



COTTAGE FOOD OPERATION APPLICATION PROCESS

To obtain **Preliminary Approval** from the City of La Mirada:

- 1) Obtain, complete and submit a Home Occupation Permit Application and Zoning Clearance/Plan Check Application. Both applications may be obtained from the Business License Division located in La Mirada City Hall, 13700 La Mirada Boulevard or downloaded from the City of La Mirada web site: www.cityoflamirada.org.
- 2) Obtain and review the "County of Los Angeles Cottage Food Operations Guide" (Copies available at La Mirada City Hall and at County of Los Angeles Public Health web site: <http://www.publichealth.lacounty.gov>)
- 3) As part of the Zoning Clearance/Plan Check Application, you will need to declare the class of Cottage Food Operation, Class "A" or "B":
Class A: A Cottage Food Operation (CFO) that may only conduct direct sales of cottage food products from the CFO or other direct sales places.
Class B: A Cottage Food Operation that may conduct both direct sales and indirect sales of cottage food products.
- 4) As part of the Zoning Clearance/Plan Check Application, you will also need to provide a list of foods that you intend to prepare and sell. See attached California Department of Public Health list of "Approved Cottage Foods."
- 5) Upon review and approval of the above, Planning Division staff will provide you preliminary approval of the Home Occupation Permit Application and Zoning Clearance/Plan Check Application. You will also receive a preliminary list of conditions of approval.

To obtain **Final Approval** from the City of La Mirada:

- 6) Prepare and submit to County of Los Angeles Department of Public Health, a County of Los Angeles Department of Public Health, Class "A" registration and self-certification form or Class "B" permit form. See "County of Los Angeles Cottage Food Operations Guide."

Upon submittal of registration and self-certification form to County for **Class A** operation, provide proof of submittal (e.g.: confirmation email from the County) along with the original preliminary approved Home Occupation Permit and Zoning Clearance/Plan Check Applications to the Planning Division.

If you applied for a issuance of a **Class B** operation permit, submit a copy of issued permit along with the original preliminary approved Home Occupation Permit and original Zoning Clearance/Plan Check Applications to the Planning Division.

- 7) Review prepared conditions of approval and execute your acceptance of the conditions.
 - 8) Planning Division staff will provide you final approval and sign-off of the applications and a copy of the executed conditions of approval. The applications may then be submitted to the Business License Division for final processing of Home Occupation Permit.
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HOME OCCUPATION REGULATIONS

Residential properties may be used as a place for conducting a home occupation, as long as the property is used primarily as a place of residence. The City code establishes conditions which must be met to ensure the property remains consistent with the residential character of the neighborhood. Conditions include:

1. No one other than the residents of the property may work on the premises in connection with the home occupation.
2. No customer sales, clients, or other business activity is allowed on the premises.
3. The use of commercial vehicles for deliveries to or from the premises is not allowed.
4. Any noise, disturbance, vibration, or odor caused by equipment or other business practices that disturb neighbors will not be permitted.
5. No business signs or displays of any kind will be permitted on the exterior of the property.
6. Parking of vehicles not substantially used by the residents for personal purposes is prohibited.
7. No noticeable increase in pedestrian or vehicular traffic associated with the home occupation is allowed.
8. Altering the structure of the residence, including the addition of an entrance or exit way specifically for the home occupation is not allowed.
9. The conduct of a home occupation shall not interfere with the required parking spaces within the garage.
10. No more than one room in the home and one room in an accessory building may be used in connection with the home occupation.
11. No hazardous or offensive materials shall be stored or utilized.
12. Business practices that jeopardize the health, safety, or welfare of the public are not allowed.

QUESTIONS & ANSWERS

Q: How may I obtain a home occupation permit or further information?

A: Home occupation applications may be obtained from Business Licensing located at City Hall, 13700 La Mirada Boulevard, La Mirada, or by calling (562) 943-0131.

Q: How much does a home occupation permit cost?

