Florida’s Cottage Food Industry and Beyond
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For more information on Small Farms, visit our website at: http://smallfarms.ifas.ufl.edu or contact your local County Extension Agent.

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Cottage Foods
Florida

Florida Dept. of Agriculture & Consumer Services
New Florida Law 2011

- Creating s. 500.80, F.S.; exempting cottage food operations from food permitting requirements;
- Limiting the annual gross sales of cottage food operations to $15,000 annually
- Methods by which cottage food products may be sold or offered for sale;
- Requiring certain packaging and labeling of cottage food products;
- Limiting the sale of cottage food products to certain locations;
- Authorizing the Department of Agriculture and Consumer Services to investigate complaints and enter into the premises of a cottage food operation;
MADE IN A COTTAGE FOOD OPERATION THAT IS NOT SUBJECT TO FLORIDA’S FOOD SAFETY REGULATIONS

Chocolate Chip Cookie
Ashley Christopher Bryant
1019 Food Safety Drive
Tallahassee, Florida 32399

Ingredients: Enriched flour (Wheat flour, niacin, reduced iron, thiamine, mononitrate, riboflavin and folic acid), butter (milk, salt), chocolate chips (sugar, chocolate liquor, cocoa butter, butterfat (milk), Soy lecithin as an emulsifier), walnuts, sugar, eggs, salt, artificial vanilla extract, baking soda.

Contains: wheat, eggs, milk, soy, walnuts

Net Wt. 3 oz
ALLOWED

- Loaf breads, rolls, biscuits
- Cakes, pastries and cookies
- Candies and confections
- Fruit pies
- Jams, jellies and preserves (wish they said “fruit”) 
- Dried fruits
- Dry herbs, seasonings and mixtures
- Homemade pasta
- Cereals, trail mixes and granola
- Coated or uncoated nuts
- Vinegar and flavored vinegars
- Popcorn, popcorn balls
NOT ALLOWED

- Fresh or dried meat or meat products, including jerky
- Canned fruits, vegetables, salsas, etc
- Fish or shellfish products
- Canned pickled products such as corn relish, pickles, sauerkraut (no acidified or fermented or formulated acids)
- Raw seed sprouts
- Baked goods that require temperature control
NOT ALLOWED

- Milk & Dairy products including all cheeses and yogurt
- Cut fresh fruits and/or vegetables. Juices made from fresh fruits or vegetables
- Ice and/or ice products
- Barbeque sauces, ketchups and/or mustards
- Focaccia-style breads with vegetables and/or cheeses
- No pet foods/treats
- NO POTENTIALLY HAZARDOUS FOODS
LOCATIONS – CAN SELL

- Must be made in your own kitchen and stored in your single family residence (one stove/oven)

- Can sell from:
  - Your home directly to the consumer only
  - Farmer’s markets
  - Flea Markets
LOCATIONS – CANNOT SELL

- Can not sell:
  - Internet (can advertise and show pictures; no sales)
  - Mail
  - Consignment
  - Wholesale
    - No Restaurants/No Grocery stores
Other Requirements

- Must comply with labeling laws/regulations
- Must comply with City/County requirements
- Must comply with all requirements involving the collection of sales tax
- Refusal to allow inspection of a complaint may include disciplinary actions and up to a $5,000 fine