Florida’s Cottage Food Industry and Beyond
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Florida’s Cottage Food Industry and Beyond
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Outlines

- Overview of the program
- Statistics/definitions
- Reviews of cottage rules
- Going to the next levels
  - FDACS
  - DBPR
  - An operator viewpoint
- Roundtable/questions
New Law Updates Authority and Tools

1906 – Pure Food and Drug (Focus on Sanitation)

1938 – Food, Drug, and Cosmetic Act (Reactionary)

2011 – FSMA (Prevention, Risk Analysis)
The Public Health Imperative

• Foodborne illness is a significant burden
  • About 48 million (1 in 6 Americans) get sick each year
  • 128,000 are hospitalized
  • 3,000 die

• Immune-compromised individuals more susceptible
  • Infants and children, pregnant women, older individuals, those on chemotherapy

What are true food safety concerns?

- **Classic problems**
  - Biological contaminants (major)
  - Chemical contaminants
  - Physical contaminants
- **New technology**
  - Biotechnology
  - Food irradiation
- **Food allergies**
- **New agents (prions…..BSE)**
- **Others**
Foodborne illness is not just a stomach ache—it can cause life-long chronic disease

- Reactive arthritis – *Salmonella*
- Kidney failure (HUS) – *E. coli* O157:H7 as well as surprise strain from Europe, *E. coli* O104:H4
Definitions:

• **Foodborne Illness**
  - Disease carried or transmitted to people by food.

• **Foodborne-Illness Outbreak**
  - Incident in which two or more people experience the same illness after eating the same food.

• **Foodborne-Illness Cases**
  - Individual cases associated with outbreaks
Why Should We Care?

Every year foodborne illnesses result in an estimated:
- 48 million cases of foodborne illness.
- 325,000 people hospitalized for foodborne illness.
- 3,000 deaths each year.
- Economic losses between 10-83 billion dollars.

Scallan, E., et al. 2011
Reported outbreaks linked to FDA-regulated foods by vehicle, 1996-2009 (N=532 outbreaks)

- Produce: 39.3%
- Seafood: 26.5%
- Dairy: 5.8%
- Egg: 16.4%
- Processed foods: 3.9%
- Sprouts: 8.1%

Source Credit: FDA/CFSAN 2011

Courtesy of Dr. B.A. Eisenberg
Reported illnesses linked to FDA-regulated foods, by vehicle, 1996-2009 (N=29,750 illnesses)

- Produce: 37.7%
- Seafood: 18.1%
- Dairy: 24.3%
- Egg: 6.5%
- Processed foods: 12.0%
- Sprouts: 1.3%

Source Credit FDA/CFSAN 2011

Courtesy of Dr. B.A. Eisenberg
Types of produce associated with outbreaks, 1996-2009 (N=87)

- Berries: 32.2%
- Green onions: 16.1%
- Herbs: 10.3%
- Leafy greens: 6.9%
- Melons: 3.4%
- Tomatoes: 3.4%
- Others: 10.3%
- Unknown: 17.2%

Source Credit: FDA/CFSAN 2011

Courtesy of Dr. B.A. Eisenberg
Background

- (2010) House Bill 5001
- (2011) House Bill 7209

- Allows individuals to manufacture, sell and store certain food products in an unlicensed home kitchen.
Definitions

- **Cottage food operation**: person who produces or packages cottage food products at their residence.

- **Cottage food product**: Food that is not a potentially hazardous food and sold by a cottage food operation.
Definitions

- **Potentially hazardous food:** Requires time and/or temperature control to limit microorganism growth or toxin formation.

- **Residence:** Primary residence of an individual who operates a cottage food operation. Single kitchen with appliances designed for common residential use.
Cottage Foods Requirements

- Exempt from FDACS permit
- $15,000 gross sales limit
- Written documentation of sales
- Direct sales only
- Must meet local requirements
Cottage Foods Requirements

Direct sales only:

- Cottage Food Operation
- Roadside stands
- Farmer’s markets

No internet, mail order or wholesale
Cottage Foods Requirements

- Must meet all other local, federal, state requirements regulating cottage food operations
- Complaint-based inspections only
- Enforcement for non-compliance
Cottage Foods Requirements

Non-Potentially Hazardous Foods

- HONEY, breads, cakes, fruit pies, cookies, pastries, jams, jellies, preserves, candies, confections, cereals, granola, dry herbs and seasonings, nuts, vinegar and flavored vinegars, popcorn and popcorn balls, dried fruits, nuts, pasta.
Cottage Foods Requirements

Foods *NOT* allowed include:

- Canned fruits, vegetables, salsas, fresh or dried meats, fish or shellfish products, any canned pickled products, milk and dairy products, any bakery product with cream icing or filling, BBQ sauces, ketchup, mustard, cut fruit or juices.
Cottage Foods Requirements

Labeling Requirements

- Name/Address of cottage operator
- Name of cottage food product
- Weight / Volume
- Ingredients list, descending order
- Allergen information*
- Compliance statement**
Cottage Foods Requirements

- Allergen information
  * milk, egg, fish, shellfish, tree nuts, wheat, peanuts, soybeans

- Compliance statement
  ** Made in a cottage food operation that is not subject to Florida’s food safety regulations.

- MUST be in 10 point font and clear contrast to the label background.
Honey

Brad Burbaugh
1010 N McDuff Ave.
Jacksonville, FL 32254

Made in a cottage food operation that is not subject to Florida’s food safety regulations

Net Wt. 3 oz

Chocolate Chip Cookie

Ashley Christopher Bryant
1019 Food Safety Drivie
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