A: A \$66.00 + \$44.00 fee is intended to recover the City's cost in ensuring compliance with property maintenance codes, reviewing the proposed use, and issuing the permit.

Q: Is a business license also required?

A: In addition to the home occupation permit, business owners must maintain a valid City business license. Business licenses may be obtained at City Hall and are renewed annually.

Q: What will happen if I operate my home occupation business without a permit?

A: Operating a home occupation without a permit constitutes a misdemeanor and is punishable under the law.

Q: What will happen if I violate the home occupation conditions after receiving the permit and obtaining a business license?

A: Businesses creating a nuisance detract from the property values of adjacent properties and the entire neighborhood. Home occupations which engage in activities that violate any of the conditions are subject to revocation.

Q: May I operate more than one business from my home?

A: More than one business may be conducted from the home, however, a home occupation permit and business license must be obtained for each business.



CITY OF LA MIRADA • HOME OCCUPATION PERMIT



Applicant's Name: _____

Applicant's Address: _____

Property Owner's Name, if Renting: _____

Property Owner's Approval Obtained? YES ___ NO ___ Nearest Cross Street _____

Applicant's Telephone Number: _____ Work Number: _____

Home Occupation Business Name: _____

Describe in detail the business to be conducted from the residence. _____

ALL APPLICABLE CITY REQUIREMENTS MUST BE MET BEFORE THE APPLICATION IS APPROVED INCLUDING ZONING, FIRE, AND BUILDING ORDINANCES.

I hereby certify under penalty of perjury that the information above is true and correct:

Signature

Name Printed or Typed

Date

DETACH AND RETURN



HOME OCCUPATION PERMIT • FIELD INSPECTION REPORT



CITY OF LA MIRADA

LIFE KEEPS GETTING BETTER

Public Safety Field Notes _____

Comments _____

| RECOMMENDED ACTION | <u>Date</u> | <u>Approved</u> | <u>Denied</u> |
|---------------------------|--------------------|------------------------|----------------------|
| Public Safety | _____ | _____ | _____ |
| Planning Director | _____ | _____ | _____ |

For Finance Use Only

Date Received: _____ Comments: _____

Account Number: _____

Received By: _____

CITY OF LA MIRADA

13700 La Mirada Blvd.

La Mirada, CA 90638

(562) 943-0131



HOME OCCUPATION REGULATIONS



La Mirada
Community Development Department
13700 La Mirada Boulevard
La Mirada, CA 90638
(562) 943-0131

| F o r S t a f f U s e | | |
|-----------------------|-------|---|
| Date | _____ | <input type="checkbox"/> Business License |
| By | _____ | <input type="checkbox"/> Home Occupation Permit |
| | | <input type="checkbox"/> Association Approval |

ZONING CLEARANCE/PLAN CHECK APPLICATION
(Business License / Home Occupation Permit)

Fee of \$44 as of 10/1/2016.

| | | | |
|---|------------------------------|----------------|------------|
| GENERAL INFORMATION | BUSINESS ADDRESS | | |
| | La Mirada, California, 90638 | | |
| | BUSINESS DESCRIPTION | | |
| | _____ | | |
| | _____ | | |
| | _____ | | |
| | _____ | | |
| | _____ | | |
| | _____ | | |
| | _____ | | |
| BUSINESS OWNER(S) (Please print) | | BUSINESS PHONE | CELL PHONE |
| | | HOME PHONE | EMAIL |
| MAILING ADDRESS | CITY | STATE | ZIP |
| PROPERTY OWNER(S) (Please print) | | BUSINESS PHONE | CELL PHONE |
| | | HOME PHONE | EMAIL |
| PROPERTY OWNER(S) ADDRESS | CITY | STATE | ZIP |
| DOES THE PROPERTY HAVE DEED RESTRICTIONS AFFECTING THE USE THEREOF, IF SO DESCRIBE: | | | |
| | | | |

CERTIFICATE AND AFFIDAVIT OF APPLICANT: I certify that all statements made on this application are true and complete to the best of my knowledge. I understand that any false statements may result in denial of the requested license/permit or revocation of any issued license/permit. I further certify that I am, or have permission by, the property owner to conduct the proposed business applied for herein.

