

Municipal Clerk's Office

**Approved**

Date: November 4, 2025

Submitted by: Mayor LaFrance  
Assembly Vice-Chair Brawley  
Assembly Member Silvers  
Prepared by: Anchorage Health Department,  
Department of Law, and  
Assembly Counsel's Office  
For reading: October 7, 2025

**ANCHORAGE, ALASKA**  
**AO No. 2025-114**

**AN ORDINANCE OF THE ANCHORAGE MUNICIPAL ASSEMBLY AMENDING ANCHORAGE MUNICIPAL CODE CHAPTER 16.60, ANCHORAGE FOOD CODE, TO ALIGN WITH RECENT CHANGES IN ALASKA STATUTES BY ELIMINATING THE MUNICIPAL COTTAGE FOOD LICENSE AND RAW SHELL EGG VENDING PERMIT REQUIREMENTS AND EXEMPTING FROM LICENSING ALL QUALIFYING HOMEMADE FOOD PRODUCERS AND UPDATING OPERATIONAL PROVISIONS FOR TEMPORARY FOOD ESTABLISHMENTS AND MOBILE FOOD UNIT VENDORS.**

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**WHEREAS**, during the Thirty-Third Legislature the State of Alaska enacted House Bill 251, which included new Article 7A, *Homemade Food; Animal Shares*, in Alaska Statutes, Title 17, Chapter 20, *Alaska Food, Drug, and Cosmetic Act*, (enrolled as Article 8 of AS 17.20); and

**WHEREAS**, the new sections governing homemade food became effective July 1, 2024, contain minimal regulatory requirements, and, if the homemade food is in compliance with them, generally exempt such products from state labelling, licensing, packaging, permitting, and inspection requirements; and

**WHEREAS**, the Municipality of Anchorage created a "Cottage Food" license requirement by adoption of AO 2017-162, As Amended, which was generally based on the requirements of state regulation at the time, 18 AAC 31.012(a), that allowed an individual to be exempt from the state food code requirements: the state had no comparable license; and

**WHEREAS**, the Commissioner of the Department of Environmental Conservation, State of Alaska, repealed the aforementioned state regulation, subsection .012(a), in light of House Bill 251 which more broadly exempts homemade food; and

**WHEREAS**, this ordinance will similarly repeal the Anchorage Municipal Code provisions requiring a Cottage Food License that were based on the repealed state regulation, and replace with an exemption from the Municipal permit or license requirements for homemade food, mirroring the new state law; and

**WHEREAS**, the Municipality created a "Raw Shell Egg Vending" permit requirement by adoption of AO 2021-59, but no such comparable permit is required by the state and this ordinance will repeal it to align; and

**WHEREAS**, this ordinance additionally makes minor changes to requirements for small operators of temporary food establishments and mobile food units or kiosks

reducing regulatory costs and burdens; now, therefore,

## THE ANCHORAGE ASSEMBLY ORDAINS:

**Section 1.** Anchorage Municipal Code section 16.60.050 is hereby amended to read as follows (*the remainder of the section is not affected and therefore not set out*):

### 16.60.050 – Definitions.

The definitions from the 2013 FDA Model Food Code paragraph 1-201.10(B) are adopted and incorporated by reference, except as otherwise modified or supplemented by this section as follows:

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[COTTAGE FOOD OPERATION MEANS A PERSON WHO PRODUCES COTTAGE FOOD PRODUCTS ONLY IN A NON-PERMITTED FACILITY, ONLY FOR SALE DIRECTLY TO THE CONSUMER, AND THAT MEETS THE REQUIREMENTS OF THIS CHAPTER.

COTTAGE FOOD PRODUCT MEANS A FOOD OTHER THAN MEAT, POULTRY, OR A FOOD PRODUCT CONTAINING MEAT OR POULTRY THAT IS A NON-TCS FOOD, SUCH AS, BUT NOT LIMITED TO, BAKED GOODS PRODUCED AT A COTTAGE FOOD OPERATION.]

*Food establishment* means an operation where any activity occurs related to the preparation, processing, packaging, storage, transportation, display, sale, service, or salvaging of food for consumers; “food establishment” does not include a kitchen in a private dwelling, including a vessel used solely as a private dwelling, where food is prepared only for personal consumption.

