



Cochise County Environmental Health

Cottage Food Approved & Not Approved List

Approved Food Items:

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|--|-------------------------|---------------------------------------|------------------------|
| ✓ Fruits Jams & Jellies | ✓ Dry Mixes | ✓ Dry Pasta | ✓ Roasted Nuts |
| ✓ Honey | ✓ Cookies | ✓ Dry Spice Mixes | ✓ Popcorn & Kettlecorn |
| ✓ Tarts | ✓ Brownies & Fudge | ✓ Candies | ✓ Donuts |
| ✓ Roasted Coffee Beans | ✓ Tortillas | ✓ Muffins | ✓ Scones |
| ✓ Fruit Pies with Fruit & Sugar Fillings | ✓ Breads & Sweet Breads | ✓ Cakes with Hard Icings or Frostings | |

If you are uncertain whether the food item you want to prepare under the program is approved, please either refrain from making the product or have the food tested at a food safety lab for pH and water activity. Lab results will determine if the food in question is allowable under the Cottage Food Program. The University of Arizona Food Product and Safety Lab offers food testing services to food producers. They can test any type of food product for a variety of different analyses. Contact phone, (520) 318-7021.

Not Approved Food Items:

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|---------------------------------|--|------------------------------------|------------------------------|
| ✓ Foods Requiring Refrigeration | ✓ Perishable Baked Goods | ✓ Fermented & Pickled Foods | ✓ Cakes with Custard Filling |
| ✓ Sauces | ✓ Nut Butter | ✓ Beverages | ✓ Pecan Pie |
| ✓ Acidified Food Products | ✓ Tamales | ✓ Pumpkin Pie | ✓ Sweet Potato Pie |
| ✓ Salsa | ✓ Cheesecake | ✓ Custard Style Pie | ✓ Meringue Pie |
| ✓ Meat, Fish, & Shellfish | ✓ Butter & Spreads | ✓ Syrups & Extracts | ✓ Dehydrated Fruits |
| ✓ Cream Style Pie | ✓ Fillings, Frostings, and Icing not following Frosting Guidance | ✓ Reduced-Oxygen Packaged Products | ✓ Dehydrated Vegetables |

The food items on the Not Approved List are considered to be potentially hazardous Foods. Food is often considered potentially hazardous because it contains moisture, usually regarded as water activity greater than 0.85, contains protein, or is neutral to slightly acidic, typically a pH of greater than 4.6. Some examples of potentially hazardous foods are:

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| ✓ Meat, Poultry, Fish | ✓ Tofu and soy protein foods |
| ✓ Shellfish and Crustaceans | ✓ Untreated garlic and oil mixtures |
| ✓ Eggs | ✓ Custards, puddings, cakes with custard fillings, meringues, cheesecakes, pumpkin, cream or custard pies and other desserts containing ingredients of animal origin, should be assumed to be potentially hazardous |
| ✓ Milk and dairy products | |
| ✓ Baked potatoes | |
| ✓ Heat-treated plant food (cooked rice, beans, or vegetables) | |
| ✓ Mushrooms, raw sprouts, cut melons, cut tomatoes, cut leafy greens | |



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If the item that you want to make is potentially hazardous, it is not approved under the Cottage Food Program. To make a potentially hazardous food, you would need to obtain a license from Cochise County Environmental Health and produce the food products in a licensed and inspected commercial kitchen.