Consensus on Cottage Food Movement

Adopted by the Board of Directors
Of the
National Environmental Health Association
On April 21, 2012

Whereas, “cottage food” means non-potentially hazardous baked goods, jams, jellies and other foods that do not require time/temperature controls for safety and,

Whereas, “cottage food production” means preparation of cottage food products in the home kitchen of a primary residence intended for direct sale to the consumer and,

Whereas, NEHA recognizes the environmental and nutritional benefits that may be derived from the “cottage food” movement,

Now, THEREFORE, BE IT RESOLVED, that the Board of Directors of the National Environmental Health Association unanimously observe the following points:

1) NEHA supports these efforts to the extent that they do not compromise the protection of public health.

2) Exemption from public health standards and/or environmental health inspection should not be extended to potentially hazardous foods (e.g., Food that is natural or man-made and is in a form capable of supporting the rapid and progressive growth of infectious and toxin-producing micro-organisms.)

3) Exemptions from public health regulation should include a requirement for prominent disclosure to the consuming public that the product has NOT been produced or prepared in accordance with federal, state, or local public health requirements or oversight.

4) Businesses or any individual engaged in production of non-TCS Food as part of a defined cottage foods industry should be registered (name, address, business owner, business owner contact information, etc.) with the appropriate state/local/tribal regulatory food safety or public health agency. Registration, permitting, and product labeling enables trace back should a public health issue arise.

Signed: ____________________________
Mel Knight
President, National Environmental Health Association