## Cottage Food Operators in New Jersey

Permit Application, Product Review, and Current Trends

Rob Iler

Public Health and Food Protection Program New Jersey Department of Health

## The CFO Team

## Rashida Hussain

Project Specialist
Virginia Wheatley
Project Coordinator

## Alan Talarsky

Acting Program Manager

## (国) CFODOH.NJ.GOV





## https://www.nj.gov/health/ceohs/phfpp/

 DIIT:

## NU Health

## Environmental Health

Home Public Health and Food Protection Program
Public Health and Food Protection Program

## PHFPP SPOTLIGHT <br> 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
(ㄷ) ()

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

Renew a License
Report a Complaint


Governor Phil Murphy - Lt. Governor Sheila Oliver


Improving Health Through Leadership and Innovation

## Environmental Health

Home Lead Asbestos Public Health and Food Protection Program

Environmental Public
Health Tracking

Home Public Health and Food Protection Program Retail Food

## Public Health and Food <br> Protection Program

Wholesale Food
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

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 |  |

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 $30^{\text {th }}$ 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

\section*{N-Health <br> | About | $\begin{array}{l}\text { Your } \\ \text { Health }\end{array}$ |
| :--- | :--- |
| Us |  |}

## Environmental Health

Home Lead Asbestos Public Health and Food Protection Program

Environmental and Indoor Health

## Environmental Public

Health Tracking

Home Public Health and Food Protection Program Retail Food Cottage Food Operators - Home Bakers

Public Health and Food Cottage Food Operators - Home Bakers
Protection Program

## Wholesale Food

Retail Food
Dairy
Bottled Water
Shellfish
Drug and Medical Device
Registration
Export Documents
Youth Camps
Public Recreational
Bathing
Tanning Facilities
Nitrous Oxide
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.

## COTTAGE FOOD OPERATOR RULE

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

- NJ.A.C. 8:24-11.2 Authorized cottage food operator activity
- 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. 8:24-11.5 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

Body Art

ACTIVE COTTAGE FOOD OPERATOR PERMITS


## Fnvirnnmontal Health

## Cottage Food Operators - Home Bakers

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.

| Export Documents | - N.J.A.C. $8: 24-11.1$ Requirement and procedure to obtain a Cottage Food Operator Permit |
| :--- | :--- |
| Youth Camps | - NJ.A.C. $8: 24-11.2$ Authorized cottage food operator activity |
| Public Recreational | - N.J.A.C. $8: 24-11.3$ Prohibited cottage food operator activity |
| Bathing | - N.A.C. $8: 24-11.4$ Cottage food point-of-sale notice, packaging, and labeling |
| Tanning Facilities | - N.A.C. $8: 24-11.5$ Health authority's right of access |
| Nitrous Oxide | - N.J.A.C. $8: 24: 11.6$ Application fees: permit duration: permit renewal |
| penalties | - 11.7 Suspension, revocation, and/or denial of issuance or renewal of a permit: monetary |

## 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

| Public Recreational | - N.J.A.C. 8:24-11.5 Health authority's right of access |
| :--- | :--- |
| Bathing |  |

Tanning Facilities
Nitrous Oxide
Body Art
General Sanitation
Resources

- 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


## 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


## 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.

Tanning Facilities Nitrous Oxide

Body Art
General Sanitation
Resources

- N.J.A.C. 8:24:11.6 Application fees: permit duration: permit renewa
- 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


## 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



## 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.

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;
2. Candy, including brittle and toffee;
3. Chocolate-covered nuts and dried fruit;
4. Dried fruit;
5. Dried herbs and seasonings, and mixtures thereof;
6. Dried pasta;
7. Dry baking mix;
8. Fruit jams, fruit jellies, and fruit preserves;
9. Fruit pies, fruit empanadas, and fruit tamales (excluding pumpkin);
10. Fudge;
11. Granola, cereal, and trail mix;
12. 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.

