

Temporary Food Establishment Permit is required to sale all PHF's including; eggs, cut produce and meat.

Eggs

Labeling (on package):

- "Ungraded"
- "Keep Refrigerated" @ 45° Fahrenheit or less
- Provide the producer's (vendor's) name and address

Meat

- Only frozen packaged meats are allowed.
- All meat must come from an approved source. (USDA stamp, or DSHS- Meat and Safety Assurance)
- All labeling requirements must comply with USDA and DSHS rules and regulations.

A Cottage Food Production Operation(CFPO) No Permit Required

May sale:

- Non-potentially hazardous baked goods (cookies, cakes, breads, uncut melon, etc.)
- Candy (hard and soft --pralines, fudge, etc.)
- Coated and uncoated nuts
- Unroasted nut butters (Almond, peanut, walnut, etc.)
- Fruit butters
- Canned jams or jelly
- Fruit pie

- Dehydrated fruit or vegetables
- Popcorn and popcorn snacks
- Cereal including granola
- Dry mix
- Vinegar
- Pickles (*cucumber only*)
- Mustard
- Roasted coffee or dry tea
- Dried herb or dried herb mix

LABEL REQUIREMENTS: Name and address of CFPO; Statement "This food is made in a home kitchen and is not inspected by the local health department" The common or usual name of the product; If a food is made with a major food allergen, such as eggs, nuts, soy, peanuts, milk or wheat that ingredient must be listed on the label; Labels must be legible. **NOTE:** Food Handler Card

May not sale

- Fresh or dried meat or meat products including jerky
- Canned fruits, vegetables, vegetable butters, salsas etc.
- Kolaches with meat
- Fish or shellfish products
- Canned pickled products such as corn relish, pickles, sauerkraut
- Raw seed sprouts
- Bakery goods which require any type of refrigeration such as cream, custard or meringue pies and cakes or pastries with cream cheese icings or fillings
- Milk and dairy products including hard, soft and cottage cheeses and yogurt
- Cut fresh fruits and/or vegetables. Juices made from fresh fruits or vegetables
- Ice or ice products
- Barbeque sauces and ketchups

- Focaccia-style breads with vegetables or cheeses
- Chocolate covered pretzels, marshmallows, graham crackers, Rice Krispy treats
- Dried pasta
- Sauerkraut, relishes, salsas, sorghum
- Roasted coffee beans or ground roasted coffee
- Lemonade, juices, hot chocolate or similar beverages

FOOD SAMPLING:

- Distribute the samples in a sanitary manner (for example, by providing toothpicks for individual servings);
- Have potable water available
- Wash any produce intended for sampling with potable water to remove any visible dirt or contamination;
- When preparing the samples, observe proper hand washing techniques immediately before preparation;
- Use smooth, nonabsorbent, and easily cleaned (i.e. metal or plastic) utensils and cutting surfaces for cutting samples, or use disposable utensils and cutting surfaces;
- Keep samples of cut produce or other potentially hazardous foods at a temperature of 41 degrees or colder, **or** dispose of the samples within two hours after cutting or preparation.