\*\*\*      \*\*\*      \*\*\*

Homemade food means food that is prepared or processed in a private residence or in a private or commercial kitchen leased to a producer of homemade food, is only for personal consumption, is not subject to municipal inspection or permitting, and meets the exemption requirements of AS 17.20.332 and section 16.60.105.

\*\*\*      \*\*\*      \*\*\*

(AO No. 2009-40(S), § 1, 7-21-09; AO No. 2009-102, § 1, 8-25-09, eff. 1-1-10; AO No. 2017-162, § 3, 12-19-17; AO No. 2018-118, § 2, 1-1-19; AO No. 2019-27, § 1, 2-26-19; AO No. 2021-59, § 1, 6-22-21)

**Section 2.** Anchorage Municipal Code section 16.60.070 is hereby amended to read as follows (*the remainder of the section is not affected and therefore not set out*):

### 16.60.070 – Food establishment permit required.

A. [EXCEPT FOR A COTTAGE FOOD OPERATOR HOLDING A VALID LICENSE UNDER SECTION 16.60.105, A] A person shall not operate a food establishment unless the following requirements are met:

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(AO No. 2009-40(S), § 1, 7-21-09; AO No. 2009-102, § 1, 8-25-09, eff. 1-1-10; AO 2017-162, § 5, 12-19-17)

**Section 3.** Anchorage Municipal Code section 16.60.100 is hereby amended to read as follows (*the remainder of the section is not affected and therefore not set out*):

**16.60.100 – Plan review and pre-operation inspection.**

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[H. THIS SECTION DOES NOT APPLY TO A COTTAGE FOOD OPERATION LICENSED UNDER SECTION 16.60.105.]

(AO No. 2009-40(S), § 1, 7-21-09; AO No. 2009-102, § 1, 8-25-09, eff. 1-1-10; AO No. 2017-162, § 7, 12-19-17)

**Section 4.** Anchorage Municipal Code section 16.60.105 is hereby amended to read as follows:

**16.60.105 – Exemption for homemade food. [COTTAGE FOOD LICENSE REQUIRED.]**

A. Notwithstanding any provision of this chapter to the contrary, a person may prepare and sell homemade food without a municipal food establishment permit if the food and the vendor meet all of the following criteria:

1. The food is either

a. non-potentially hazardous and does not require time or temperature control for safety (non-TCS) sold by the producer, producer's agent, or a third-party vendor directly to the consumer only; or

b. potentially hazardous homemade food (or homemade TCS food) that is sold directly by the producer to the consumer only;

2. The food does not contain meat, poultry, seafood, or any other ingredient prohibited by AS 17.20.332, except meat or meat products may be prepared and sold only if in compliance with the requirements of federal law;

3. The food is not offered for resale, to a wholesale food establishment, or used in commercial or institutional food establishments except where the use is for direct sale in a retail space associated with a commercial establishment and such space is consistent with AS 17.20.332(d);

4. The food is sold directly to the consumer at:

- a. A farmers' market;
- b. An agricultural fair or bazaar;
- c. The producer's home, farm, or ranch;
- d. A roadside stand or similar temporary location; or
- e. Another venue consistent with AS 17.20.332;

5. The food is clearly and prominently labeled with:

- a. The name, current address, and telephone number of the producer, and, if applicable, the producer's Alaska business license number; and
- b. A statement that reads: "This food was made in a home kitchen; is not regulated or inspected, except for meat and meat products; and may contain allergens."

B. Before the sale of unpackaged homemade food the producer, producer's agent or third-party seller shall inform the buyer or shall post visible signage at the point of sale with:

- 1. The name, current address, and telephone number of the producer, and, if applicable, the producer's Alaska business license number; and
- 2. A clear statement that the food was prepared in a home kitchen; is not subject to municipal inspection, except meat and meat products; and may contain allergens.

C. The department shall not conduct proactive inspections of private residences, however, the exemption provided in this section shall not be construed to limit the authority of the department to inspect or investigate a homemade food operation upon credible complaint or report of foodborne illness, mislabeling, or unsafe food practices.

