



What Food Can I Sell?

- Only foods that are shelf stable, or not potentially hazardous, are allowed to be made and sold under the Michigan Cottage Food Law.
- Foods that require refrigeration for safety DO NOT qualify and could only be sold after getting proper licensing from the Michigan Department of Agriculture and Rural Development (MDARD), not under the Cottage Food Law.

What types of Cottage Foods can I produce in my Home?

- Canned jams or jellies made from fruit
- Dried spice mixes
- Roasted coffee beans or grounds
- Dried pasta
- Chocolate covered foods that do not require refrigeration (e.g. strawberries, pretzels, crackers)
- Nuts
- Bread
- Baked goods (e.g. cake, cookies, muffins, donuts)
- Fruit pies
- Popcorn
- Vinegar and flavored vinegar
- Dried baking mixes
- Rice crispy treats

Food items NOT allowed under Michigan's Cottage Food Law:

- All canned food (besides canned jams or jellies made from fruit)
- Vegetable dip, prepared for consumption
- Coffee, prepared for consumption
- Tomato sauce
- Caramel apples
- Sliced fruit
- Prepared focaccia bread (with cheese and cut vegetables for example)
- Cheesecake
- Meringue or cream pies
- Flavored oil
- Meat, fish, dairy, cut produce (e.g. lettuce)
- Raw seed sprouts

There are additional items that are not included above. Read more about the Michigan Cottage food Law requirements at www.michigan.gov/cottagefood or visit the Michigan Department of Agriculture and Rural Development (MDARD) website: www.michigan.gov/MDARD



Frequently asked Questions

Where can I sell Cottage Foods?

Possible places to sell cottage foods in Michigan are farmer's markets, roadside stands and craft fairs. Cottage foods must be sold directly to the consumer and cannot be sold to a retail establishment and then sold to the consumer.

Are there any food safety requirements?

Yes. Food must be prepared using correct food safety practices. The Cottage Food Law only includes food prepared in a home kitchen, and it is very important that your kitchen be clean and sanitary.

Food safety items to consider:

- Make sure there are no pets in the kitchen when you are making food.
- Make sure your refrigeration equipment is cleaned regularly and maintains a temperature of 41 degrees Fahrenheit or lower to help keep ingredients food safe.
- Make sure to avoid cross-contamination of food items by keeping foods separated and cleaning tools and surfaces
- Michigan State University Extension offers Cottage Food Law classes, both in person and online to help you make sure you meet the required standards.

Are there food labeling requirements?

Yes. It is a requirement that you label the food you are going to sell correctly and honestly. Similar to commercial food items, cottage food labels must have certain details. For more detailed cottage food labeling information, visit the [MDARD website](#), or contact them at 1-800-292-3939 or MDA-Info@michigan.gov.

What if I want to sell food that is not allowed under the Cottage Food Law?

You may be interested in getting a food license. The first step is to determine which licensing agency you need to follow; it could be either MDARD, or the local health department.

If you have more questions or are interested in a food license, visit www.allegancounty.org/health/environmental-health or call 269-673-5415 for food licensing information.