



**COUNTY OF EL DORADO
COMMUNITY DEVELOPMENT AGENCY
DIVISION OF ENVIRONMENTAL MANAGEMENT**

Placerville Office:
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South Lake Tahoe Office:
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(530) 573-3450 / (530) 542-3364 Fax

Cottage Food Operation Self Certification Checklist

1. No cottage food preparation, packaging, or handling may occur in the home kitchen concurrent with any other domestic activities, such as family meal preparation, dishwashing, clothes washing or ironing, kitchen cleaning, or guest entertainment.
2. No infants, small children, or pets may be in the home kitchen during the preparation, packaging, or handling of any cottage food products.
3. Kitchen equipment and utensils used to produce cottage food products shall be clean and maintained in a good state of repair.
4. All food contact surfaces, equipment, and utensils used for the preparation, packaging, or handling of any cottage food products shall be washed, rinsed, and sanitized before each use.
5. All food preparation and food and equipment storage areas shall be maintained free of rodents and insects.
6. Smoking shall be prohibited 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 food products are being prepared, packaged, stored, or handled.
7. A person with a contagious illness shall refrain from work in the registered or permitted area of the cottage food operation.
8. A person involved in the preparation or packaging of cottage food products shall keep his or her hands and exposed portions of his or her arms clean and shall wash his or her hands before any food preparation or packaging activity in a cottage food operation.
9. A cottage food operation shall properly label all cottage food products.
10. Potable water shall be used for hand washing, ware washing and as an ingredient. Bacteria testing required for approval if on private water supply.

List of foods that will be prepared and sold:

Name of Business: _____ Operator: _____

Address: _____

I CERTIFY TO THE BEST OF MY KNOWLEDGE THAT THE INFORMATION PROVIDED ABOVE IS TRUE AND ACCURATE. I ALSO CERTIFY THAT I HAVE REVIEWED THE HEALTH AND SAFETY CODE CONCERNING COTTAGE FOOD OPERATIONS AND AGREE TO COMPLY WITH THE PROVISIONS CONTAINED THEREIN AND ANY OTHER STATE AND LOCAL REGULATIONS PERTAINING TO A COTTAGE FOOD OPERATION.

Signature: _____

Date: _____

Approved By: _____

Date: _____