D. Nothing in this section authorizes the sale of marijuana, marijuana products, alcoholic beverages, or any controlled substances in homemade food.

E. Reports of suspected foodborne illness, misbranding, or unsafe food practices involving homemade food shall be referred to the Alaska Department of Environmental Conservation (ADEC).

F. The definitions of the terms in AS 17.20.338 shall apply where such terms are used in this section, unless the term is defined in section 16.60.050.

[A. WITHIN THE MUNICIPALITY OF ANCHORAGE, A PERSON SHALL NOT SELL COTTAGE FOOD PRODUCTS UNLESS THAT PERSON HAS APPLIED FOR AND RECEIVED A FOOD ESTABLISHMENT PERMIT UNDER THIS CHAPTER, OR A COTTAGE FOOD LICENSE IN ACCORDANCE WITH THIS SECTION.

B. THE DEPARTMENT SHALL ISSUE A COTTAGE FOOD LICENSE ONLY TO A COTTAGE FOOD OPERATOR THAT:

1. ATTESTS THAT THE PRODUCTS THE OPERATOR SEEKS TO SELL WILL NOT BE PREPARED, PACKAGED, OR STORED IN A FACILITY PERMITTED AS A FOOD ESTABLISHMENT;

2. ATTESTS THAT THE OPERATOR WILL SELL FOOD PRODUCTS EXCLUSIVELY IN THIS STATE, DIRECTLY TO CONSUMERS; A FOOD PRODUCT SOLD UNDER THIS SUBSECTION MAY NOT BE DISTRIBUTED WHOLESALE OR BY MAIL ORDER OR CONSIGNMENT;

3. ATTESTS THAT OPERATOR'S FOOD SALES WILL BE LIMITED TO COTTAGE FOODS THAT DO NOT CONTAIN MEAT, POULTRY, OR A FOOD PRODUCT CONTAINING MEAT OR POULTRY;

4. HAS AND CAN PROVIDE TO THE DEPARTMENT, FOR EACH FOOD PRODUCT IT INTENDS TO PROCESS, PREPARE, OR PACKAGE FOR SALE, DOCUMENTATION OF:

A. THE FOOD PRODUCT'S FORMULATION OR RECIPE; INFORMATION PROVIDED UNDER THIS SECTION THAT IS CONSIDERED A TRADE SECRET SHALL BE PROTECTED BY AMC 16.60.090;

B. THE FOOD PRODUCT'S PH VALUE, UNLESS THE DIRECTOR OF THE ANCHORAGE HEALTH DEPARTMENT OR THE DIRECTOR'S DESIGNEE HAS CAUSE TO BELIEVE:

I. THAT THE FOOD PRODUCT'S PH LEVEL IS 4.2 OR LESS, OR

II. THAT THE FOOD PRODUCT IS NOT A TCS FOOD; AND

C. IF THE FOOD PRODUCT'S PH LEVEL EXCEEDS 4.2, THE FOOD PRODUCT'S WATER ACTIVITY VALUE, UNLESS THE DIRECTOR OF THE ANCHORAGE HEALTH DEPARTMENT OR THE DIRECTOR'S