 APPLICANT SIGNATURE

 DATE

County of Los Angeles

COTTAGE FOOD OPERATIONS GUIDE



Los Angeles County Department of Public Health • Environmental Health
www.publichealth.lacounty.gov/eh
5050 Commerce Drive, Baldwin Park, CA 91706 • (626) 430-5560



COUNTY OF LOS ANGELES
Public Health

Cottage Food Operation Guidelines

INTRODUCTION

Assembly Bill 1616, the California Homemade Food Act, was signed into law by Governor Brown on September 21, 2012 and became effective on January 1, 2013. This new law allows certain foods, known as Cottage Foods, to be made in private homes and sold to the public. Individuals who own and run these home-based businesses are known as Cottage Food Operators (CFOs).

This guide provides information to anyone who may want to start a Cottage Food Operation. This guide will provide information on the different types of CFO businesses; how to register and apply for a permit; and general food safety.

SUBMISSION OF REGISTRATION/PERMITTING FORM AND SELF-CERTIFICATION CHECKLIST

You may complete and submit the Registration/Permitting Form on our web site at <http://www.publichealth.lacounty.gov/eh/> or you may mail your completed Registration/Permitting Form to **Los Angeles County Environmental Health, 5050 Commerce Drive, Baldwin Park, CA 91706, and attention: Plan Check Program (Class A) or Specialized Food Services (Class B)**. In order to obtain the registration or permit number (Facility ID), please include the following items along with your Registration/Permitting Form:

- Self-Certification Checklist (Class A only).
- A sample copy of the labels for your planned cottage food products.
- If the drinkable water source at your home is from a private well, a laboratory analysis from within the prior three months verifying that the water meets State water quality standards for bacteriological and primary inorganic chemicals.
- Payment of the appropriate fee (Class A and Class B).

Note: For Class B, a non-refundable payment of \$254 is required prior to the application review. A permit (Facility ID) to operate will only be granted after an initial inspection has been conducted and approval to operate is received. The Permit granted is only valid the first year of issuance and it required to renew annually.

The fees are as follows:

- | | |
|-------------------------------------|-------|
| 1. Registration (Class A ONLY)..... | \$103 |
| 2. Permit (Class B ONLY)..... | \$254 |

Payments in the form of checks and money orders are accepted. Please make checks payable to: **County of Los Angeles, Department of Public Health**, and include the name of your cottage food operation in the memo line of your check or money order.

Note: There will be a \$33.00 fee for all returned checks.

DEFINITIONS:

1. **“Class A CFO”** is a Cottage Food Operation (CFO) that may only conduct direct sales of cottage food products from the CFO or other direct sales places.
2. **“Class B CFO”** is a CFO that may conduct both direct sales and indirect sales of cottage food products.
3. **“Cottage food employee”** is a person, paid or volunteer, who is involved in the preparation, packaging, handling, and storage of a cottage food product, or otherwise works for a CFO. An employee does not include an immediate family member or household member of the cottage food operator.
4. **“Cottage Food Operation (CFO)”** means a business, which produces cottage food products only in the home kitchen of that person's primary home. A CFO shall not operate as a food facility or wholesale food manufacturer.
5. **“Cottage food operator”** is a person who operates a CFO in his or her private home and is the owner of the CFO.
6. **“Cottage food products”** means non-potentially hazardous foods that are prepared for sale in the kitchen of a CFO. Foods containing cream, custard, or meat fillings are potentially hazardous and are not allowed in food preparation by a CFO.
7. **“Direct sales”** means a transaction between a CFO and a customer, where the customer buys the cottage food product directly from the CFO. Examples include, but are not limited to, holiday bazaars, temporary events, bake sales, food swaps, certified farmers’ markets and community-supported agricultural subscriptions.
8. **“Indirect sales”** means an interaction between a CFO, a third party retailer, and a consumer; where the consumer buys cottage food products made by the CFO from a third party retail market or restaurant that holds a valid permit.
9. **“Potentially hazardous food”** means a food that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation. Non-potentially hazardous foods do not require time or temperature control.
10. **“Private home”** is a dwelling, including an apartment or other leased space, where people live.
11. **“Registered or Permitted area”** means the part of a private home that has the private home’s kitchen used for the preparation, packaging, storage or handling of cottage food products and the ingredients or equipment, or both, that are used to make the food items. This also includes any attached rooms within the home that are used **only** for storage.
12. **“Vermin”** means cockroaches, mice, rats, flies and similar pests that carry disease.
13. **“Sanitizing”** means the use of chemicals such as bleach to remove harmful bacteria from food contact areas such as countertops, cutting boards, pots, pans and other utensils.

