name	Midd	le Initial	Last N	ame	
Business trade name or "doing	business as" (DBA)	name (if applicable)			
Applicant Residential Street Add	Iress (this must be the sam	e as the location of the kitchen a	t which applicant will g	repare cottage fo	ood products)
Street Address 1	•	Address 2	City	State	Zip Code
			-		-
Mailing Address (if different than a	oplicant residential addr	ess)			
Street Address 1	-	reet Address 2	City	State	Zip Code
					-
Telephone Number	Email Address	(at which applicant will receiv	o official Departmen	t communication	ne\
relephone Number	Lillali Addiess	(at which applicant will receiv	e omoral Deparamen	Communication	113)
				1.12	
Product Type (Select Item) Product Name Major Fo		is willfully false, I am subject	make in this application are true. I am a to civil administrative penalties under N.s	I.A.C. 8:24-8.9, denial of my app	lication and/or
Product Type (Select Item) Product Name Allergen	od Milk Peanuts Shellfish		typing my name below, I intend to sign this		perator Permit.
CF0-1 Application for Cottage Food Operator Pe		Name of Applicant.		Date.	

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Application for Cottage Food Operator Permit

MAY 21

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Page 1 of 3

SECTION IV – APPLICANT REPRESENTATIONS AND CERTIFICATION Facility Requirements The cottage food operation is in a private dwelling where I reside.

SECTION III - COTTAGE FOOD PRODUCT INFORMATION Indicate the information below for the non-TCS food that the applicant will produce as a cottage food operator. Applicant should indicate each major food allergen that a product type is likely to contain, click all that apply. Enter more products on page 3. *Note: Requests for approval of other non-TCS food products not listed may be submitted to the Department in writing pursuant to N.J.A.C. 8:24-11. Product Type Shellfish Milk Peanuts (Select Item) ▼ Major Food ■ Soybean Fish Tree Nuts Allergens Product Name Wheat Eggs Product Type Shellfish Milk Peanuts (Select Item) Major Food Soybean Tree Nuts Fish Allergens **Product Name** Eggs Wheat Peanuts Product Type Major Food Milk Shellfish (Select Item) ☐ Fish Soybean Tree Nuts Allergens Product Name Wheat Eggs Milk Shellfish Product Type Peanuts Major Food (Select Item) Soybean ☐ Fish Tree Nuts Allergens Product Name Eggs Wheat CEO-1 Application for Cottage Food Operator Permit Page 1 of 3 **MAY 21** s willfully false, I am subject to civil administrative penalties under N.J.A.C. 8:24-8.9, denial of my application and/or evocation of my permit. By typing my name below, I intend to sign this Application for Cottage Food Operator Permit. Shellfish Sovbean Product Type (Select Item) **▼** | Major Food Milk Peanuts Tree Nuts Fish Name of Applicant: Wheat

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Application for Cottage Food Operator Permit (continued)

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SECTION IV - APPLICANT REPRESENTATIONS AND CERTIFICATION

Facility Requirements

SECTION IV – APPLICANT REPRESENTATIONS AND CERTIFICATION

Facility Requirements

(Y/N) -

The cottage food operation is in a private dwelling where I reside.

(Y/N) -

All cottage food products are prepared in the private kitchen within my home.

(Y/N) _-

Sleeping quarters are excluded from areas used for cottage food preparation and storage.

Sanitation Requirements

(Y/N) -

Handwashing facilities are conveniently located, accessible, and supplied with warm running water, soap, and clean paper towels

(Y/N) -

Kitchen equipment and utensils used for cottage food preparation are clean and in good repair.

(Y/N) -

Food contact surfaces are cleaned and sanitized before each use.

(Y/N) -

The premises are maintained free of rodents and insects.

-	Product Type	(22.22.1)	Major Food	Milk Tree Nuts	Peanuts	Shellfish Soybean	
	Product Name		Allergens	Eggs	Wheat	Soyuean	
	CFO-1 MAY 21	Application for Cottage Food Ope	rator Permit		Page	1 of 3	

revocation of my permit. By	typing my name below, I intend to sign this Application for	r Cottag	ge Food Operator Permit.
Name of Applicant:		Date:	
CFO-1 MAY 21	Application for Cottage Food Operator Permit (contin	nued)	Page 2 of 3

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SECTION IV – APPLICANT REPRESENTATIONS AND CERTIFICATION

Facility Requirements

(Y/N) The cottage food operation is in a private dwelling where I reside

time bu

The premises are maintained free of fourits and insects.