## ACTIVE COTTAGE FOOD OPERATOR PERMITS

## Currently Active Cottage Food Operator Permits [.x|sx]

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


ACTIVE COTTAGE FOOD OPERATOR PERMITS
1144114.1 .10 .11111 .10

Excel CFOPermitslssued - Saved $v$

```
O Search (Alt +Q)
```

File Home Insert Draw Page Layout Formulas Data Review View Help \&i Viewing $\vee$
 $f_{x}$ CFO Permit No


## Can An Operator

 Hold Both Retail Food and CFO Permits?
## How Many

 Permits Have Been
## Are There Any

 Cottage Food Operators In My County?
## Applications Submitted Since October 4, 2021 = 1061

Approval Rate for Initial Submission = 25\%

CFO Permits issued $=768$

Typical Duration of Review =
4-8 weeks


1
5
4
4
4
4


## The CFO Application

## Tilit <br> B <br> EHIS <br>  <br> 

APPLICATION FOR COTTAGE FOOD OPERATOR PERMIT
－Mail complete all information．The Department will not process incomplete applications． Mail completed application，applicati
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，lease telephone the Public Heath and Food Protection Program before submitting application．


SECTION II－APPLICANT INFORMATION
Applicant Name Finst Name
Business trade name or＂doing business as＂（DBA）name（ff applicable）


Mailing Address（If different than applicant residential address）
Street Adoress 1
．State Zip code
Telephone Number

| 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 allthat apply． Enter more products on page 3 ．Note：Requests for apoproval of other non－TCS food $p$ roducts not listed 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 | （stioct tem） | － | Major Food | 回TTee Nuts | Q Peanuts | 呂Shelifich |
| Product Name |  |  | Allergens |  |  | $\square$ sopeen |
| Product Type | （select tem） | － | Major Food |  | Q Peanuts |  |
| Product Name |  |  | Allergens | Q Epeents | Q Wheat |  |
| Product Type | （Select tiem） | － | Major Food | 可 ${ }^{\text {mik }}$ | Q Peanuts | －$\square_{\text {Shellish }}$ |
| Product Name |  |  | Allergens | Q Eaps | Q Wheat | soptean |
| Product Type | （Select tiem） | － | Major Food | 口 ${ }^{\text {mik }}$ |  | $\square_{\text {Soll }}^{\text {Shallsh }}$ |
| Product Name |  |  | Allergens | $\square_{\square}^{\text {E Pape }}$ | Q Wheat |  |
| CFO－1 MAY 21 | Application for Cottage Food Operator Permit |  |  |  |  |  |

## Facility Requirements

## （VIN）－The cottage food operation is in a private dwelling where I reside．

Al corlage food products are prepared in the private kitchen within my home．
（NYN）－Sleeping quarters are excluded from areas used for cottage food preparation and storage．
Sanitation Requirements
（YN）－Handwash hing faciitter
（YiN）－Kitchen equipment and utensils used for cotrage food preparation are clean and in good repair
（WN）－Food contact surfaces are deaned and sanitized before each use．
（VIN）－The premises are maintained free of rodents and insects．
Cottage Food Preparation and Packaging Requirements
（YNN）－Food workers wash their hands before working with food，and after any activity that contaminates the hands such
（YNT）－Food workers wash their hands before working with food，and
$(\mathrm{Y}$ N）－Food workers do not handle ready－to－eat food with their bare hands．Single－use gloves，tongs，or other effective
（YIN）－If used．single－use gloves are changed or replaced as oten as handwashing is necessary． Limitations／Exclusions During Cottage Food Preparation and Packaging
（YIN）－Domestic activites such as family meal preparation，dishwashhing，clothes washing，and kitchen cleaning are not
（YYN）－Infants，chidreen and pets are excluded from the kitchen
（YNN）－Potable drinking water is used for handwashing and warewashing，and as a cottage food product ingredient．
（N）－Smoking is prohibited．
（YN）－$\quad$ III
fil food workers are excluded from the kitchen．
Prerequisite Information
（MIN）－I have checked with my local municipal government and there are no local ordinances or zoning requirements that
（XIN）－Does the cottage food kitchen use private well water？
－li Yes．submita copy of microbiological（total ooliform）analysis of the private well water that is conducted
Using samples collected no earier than 80 days prior to the filing date of this application． Using samples collected no earier than 60 days prior to the filing date of this application．
－If No，summit a copy of most reeent water bill for the location of the cottage food kichen．
（YNN）－ 1 am a certififd food protection manager in good standing with the accredited program．I a thach a true copy of $m y$
（YNN）－ 1 am aware that my gross annual sales from cottage food products cannot exceed $\mathbf{S 5 0} 0.000$ ．If this is an application To renew my existing ootage food operator pemitit．I represent that in the pasty year．gross sales receipts from colage two produs di notexcerso．000．
$(\mathrm{YN})$－ Photocopies of orginal records that 1 am submiting with this saplication are true，complete，and correct oopies 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 wilffllly false，I am subject to civil administrative penalties under N．J．A．C．8：24－8．9，denial of my application and or vocation of my permit．By tpping my name below，I intend to sign this Application for Cottage Food Operator Permit． Name of Applicant：