WHERE DO I START?

In order to become a Cottage Food Operator, you must decide what type of cottage food products you want to prepare and sell. Next, you must decide if the type of sales you want to have will be direct sales (Class A) or indirect sales (Class B). Finally, you must contact LA County Department of Public Health, (LA DPH), Environmental Health Division to register as either “Class A” or “Class B”.

WHAT TYPE OF PERMIT IS REQUIRED?

1. A “Class A” CFO shall not be open for business unless it is registered with LA DPH, Environmental Health Division and has submitted an approved self-certification checklist.
 - a. “Class A” CFOs are subject to inspection based on a customer complaint, a reason to suspect that adulterated or otherwise unsafe food has been made by the CFO, or that the CFO has violated this chapter.
 - b. The fee to register is \$103.
2. A “Class B” CFO shall not be open for business unless it obtains a permit from LA DPH, Environmental Health Division.
 - a. A Permit shall be issued after an initial inspection has been made to determine that the proposed “Class B” CFO and its method of operation are in compliance.
 - “Class B” CFOs are subject to one routine inspection per year.
 - b. The fee for a permit is \$254 and is due every fiscal year (July 1st – June 30th).

ADDITIONAL REQUIREMENTS

1. A registration or permit is non-transferable. A registration or permit shall be valid only for the person, location, type of food sales, and distribution activity specified by that registration or permit, and unless suspended or revoked for cause, for the time period indicated.
2. A person who prepares or packages cottage food products shall complete a food processor course by the California Department of Public Health (CDPH) within three months of becoming registered.

Note: For both types of Cottage Food Operations, the Cottage Food Operator must contact their local city/county planning department for approval.

WHAT ARE THE REQUIREMENTS FOR COTTAGE FOOD OPERATIONS?

Cottage Food Operations (CFOs) are single-family style homes or apartment units with a non-commercial kitchen.

1. **CFO Area:** Any and all equipment, utensils, food, drinks, ingredients, and items used for the CFO must be stored and used within the home. No cottage food functions including storage, preparation, mixing, assembling, packaging, and/or labeling may occur in any location outside the registered/permited area. Examples of areas that may not be used include, but are not limited to, backyards, sheds, garages, lean-tos, vehicles, out-buildings or any other structure or location that is not inside the living space of the home.
 - a. **Registered or Permitted Area:** The CFO operator is required to point out which areas will be considered the “registered/permited area” when getting their registration/permit from the local enforcement agency.
 - b. **Non-CFO Operators:** No infants, small children, or pets are allowed in the registered area during CFO food handling or preparation activities.

