

Municipality of Anchorage

Anchorage Health Department

825 L Street, Anchorage, Alaska 99501

COTTAGE FOODS

EXEMPT FROM LICENSING

Currently exempt in MOA Food Code

- Dry herbs and dry herb mixtures
- Dried tea
- Vinegars (including flavored vinegars)

LICENSED COTTAGE FOOD EXAMPLES

Non-potentially hazardous foods

Baked Goods

- Breads (or similar baked goods)³
- Cakes (including celebration cakes)³
- Sweet breads and muffins that contain fruits or vegetables (e.g. pumpkin or zucchini bread)³
- Cooked fruit pies³
- Cookies³
- Baked goods that contain alcohol (e.g. rum cake)
- Crackers³

Bottled/Jarred Items

- Mustards²
- Extracts – including vanilla and lemon extract³
- Pickles²
- BBQ Sauces²
- Salsas²
- Relishes²
- Ketchup²
- Bottled carbonated beverages³
- Juices (berry and rhubarb)
- Jams and jellies in glass jars that can be stored at room temperature

Candies/Confections

- Fudge³
- Truffles³
- Brittles³
- Chocolate covered pretzels, marshmallows, graham crackers, or fruit³

Fermented Products

- Kombucha^{2 or 3}
- Fermented fruit and vegetable products (e.g. sauerkraut and kimchee)²

Other Cottage Food Products

- Baked product mixes (e.g. pancake, cake, or cookie mix)³
- Dried soup or dip mixes³
- Dehydrated vegetables or fruit³
- Popcorn, popcorn balls³
- Dried pasta made with eggs¹
- Nuts: coated or uncoated³
- Roasted coffee
- Waffle cones³
- Tortillas³
- Flat Breads (including elephant ears)³
- Fruit Leathers³

NOT LICENSED AS A COTTAGE FOOD EXAMPLES

Potentially hazardous foods that require time and/or temperature control for safety are not allowed to be produced as a cottage food and must be made in a commercial kitchen.

- Meat and meat products including fresh and dried meats (jerky)
- Fish and fish products (e.g. smoke salmon, canned salmon, etc.)
- Raw seed sprouts
- Garlic in oil mixtures
- Baked products that require refrigeration (e.g. cheesecake, custards, lemon meringue)
- Cheeses
- Dairy products (including ice cream)
- Non-acidic canned foods (i.e. canned vegetables that are not pickled or fermented)
- Pesto
- Fresh vegetable juices
- Food products made with cooked vegetable products that are not acidified
- Bottled water

The superscript refers to the type of product testing that must be done to demonstrate that the product is not potentially hazardous.

1. Water activity test must be done on the product and submitted with the permit application.

2. PH test must be conducted on the product and submitted with the permit application

3. Ingredients and description of process must be submitted with the permit application.

Updated 10/28/2020