Cottage Food Preparation and Packaging Requirements

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(Y/N) ▼ Food workers wash their hands before working with food, and after any activity that contaminates the hands such as after using the restroom, eating, smoking, or touching pets.

(Y/N) ▼ Food workers do not handle ready-to-eat food with their bare hands. Single-use gloves, tongs, or other effective means are used.

(Y/N) ▼ If used, single-use gloves are changed or replaced as often as handwashing is necessary.

Limitations/Exclusions During Cottage Food Preparation and Packaging

(Y/N) ▼ Domestic activities such as family meal preparation, dishwashing, clothes washing, and kitchen cleaning are not conducted.

(Y/N) - Infants, children and pets are excluded from the kitchen.

(Y/N) - Potable drinking water is used for handwashing and warewashing, and as a cottage food product ingredient.

Y/N)

Smoking is prohibited.

(Y/N) -

III food workers are excluded from the kitchen.

 is willfully false, I am subject to civil administrative penalties under N.J.A.C. 8:24-8.9, denial of my application and/or revocation of my permit. By typing my name below, I intend to sign this Application for Cottage Food Operator Permit.

Name of Applicant:

Date:

Application for Cottage Food Operator Permit (continued)

Page 2 of 3

Prerequisite Information

(Y/N) ___

I have checked with my local municipal government and there are no local ordinances or zoning requirements that would prevent me from operating a home-based food business.

(Y/N) -

Does the cottage food kitchen use private well water?

- -If Yes, submit a copy of microbiological (total coliform) analysis of the private well water that is conducted using samples collected no earlier than 60 days prior to the filing date of this application.
- -If No, submit a copy of most recent water bill for the location of the cottage food kitchen.

(Y/N) ___

I am a certified food protection manager in good standing with the accredited program. I attach a true copy of my food protection manager certificate or other proof of my credential.

(Y/N) ___

I am aware that my gross annual sales from cottage food products cannot exceed \$50,000. If this is an application to renew my existing cottage food operator permit, I represent that in the past year, gross sales receipts from cottage food products did not exceed \$50,000.

(Y/N) _ -

EGAI

Photocopies of original records that I am submitting with this application are true, complete, and correct copies of the original records.

I certify that the statements I make in this application are true. I am aware that if any statement I make in in this application is willfully false, I am subject to civil administrative penalties under N.J.A.C. 8:24-8.9, denial of my application and/or revocation of my permit. By typing my name below, I intend to sign this Application for Cottage Food Operator Permit.

Name of App	olicant:
-------------	----------

Date:

CFO-1

Application for Cottage Food Operator Permit (continued)

Page 2 of 3



Please find attached your Cottage Food Operator Permit. Cottage food operators must comply with N.J.A.C. 8:24-11. You may access the link below to review any information regarding the Cottage Food Permit! If you have any questions, please contact the project.

Email: cfo@doh.nj.gov • Phone: 609-913-5099

NJ Department of Health Cottage Food Operator Permit: https://nj.gov/health/ceohs/phfpp/retailfood/cottagefood.shtml

N.J.A.C. 8:24-11:

https://www.state.nj.us/health/legal/documents/adoption/Cottage%20Food%20Operator%20Permit.pdf



New Jersey Department of Health Consumer, Environmental and Occupational Health Service Public Health and Food Protection Program

COTTAGE FOOD OPERATOR'S PERMIT

APPROVED FOODS:



Permit No.: CF1

Baked goods
Candy
Dried pasta
Fudge
Nut butters
Popcorn and caramel corn

Issue Date: 8/30/21

Expiration Date: 8/30/23

THESE FOODS WERE PREPARED IN A HOME KITCHEN THAT IS NOT INSPECTED BY THE DEPARTMENT OF HEALTH

Please find attached your Cottage Food Operator Permit. Cottage food operators must comply with N.J.A.C. 8:24-11. You may access the link below to review any information regarding the Cottage Food Permit! If you have any questions, please contact the project.

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NJ Department of Health Cottage Food Operator Permit: https://nj.gov/health/ceohs/phfpp/retailfood/cottagefood.shtml

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New Jersey Department of Health
Consumer, Environmental and Occupational Health Service
Public Health and Food Protection Program

