

"What makes the farmers market such a special place is that you are strengthening our economy and creating community around food."

MAYOR ETHAN
BERKOWITZ



**Anchorage
Health
Department**

CONTACT US



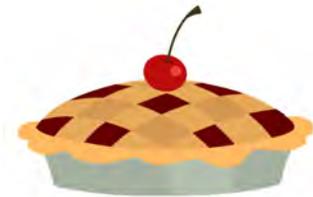
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www.muni.org/food
www.muni.org/health



COTTAGE FOOD LICENSE

**DIRECT SALES FROM
PRODUCER TO
CONSUMER**

Food permits are available for other food-related activities such as mobile, temporary, seasonal or retail food services. Contact AHD to determine the best permit for your operation.

WHAT IS IT?

Cottage foods are non-potentially hazardous food products made in a home kitchen for direct sale to the consumer that do not require time/temperature control for safety (TCS). Gross sales must not exceed \$25,000/year.



YES - baked goods, breads, pies, candies, confections, granola



YES - pickles, vinegars, mustards, salsa, relishes, BBQ sauces, fermented fruit and vegetable products



NO - meats, fish, dairy or low-acid canned foods are not cottage foods. You will need to get a temporary food permit and use a commercial kitchen.

Examples, but not an all-inclusive list

SELLING YOUR PRODUCTS

Beforehand

Fill out a cottage food license application (\$25) and take the Anchorage food worker card test (\$10/good for three years) online at www.muni.org/foodcard

While selling

Display a card on your table that says "These products are not subject to state or municipal inspection." Be ready to answer questions from the consumer about the ingredients in your products and how they were made!

Sampling Tips

If providing samples, be sure to minimize bare hand contact and possible contamination by wearing gloves/using tongs, and using disposable utensils. For additional guidance, see muni.org/food

FOOD SAFETY KITCHEN GUIDELINES

1

Keep children and pets out of the kitchen while preparing your product

2

Ask people who are sick not to enter the kitchen during preparation or packaging

3

Food handlers must wash hands with warm water and soap, scrubbing vigorously, prior to beginning. Wash hands frequently.

4

Sanitize all surfaces, equipment and utensils before beginning