- DESIGNEE HAS CAUSE TO BELIEVE THAT THE FOOD PRODUCT'S WATER-ACTIVITY VALUE PRECLUDES THE FOOD PRODUCT FROM BEING A TCS FOOD;
5. ATTESTS THAT THE LOCATION WHERE PRODUCTS ARE BEING PREPARED IS SERVED BY:
    - A. A PUBLIC WATER SYSTEM, OR A WATER WELL THAT COMPLIES WITH CHAPTER 15.55, AND
    - B. A PUBLIC WASTEWATER DISPOSAL SYSTEM, OR A WASTEWATER DISPOSAL SYSTEM THAT COMPLIES WITH CHAPTER 15.65;
  6. AGREES TO LABEL ALL PRODUCTS WITH THE OPERATOR'S:
    - A. NAME, PHYSICAL ADDRESS, AND TELEPHONE NUMBER, OR
    - B. ALASKA BUSINESS LICENSE NUMBER ISSUED UNDER 12 AAC 12;
  7. DISPLAYS CONSPICUOUSLY TO CONSUMERS THE STATEMENT "THESE PRODUCTS ARE NOT SUBJECT TO STATE INSPECTION OR MUNICIPAL INSPECTION", IF THE FOOD IS NOT PROCESSED, PREPARED, OR PACKAGED IN A PERMITTED, APPROVED, OR INSPECTED FACILITY. TO COMPLY WITH THIS PARAGRAPH, THE STATEMENT MUST BE:
    - A. SET OUT ON A CARD, PLACARD, OR SIGN THAT IS CONSPICUOUSLY POSTED AT THE POINT OF SALE; OR
    - B. CONSPICUOUSLY DISPLAYED ON THE LABEL OF EACH FOOD PRODUCT THAT IS PACKAGED;
  8. MAINTAINS A VALID MUNICIPALITY OF ANCHORAGE FOOD WORKER CARD FOR EVERYONE ENGAGED IN THE PREPARATION OF FOOD PRODUCTS IN THE COTTAGE FOOD OPERATION; AND
  9. RESTRICTS THE TOTAL GROSS RECEIPTS OF SALES OF ALL FOOD PRODUCTS PERMITTED UNDER THIS SUBSECTION TO LESS THAN \$25,000.00 WITHIN A CALENDAR YEAR.
- C. THE DEPARTMENT MAY REVOKE A COTTAGE FOOD LICENSE FOR FAILURE TO ABIDE BY ANY REQUIREMENT OF THIS

CHAPTER.

D. THE DEPARTMENT MAY INSPECT AT ANY REASONABLE TIME OR WHENEVER THE DEPARTMENT HAS REASON TO BELIEVE THE COTTAGE FOOD OPERATION IS:

1. VIOLATING THE REQUIREMENTS OF THIS SECTION,
2. OPERATING IN AN UNSANITARY MANNER,
3. LINKED TO A FOODBORNE ILLNESS OUTBREAK, OR
4. THE SUBJECT OF A CONSUMER COMPLAINT RELATED TO THIS SECTION.]

(AO No. 2017-162, § 8, 12-19-17; AO No. 2018-118, § 2, 1-1-19)

**Section 5.** Anchorage Municipal Code section 16.60.107 is hereby repealed as follows:

**16.60.107 – Repealed. [RAW SHELL EGG VENDING PERMIT REQUIRED.]**

[A. AN ANNUAL RAW SHELL EGG VENDOR RETAIL ESTABLISHMENT PERMIT SHALL BE REQUIRED FOR ANY PERSON SELLING ONLY RAW WHOLE SHELL EGGS DIRECTLY TO CONSUMERS THROUGH A VENUE SUCH AS A FARMERS' MARKET OR THROUGH DIRECT IN PERSON SALES TO CONSUMERS.

B. PRODUCERS OF EGGS SHALL ATTEST THAT EGGS DESIGNATED FOR SALE TO CONSUMERS HAVE BEEN REFRIGERATED AT 45°F OR BELOW WITHIN 36 HOURS OF LAYING.

C. EGGS SHALL BE SOLD CLEAN AND SOUND IN ACCORDANCE WITH SECTION 3-202.13 OF THE 2013 FDA MODEL FOOD CODE.

D. ALL SHELL EGGS PACKED FOR CONSUMERS SHALL CONTAIN SAFE HANDLING INSTRUCTIONS ON THE PACKAGING AS REQUIRED IN SECTION 3-201.11 OF THE 2013 FDA MODEL FOOD CODE.

1. THE LABELING SHALL SAY "SAFE HANDLING INSTRUCTIONS: TO PREVENT ILLNESS FROM BACTERIA; KEEP EGGS REFRIGERATED, COOK EGGS UNTIL YOLKS ARE FIRM, AND COOK FOODS CONTAINING EGGS THOROUGHLY."

(AO No. 2021-59, § 2, 6-22-21)

**Section 6.** Anchorage Municipal Code section 16.60.110 is hereby amended to read as follows (*the remainder of the section is not affected and therefore not set out*):

**16.60.110 Fees.**

- A. An applicant for a food permit shall pay to the department a permit fee for each separate type of operation at the food establishment based on the results of a risk assessment according to the following tables.

