

**State of Connecticut  
Regulation of  
Department of Consumer Protection  
Concerning  
Preparation and Sale of Food Produced in a Home Environment**

Section 1. The Regulations of Connecticut State Agencies are hereby amended by adding Sections 21a-62a-1 through to Section 21a-62a-5 as follows:

**(NEW) Sec. 21a-62a-1. Definitions**

As used in sections 21a-62a-1 to 21a-62a-5, inclusive, of the Regulations of Connecticut State Agencies:

(1) “Commissioner” means the commissioner of Consumer Protection or authorized agent of the commissioner;

(2) “Cottage food operation” means a person who produces cottage food products only in the home kitchen of that person’s private residential dwelling and only for sale directly to the consumer, but does not operate as a food service establishment pursuant to 19a-36 or regulations promulgated pursuant to 21a-101, or a food retailer, distributor or manufacturer as defined in 21a-92(b) and 21a-151;

(3) “Cottage food products” means non-potentially hazardous food, including baked goods, jams, jellies, and other non-potentially hazardous foods produced by a cottage food operation;

(4) “Private residential dwelling” means an owner or resident occupied dwelling. A private residential dwelling does not include any group or communal residential setting within any type of structure, or outbuilding, shed, barn, or other similar structure;

(5) “Home kitchen” means a kitchen designed and intended for use by the residents of a home but that is also used by a resident for the production of cottage food products. It may contain one or more stoves or ovens, which may be a double oven, designed for residential use. It shall not include commercial types of equipment typically used for large wholesale manufacturing; and

(6) “Potentially hazardous food” means a food that requires time and temperature control for safety to limit pathogenic microorganism growth or toxin formation.

**(NEW) Sec. 21a-62a-2.**

**Requirements**

All municipal laws and zoning ordinances applicable to a business conducted from a private residential dwelling shall apply to a cottage food operation or a person seeking to operate as a cottage food operation.

**(NEW) Sec. 21a-62a-3. Cottage Food Products**

A cottage food operation is not allowed to produce:

1. Potentially hazardous food items; and
2. Food items which present a food safety risk, such as acidified foods, low acid canned foods, garlic in oil, fresh fruit juices and beverages, or vegetable juices and beverages.

**(NEW) Sec. 21a-62a-4. Food Labeling**

A cottage food operation may only sell cottage food products which are pre-packaged with an affixed label that contains the following information (printed in English):

1. The name and address of the cottage food operation;
2. The common or usual name of the cottage food product;
3. The ingredients of the cottage food product, in descending order of predominance by weight or volume;
4. The net weight or net volume of the cottage food product;
5. Allergen information as specified by federal labeling requirements, such as milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, and soybeans;
6. Nutritional labeling as specified by federal labeling requirements if any nutrient content claim, health claim, or other nutritional information is provided; and
7. The following statement printed in at least 10-point type in a clear and conspicuous manner that provides contrast to the background label: “Made in a Cottage Food Operation that is not Subject to Routine Government Food Safety Inspection.”

**(NEW) Sec. 21a-62a-5. Prohibited Acts**

The cottage food operation shall comply with the following requirements:

1. No preparation, packaging, or handling of cottage food products occurs in the home kitchen concurrent with any other domestic activities such as family meal preparation, clothes washing or ironing, kitchen cleaning, or guest entertainment;
2. No pets, infants or children under the age of 12 are in the home kitchen during the preparation, packaging, or handling of any cottage food products;
3. All food contact surfaces, equipment, and utensils used for the preparation, packaging, or handling of any cottage food products are washed, rinsed and sanitized before each use;
4. All food preparation and food and equipment storage areas are maintained free of rodents and insects; and
5. All persons involved in the preparation and packaging of cottage food products:
  - (A) Are not ill while working in the home kitchen;
  - (B) Wash their hands before any food preparation and food packaging activities; and
  - (C) Use single-service gloves, bakery papers, tongs or other utensils in order to not have bare hand contact with ready to eat foods.

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**Statement of Purpose**

The purpose of these regulations is to provide direction for the preparation and sale of food produced in a home environment.