



## Cochise County Environmental Health

# Cottage Food Fact Sheet

### General Requirements

Arizona's Cottage Food Program allows individuals to make homemade products that are neither potentially hazardous nor Time or Temperature Control for Safety (TCS) foods and offer them for commercial sale.

In 2011, the Arizona State Legislature changed the law to allow residents to produce non-potentially hazardous baked and confectionery products in their homes and offer them for commercial sale within the state. This law was amended again in 2018. The program are found in Arizona Administrative Code R-9-8-118.

### Program Registration

Arizona residents are required by ARS 36-136(H)(4)(g) to register for the Arizona Cottage Food Program in order to prepare food products in a kitchen of a private home for commercial purposes.

To register for the Arizona Cottage Food Program, food preparers must:

- Be interested in making **Approved Foods** that are not potentially hazardous or time or temperature control for safety foods.
- Complete a food handler training course from an accredited program and maintain active certification.
- To start the process, go to the Arizona Department of Health Services webpage to register as a cottage food provide:

<https://www.azdhs.gov/preparedness/epidemiology-disease-control/food-safety-environmental-services/cottage-food-program/index.php>

### Food Handler Permit

Food Handler Training is required for all Cottage Food registrants. Under [ARS 36-136 \(H\)\(4\)\(g\)](#), all food preparers working under the Arizona Cottage Food Program are required to complete a food handler training course from an accredited program and maintain active certification.

This food handler training requirement needs to be fulfilled *before* preparing any products under the Arizona Cottage Food Program. Applications for registration and registration renewal will require proof of active certification. If you have active Food Manager Certification, this will also suffice.

The easiest way to obtain food handler training certification is to take a course online. Please go to the following website for a listing of approved Food Handler Training Programs:

<https://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/food-handler-certificates/default>

### Other Food Items

Potentially hazardous food products fall under retail food regulatory oversight, which is carried out by the Cochise County Environmental Health. Your products would need to be prepared in a licensed and inspected commercial kitchen. Please contact Cochise County Environmental Health to obtain the necessary license.

**Cochise County Environmental Health  
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