## 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.

| SECTION I - APPLICATION INFORMATION |  |  |  |  |
| :--- | :--- | :--- | :--- | :---: |
| Application Date | Check or Money Order/Payment Confirmation Number | Payment Date |  |  |
| Type of Request $\odot$ | A new permit. |  |  |  |
|  | Renewal of an existing permit. License number: |  |  |  |

SECTION II - APPLICANT INFORMATION

| Applicant Name First Name | Middle Inital | Last Name |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Business trade name or "doing business as" (DBA) name (if applicable) |  |  |  |  |
| Applicant Residential Street Address (thls must be the same as the location of the kithen at which applcant will prepare cortage food products) |  |  |  |  |
| Street Address 1 |  | Street Address 2 | city | State | Zip Code |
| Mailing Address (if different than applicant residentia/ address) |  |  |  |  |
| Street Address 1 | Street Address 2 | City | State | Zip Code |
| 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: 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 | (Select Item) | - | Major Food Allergens | $\square$ Mik$\square$ Tree Nuts$\square$ Eggs | $\square$ PeanutsBishFinat | Shelfish Soybean |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Product Name |  |  |  |  |  |  |
| Product Type | (Select Item) | $\checkmark$ | Major Food Allergens | $\square$ MikTree Nuts$\square$ Eggs |  | $\begin{aligned} & \square \text { Shelfish } \\ & \square \text { Soybean } \end{aligned}$ |
| Product Name |  |  |  |  |  |  |
| Product Type | (Select Item) | $\checkmark$ | Major Food Allergens |  |  | $\begin{aligned} & \square \text { Shellifh } \\ & \square \text { Soybean } \end{aligned}$ |
| Product Name |  |  |  |  |  |  |
| Product Type | (Select Item) | - | Major Food Allergens | $\square$ MilkTree NutsEggs | PeanutsFishWheat | $\begin{aligned} & \square \text { Shellfish } \\ & \square \text { Soybean } \end{aligned}$ |
| Product Name |  |  |  |  |  |  |

CFO-1

MAY 21
Application for Cottage Food Operator Permit
Page 1 of 3


## SECTION IV - APPLICANT REPRESENTATIONS AND CERTIFICATION

## Facility Requirements

(Y/N) - 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.

## Sanitation Requirements



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 Name
$\stackrel{\text { CFO-1 }}{\text { MAY } 21}$
E
$\square$


## Cottage Food Preparation and Packaging Requirements

(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) -1 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


Domestic activities such as family meal preparation, dishwashing, clothes washing, and kitchen cleaning are not conducted.
$(\mathrm{Y} / \mathrm{N})$ - 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.
(V/N) $=1 \quad$ Ill 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.
$(\mathrm{Y} / \mathrm{N})=$ 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.

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) $\quad$. Fhotocopies 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: $\qquad$ Date: $\qquad$

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\ Food\ 0perator\ Permit.pdf

COTTAGE FOOD OPERATOR'S PERMIT APPROVED FOODS:
Baked goods
Candy
Dried pasta
Fudge
Nut butters
Popcorn and caramel corn

Issue Date:
8/30/21

Expiration Date: 8/30/23
Permit No.: CF1 Popcorn and caramel corn

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

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\ Food\ 0perator\ Permit.pdf
COTTAGE FOOD OPERATOR'S PERMIT
APPROVED FOODS:
Baked goods Candy Dried pasta Fudge Nut butters
Popcorn and caramel corn

## Issue Date: <br> 8/30/21

Expiration Date: 8/30/23
Permit No.: CF1

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

## COTTAGE FOOD OPERATOR'S PERMIT

## APPROVED FOODS:



Issue Date:
8/30/21

Expiration Date:
8/30/23



## What Types Of

 Products Are Not Approved?
## 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


ADMINISTRATION

## Substances Added to Food (formerly EAFUS)

FDA Home 0 Ingredients and Packaging 0 Food Ingredient and Packaging Inventories 0 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.