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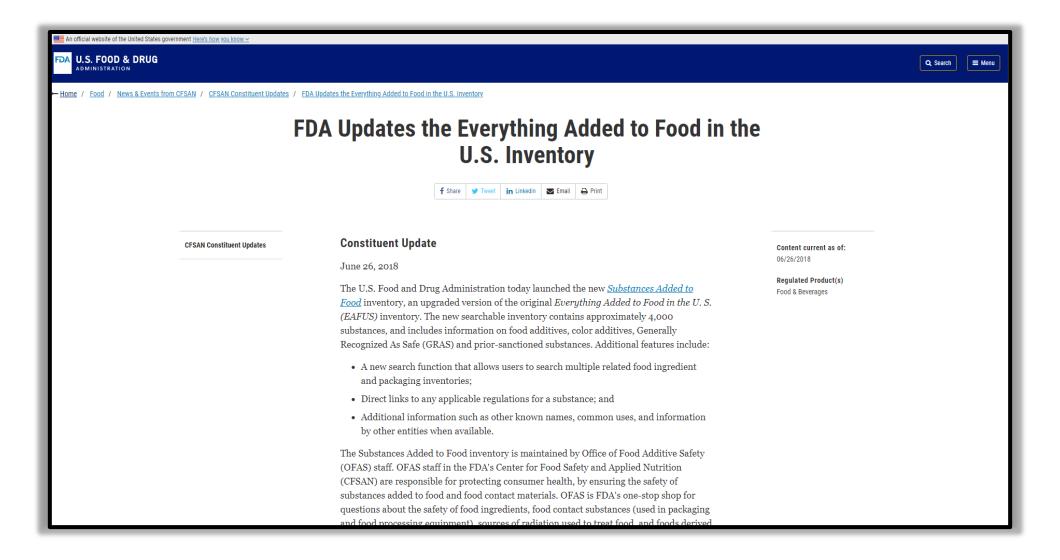
32

Product Categories Not Currently Approved

- Alcohol-based extracts
 - Vanilla extract
- Alcohol-containing baked goods
 - Cakes
 - Frostings
- Dietary Supplement Ingredients
- Prescription drug ingredients

- Cannabis and CBD Products
- TCS Foods
 - Required Controls
 - Temperature
 - pH
 - Water Activity
- Located outside of NJ
- Ingredients not found in the FDA Substances Added to Food Inventory

https://www.fda.gov/food/cfsan-constituent-updates/fda-updates-everything-added-food-us-inventory







Substances Added to Food (formerly EAFUS)

FDA Home Ingredients and Packaging Food Ingredient and Packaging Inventories Substances Added to Food (formerly EAFUS)



The Substances Added to Food inventory replaces what was previously known as Everything Added to Foods in the United States (EAFUS).

The Substances Added to Food inventory includes the following types of ingredients regulated by the U.S. Food and Drug Administration (FDA):

- Food additives and color additives that are listed in FDA regulations (21 CFR Parts 172, 173 and Parts 73, 74, 82 respectively), and flavoring substances evaluated by FEMA* and JECFA*.
 - Note that for a substance to be used as a color additive in the US, it must be authorized by a regulation in 21 CFR Part 73, 74, or 82.
- Generally Recognized as Safe ("GRAS") substances that are listed in FDA regulations (21 CFR Parts 182 and 184).
- Substances approved for specific uses in foods prior to September 6, 1958, known as prior-sanctioned substances (21 CFR Part 181).
- · Substances formerly used:
 - Prohibited substances that are listed in FDA regulations (21 CFR Part 189) as prohibited from use in food (labeled as "PROHIBITED" or "PROHIBITED WITH EXCEPTIONS").
 - Delisted color additives in FDA regulations (21 CFR 81.10 and/or 81.30) (labeled as "DELISTED").
 - Some substances "no longer FEMA GRAS"

It is important to note that the inventory is only a partial list of food ingredients. Inclusion in this inventory of information from non-FDA entities does not indicate an FDA approval or evaluation of this use.

Users also have the option to search multiple food ingredient and packaging inventories at one time. This includes the following substances not listed in the Substances Added to Food inventory:

- · Most substances listed in the inventory of GRAS Notices.
- Indirect food additives such as packaging adhesives, paperboard, and other food contact substances, unless they are also known to be directly added to food.

For more information, please refer to Food Ingredient and Packaging Inventories.

Search and display hints

- . Select the Substance name below to view the additional details about the substance.
- . To sort by a specific field, click on the column header for that field.
- To browse the records, use the Show All, First/Previous/Next/Last, and Jump To options at the bottom of the data table.
- To search for a specific term (or phrase or partial word), enter that term in the Search box and select Show Items to display only those records that contain the selected term.
- The search results may include terms not shown on the results pages, but included in the full record descriptions. For example, a search for "gum Arabic" will find the substance "Acacia".
- The search results will return hits of records containing words that include the search term. For example, a search for the color red will return results that include terms such as reducing, ingredient, and denatured.

Download data from this searchable database in Excel format. If you need help accessing information in different file formats, see Instructions for Downloading Viewers and Players



