





The following operational requirements are outlined in the Cottage Food Operations (CFO) regulations and are minimum standards of health and safety for the preparation of approved cottage foods in the home.

Facility Requirements, Floor Plan and Equipment List—Attachment		YES	NO
The CFO is located in a private residence where the CFO operator currently resides.		<input type="checkbox"/>	<input type="checkbox"/>
ALL CFO food preparation will take place in the primary kitchen within that home. A garage or shed is not an approved space to store CFO food and equipment.		<input type="checkbox"/>	<input type="checkbox"/>
Sleeping quarters are not being used to prepare or store CFO Food		<input type="checkbox"/>	<input type="checkbox"/>
No smoking in the portion of a private home used for the preparation, packaging, storage, or handling of cottage food products and related ingredients or equipment, or both, while cottage foods are being prepared, packaged, stored, or handled.		<input type="checkbox"/>	<input type="checkbox"/>
All food preparation, food and equipment storage areas inside the private home and are maintained free of rodents and insects.		<input type="checkbox"/>	<input type="checkbox"/>
Hand washing and ware washing facilities with warm water equipped with a containerized liquid soap dispenser and an enclosed single service paper towel dispenser and are available in kitchen and restroom for hand and utensil washing while food preparations for CFO are occurring.		<input type="checkbox"/>	<input type="checkbox"/>
Employee and Training Requirements		YES	NO
 Have all persons preparing or packaging CFO products completed the approved food handler course? Attached copies of certificates.		<input type="checkbox"/>	<input type="checkbox"/>
The CFO has no more than 1 employee? (Immediate family/household members are not included.)		<input type="checkbox"/>	<input type="checkbox"/>
Food Handling		YES	NO
I understand that while preparing, packaging, or handling of CFO products:			
a. Domestic activities such as family meal preparation, dishwashing, clothes washing or ironing, kitchen cleaning, or guest entertainment cannot be done at the same time.		<input type="checkbox"/>	<input type="checkbox"/>
b. Infants, small children, and pets are not allowed in the kitchen.			
c. No smoking is allowed.			
d. Any person with a contagious illness shall not work in the CFO.			
Hand washing to be conducted immediately prior to handling foods and after engaging in any activity that contaminates hands, such as after using the toilet, coughing, sneezing, eating or smoking.		<input type="checkbox"/>	<input type="checkbox"/>
All food ingredients used in CFO products are from an approved source, and are safe and wholesome.		<input type="checkbox"/>	<input type="checkbox"/>
Kitchen equipment, utensils and countertops used to produce CFO products are cleaned and sanitized prior to use. Hot water is available for washing kitchen equipment and utensils.		<input type="checkbox"/>	<input type="checkbox"/>
Water Supply, Sewage Disposal, Solid Waste Disposal & Zoning		YES	NO
The CFO's water is provided from a city municipal water source.		<input type="checkbox"/>	<input type="checkbox"/>
This CFO's water is from a community services district? Name of the CSD: _____		<input type="checkbox"/>	<input type="checkbox"/>
 This CFO's water is from a private well. Attach lab test results for total and fecal coliform bacteria and nitrate.		<input type="checkbox"/>	<input type="checkbox"/>
This CFO has refuse/trash disposal service? Name of the service provider: _____		<input type="checkbox"/>	<input type="checkbox"/>

Labeling and Packaging		YES	NO
All CFO products are labeled in compliance with the Federal Food, Drug and Cosmetic Act and California Regulations		<input type="checkbox"/>	<input type="checkbox"/>
The label also includes: The words "Made in a Home Kitchen" in 12-point type are on the front panel of the package		<input type="checkbox"/>	<input type="checkbox"/>
Common name of product or a descriptive name		<input type="checkbox"/>	<input type="checkbox"/>
Name, address and city zip code of the Cottage Food Operator		<input type="checkbox"/>	<input type="checkbox"/>
Assigned Registration number of the CFO A or Permit number for the CFO B.		<input type="checkbox"/>	<input type="checkbox"/>
All Ingredients are listed in descending order of weight		<input type="checkbox"/>	<input type="checkbox"/>
Net quantity in English units (pounds) and metric units (grams)		<input type="checkbox"/>	<input type="checkbox"/>
Declaration of food allergens, such as milk, eggs, tree nuts, soy, etc.		<input type="checkbox"/>	<input type="checkbox"/>
Label in a legible font written in English		<input type="checkbox"/>	<input type="checkbox"/>
If nutrient content claim or health claim made, nutrition fact panel provided		<input type="checkbox"/>	<input type="checkbox"/>
	A sample label for each cottage food product is provided to the Department for review.	<input type="checkbox"/>	<input type="checkbox"/>
	Description of packaging and process of packaging to be used for each CFO product provided to the Department for review.	<input type="checkbox"/>	<input type="checkbox"/>
Permissible Sales Requirements		YES	NO
CFO A products will be sold via direct sales.		<input type="checkbox"/>	<input type="checkbox"/>
CFO B products will be sold via direct and indirect sales.		<input type="checkbox"/>	<input type="checkbox"/>
The verifiable annual gross annual sales of these CFO products will be less than the amount indicated in California Retail Food Code, Section 113758 (a) Last year's gross sales \$ _____ Initial here _____ to verify the sales amount		<input type="checkbox"/>	<input type="checkbox"/>

I (we) agree to grant to Stanislaus County Department of Environmental Resources the right to enter, during normal business hours or at other reasonable times, the permitted CFO area of the private residence for the purpose of inspection, including the collection of food samples. I agree to notify Stanislaus County Department of Environmental Resources prior to making changes to my food list, type of operation, and/or method of selling, distributing, or otherwise providing my CFO products to the consumer or retailers, regardless of whether or not the product is sold, consigned or given away.

Applicant's Name (Print)

Applicant's Signature

Date