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[TABLE SIX—COTTAGE FOOD LICENSE AND RAW EGG PERMIT FEES]	
[COTTAGE FOOD LICENSE	\$25.00 ]
[RAW SHELL EGG VENDING PERMIT	\$25.00]

\*\*\*      \*\*\*      \*\*\*

(AO No. 2009-40(S), § 1, 7-21-09; AO No. 2009-102, § 1, 8-25-09, eff. 1-1-10; AO No. 2013-100, § 4, 1-1-14; AO No. 2015-111(S-1), § 5, 1-1-16; AO No. 2017-162, § 9, 12-19-17; AO No. 2021-59, § 3, 6-22-21)

**Section 7.** Anchorage Municipal Code section 16.60.220 is hereby amended to read as follows (*the remainder of the section is not affected and therefore not set out*):

**16.60.220 – Temporary food establishment.**

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- F. The operator of a temporary food establishment shall ensure:

1. TCS food cooked and/or hot-held at the temporary food establishment is not cooled and later served to the public.
2. [EXCEPT AS PROVIDED IN SUBSECTION F.3. BELOW, A] A hand washing station is provided for employees, including:
  - a. A container with a minimum capacity of five [TWO] gallons, equipped with a faucet-type spigot, and filled with warm water or if the container is not insulated, a means to heat the water;
  - b. A container to catch wastewater from hand washing; and
  - c. Soap and single-service towels.
- [3. UPON APPROVAL FROM THE DEPARTMENT, TEMPORARY FOOD ESTABLISHMENTS WITH MINIMAL HANDLING MAY USE CHEMICALLY TREATED TOWELETES AS SPECIFIED IN 2013 FDA MODEL FOOD CODE PARAGRAPH 5-203.11(C).]

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(AO NO. 2009-40(S), § 1, 7-21-09; AO NO. 2009-102, § 1, 8-25-09, EFF. 1-1-10; AO NO. 2017-162, § 19, 12-19-17)

**Section 8.** Anchorage Municipal Code section 16.60.230 is hereby amended to read as follows (*the remainder of the section is not affected and therefore not set out*):

**16.60.230 – Mobile food units and kiosks.**

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D. The operator of a self-contained mobile food unit or kiosk is not required to work out of a commissary as described in section B. above if the department determines the unit has:

1. Installed on the unit, in operable condition at all times the unit is in service, either:
  - a. Water and wastewater utility connections, or
  - b. Adequate for one full day of operation, water and wastewater holding tanks, and hand washing and ware washing facilities. The water and wastewater holding tanks may not be removed even if the unit is connected to and using utility services; and
2. Adequate storage facilities within [ON] the unit for all food, equipment, utensils, including single-service items, and supplies used in the operation.

E. The operator of a mobile food unit shall:

1. Provide only single-service articles to consumers;
2. Ensure toilet facilities are [AVAILABLE WITHIN 200 FEET OF THE UNIT OR] conveniently located and available to employees during work hours, as approved by the department; and
3. Provide on both sides of the mobile food unit, in at least three-inch-high letters and numbers, the name of the facility and the permit number as printed on the permit, if the mobile food unit is not a pushcart.
4. If the unit is connected to utilities, obtain permits and install connections as required by title 23 and utility service providers.

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G. In addition to the other applicable requirements of this chapter, the operator of a mobile retail unit:

1. Shall drain, wash, rinse, and sanitize refrigerators and ice

1 chests after each day's operation or as approved by the  
2 department.

3  
4 2. Shall not process seafood as defined in 18 AAC 34 at the  
5 mobile retail unit or commissary.

6  
7 3. Shall provide approved and adequate hand washing, this shall  
8 include, at a minimum:

9  
10 a. A container with a minimum capacity of five gallons,  
11 equipped with a faucet-type spigot, and filled with warm  
12 water or, if the container is not insulated, a means to  
13 heat the water;

14  
15 b. A container to catch wastewater from hand washing; and

16  
17 c. Soap and single-service towels.

18  
19 [4. CHEMICALLY TREATED TOWELETTES AS SPECIFIED IN  
20 2013 FDA MODEL FOOD CODE PARAGRAPH 5-203.11(C)  
21 MAY BE SUBSTITUTED FOR HANDWASHING  
22 REQUIREMENTS IN SUBSECTION F.3. ABOVE.]

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24  
25 (AO No. 2009-40(S), § 1, 7-21-09; AO No. 2009-102, § 1, 8-25-09, eff. 1-1-  
26 10; AO No. 2017-162, § 22, 12-19-17; AO No. 2019-27, 2-26-19)

27  
28 **Section 9.** Any licenses issued under the repealed Cottage Foods section  
29 16.60.105 shall expire six months following the passage of this ordinance.

30  
31 **Section 10.** This ordinance shall be effective immediately upon passage and  
32 approval by the Assembly.

33  
34 PASSED AND APPROVED by the Anchorage Assembly this 4th day of November,  
35 2025.

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37  
38 *Christopher Constant*

39  
40 ATTEST:

Chair

41  
42  
43 *Janie King*

44  
45 Municipal Clerk



# MUNICIPALITY OF ANCHORAGE

## Assembly Memorandum

AM No. 747-2025

Meeting Date: October 7, 2025

**FROM: Mayor LaFrance, Assembly Vice Chair Brawley, and  
Assembly Member Silvers**

**SUBJECT: AN ORDINANCE OF THE ANCHORAGE MUNICIPAL ASSEMBLY  
AMENDING ANCHORAGE MUNICIPAL CODE CHAPTER 16.60,  
ANCHORAGE FOOD CODE, TO ALIGN WITH RECENT  
CHANGES IN ALASKA STATUTES BY ELIMINATING THE  
MUNICIPAL COTTAGE FOOD LICENSE AND RAW SHELL EGG  
VENDING PERMIT REQUIREMENTS AND EXEMPTING FROM  
LICENSING ALL QUALIFYING HOMEMADE FOOD PRODUCERS  
AND UPDATING OPERATIONAL PROVISIONS FOR  
TEMPORARY FOOD ESTABLISHMENTS AND MOBILE FOOD  
UNIT VENDORS.**

House Bill 251, enacted by the Thirty-Third Alaska Legislature and effective July 1, 2024, established a new statutory framework for homemade food in AS 17.20, codified at AS 17.20.332 through AS 17.20.338. Under this framework, qualifying homemade foods are exempt from state permitting, licensing, and routine inspection when statutory conditions are met, including direct-to-consumer sales, limits on the types of foods allowed, and clear labeling that informs purchasers of the product's exempt status and potential allergens. Following HB 251, the Alaska Department of Environmental Conservation repealed prior regulation 18 AAC 31.012(a) and now implements the broader statutory exemptions while remaining the statewide lead for food safety complaints and enforcement. Municipal governments may still address municipal code violations and may be more protective where local circumstances justify it.

Anchorage's code has contained a local Cottage Food License since AO 2017-162, modeled on pre-HB 251 regulatory language. The State never required a comparable license, and after HB 251 and DEC's repeal of the earlier regulation, maintaining a local license creates confusion for vendors and unnecessary administrative work without a commensurate public health benefit. This ordinance repeals the local Cottage Food License in former AMC 16.60.105 and replaces it with a municipal exemption that mirrors state law. It also repeals AMC 16.60.107, the Raw Shell Egg Vending Permit requirement adopted in 2021 by AO 2021-59, to align with state practice for direct producer-to-consumer egg sales. Fee table references to both permits are removed to ensure internal consistency. And, for clarification, certain types of time-limited private and community food sales such as bake sales, community picnics, lemonade stands, and similar activities that are

1 not an ongoing commercial operation have always been exempt from licensing and  
2 permitting requirements under current municipal code (AMC 16.60.060C.) and  
3 state regulations (18 AAC 31.012(c)).  
4

5 The ordinance clarifies the treatment of homemade food in a manner consistent  
6 with AS 17.20.332–.338 and incorporates state definitions by reference where  
7 appropriate. Homemade food may be prepared in a private residence or in a  
8 private or commercial kitchen leased by the producer, reflecting the statute's focus  
9 on the producer rather than the physical location. Products must be non-TCS (TCS  
10 products "require time or temperature control for safety") unless otherwise  
11 permitted by law, and sold only by a producer, producer's agent, or a third-party  
12 vendor. TCS or potentially hazardous homemade food is allowed but may only be  
13 sold by the producer directly to the consumer. Ingredients prohibited by  
14 AS 17.20.332 remain disallowed. Meat or meat products are permitted only when  
15 prepared and sold in compliance with applicable federal law. Sales must be direct  
16 to the consumer at locations identified in statute, including farmers' markets,  
17 agricultural fairs and bazaars, the producer's home, farm, or ranch, and roadside  
18 stands or other venues consistent with AS 17.20.332, which is incorporated by  
19 reference in the proposed new code language. Direct sales from a retail space  
20 associated with a commercial establishment are allowed only when the conditions  
21 of AS 17.20.332(d)(1) through (4) are satisfied. Packaged products must be  
22 labeled with the producer's name, current address, and telephone number, a  
23 disclosure that the product was made in a home kitchen, is not regulated, or  
24 inspected except for meat and meat products, and may contain allergens, and the  
25 Alaska business license number when applicable. For unpackaged products,  
26 equivalent disclosures must be provided by visible point-of-sale signage.  
27

28 With respect to inspection and enforcement, the ordinance confirms that the  
29 Anchorage Health Department will not conduct proactive inspections of private  
30 residences. The department retains authority to investigate credible complaints or  
31 reports involving suspected foodborne illness, misbranding, or mislabeling, or  
32 unsafe food handling practices, and to act when municipal code violations are  
33 present. Complaints that do not implicate municipal code are referred to DEC for  
34 statewide action. The ordinance also expressly applies state statutory definitions  
35 in AS 17.20.338 to terms used in AMC 16.60 where not otherwise defined locally,  
36 improving clarity for vendors and enforcement staff.  
37

38 The ordinance includes targeted operational updates for small vendors that reduce  
39 ambiguity, align with current practice, and simplify compliance. For temporary food  
40 establishments and mobile food units and kiosks, the code is updated to  
41 consistently require a minimum five-gallon handwashing station equipped with a  
42 faucet-type spigot, a wastewater catchment, soap, and single-service towels. The  
43 option to substitute chemically treated towelettes for handwashing is removed.  
44 Restroom access requirements for mobile food unit employees are modernized to  
45 allow flexibility while maintaining sanitation, and storage requirements are clarified  
46 to ensure all food, equipment, utensils, and supplies are kept within the permitted  
47 unit. Where mobile units connect to utilities, applicable Title 23 permitting, and  
48 utility provider requirements continue to apply.  
49

50 To complete the transition away from local licensing, any Cottage Food Licenses  
51 issued under former AMC 16.60.105 expire six months after passage of this

ordinance, allowing vendors a defined transition period to the state-aligned exemption model. The ordinance is effective immediately upon passage and approval by the Assembly.

These amendments reconcile Anchorage code with HB 251 and DEC's current regulatory posture, remove municipal licensing and fee requirements that no longer serve a clear public health purpose, and provide a clear, state-aligned path for homemade food producers. Public health protections remain in place through labeling, point-of-sale disclosures, and complaint-based oversight, while the operational updates improve clarity and consistency for temporary and mobile vendors.

There are no anticipated costs to implement this ordinance, and the local government effects is under \$30,000; therefore, a summary of economic effects is not attached.

**WE RECOMMEND APPROVAL OF THE ORDINANCE.**

Prepared by:	Katharine Stodgell, Anchorage Health Department
Approved by:	Kimberly Rash, Director, Anchorage Health Department
Reviewed by:	Assembly Counsel's Office
Concur:	Ona R. Brause, Director, OMB
Concur:	Eva Gardner, Municipal Attorney
Concur:	William D. Falsey, Chief Administrative Officer
Concur:	Rebecca A. Windt Pearson, Municipal Manager
Respectfully submitted:	Suzanne LaFrance, Mayor

Anna Brawley, Assembly Vice Chair  
District 3 – West Anchorage

Yarrow Silvers, Assembly Member  
District 5 – East Anchorage