2. **Hand Washing:** A sink must be available for hand washing during food handling or preparation activities. The sink must be supplied with hand soap and warm water. It is recommended that single-use paper towels be provided in a dispenser for drying of hands.
3. **Water Supply:** An adequate, protected, pressurized potable supply of warm water and cold water shall be available for cottage food operations. Water used during the preparation of cottage food products shall meet the potable drinking water standards described in Section 113869. If the CFO is serviced by a private well, the water shall be tested by an approved laboratory analysis to verify that it meets State water quality standards for bacteriological and primary inorganic chemicals. Approval to operate will be granted after submitting recent (within 3 Months) laboratory results to Environmental Health.

Water used during the preparation of cottage food products includes all of the following:

- Washing and sanitizing of equipment used in the preparation of a cottage food product.
- Washing and sanitizing of hands and arms.
- Water used as an ingredient.

Note: It is recommended that any CFO that has a private water supply contact their local Environmental Health Agency to find out what requirements they will have to meet regarding the water.

4. **Food Sources:** All foods or ingredients used in a Cottage Food Operation shall come from an approved source and shall be obtained from sources that comply with all applicable laws. Approved sources include an acceptable producer, manufacturer, distributor, or a permitted food facility.
5. **Food Storage:** All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. All food shall be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination. Adequate and suitable space shall be provided for the storage of food and ingredients.
 - a. It is recommended that all food should be stored at least 6 inches above the floor or under other conditions that are approved by the local enforcement agency. Pressurized containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to moisture.
 - b. Potentially hazardous foods (such as eggs and milk) used to make non potentially hazardous food items for the cottage food operations are required to be held at 41°F or below.
6. **Chemicals and Personal Item Storage:** Chemical and personal items should be stored in an area separate from food. It is recommended to use pesticides and other cleaning chemicals that are safe to use in food areas. Follow the manufacturer's product label on how to use the product safely.
7. **Food Handlers:** Actions by food handlers in a CFO shall not result in the contamination or adulteration of food, food contact surfaces, or utensils. It is recommended that food handlers keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable.
8. **Hand Washing:** All food handlers in a CFO shall thoroughly wash their hands and any exposed areas of the arms before starting work, immediately after using the bathroom, and as needed to prevent contamination of food or food equipment. Hand sanitizers are not acceptable to use in place of hand washing.

9. Wounds/Illness and Bandages: A person with a contagious illness such as tuberculosis or hepatitis A **shall not** work in the cottage food operation. It is recommended that a person with cuts, blisters, or burns cover their hands, wrist and arms with a dry, sturdy bandage and wear a glove before doing any food preparation or packaging.

10. Tobacco Use: A person preparing or packaging cottage food products shall not smoke in the registered/permitted area of the CFO.

11. Washing and sanitizing: Kitchen equipment, utensils, and food contact surfaces used to produce cottage food products shall be clean and kept in a good repair and shall be washed, rinsed, and sanitized prior to conducting food preparation or packaging.

Recommended sanitizing solution: 100 parts per million (ppm) for bleach (commonly used sanitizer). Other approved chemicals that can be used are: 200 ppm quaternary ammonium or 25 ppm iodine.

To make a 100ppm bleach sanitizer solution use unscented household bleach 1 tablespoon of bleach per 1 gallon of water. For best results the bleach should be used in warm water (100°F - 110°F).

- The use of sponges when cleaning and/or sanitizing food-contact surfaces is not recommended.
- Other sanitizers may be used if they are safe to use on surfaces that come in contact with food. **See sanitizer products labels.**

12. General Sanitation: No cottage food preparation, packaging, or handling may occur in the home kitchen/permitted area at the same time with any other domestic activities, such as family meal preparation, dishwashing, clothes washing, or guest entertainment. The sinks used for food preparation must be washed and sanitized before use. It is recommended that dirty mop water not be dumped in the kitchen sink.

13. Animals: Animals/pets are not allowed in the registered/permitted areas of the cottage food operation at all times while preparing, packaging, or handling of cottage food products.

14. Vermin: All food preparation and food storage areas shall be maintained free of vermin.

15. Garbage: The premises of each cottage food operation shall be kept clean and free of litter, garbage, and vermin.

16. Sewer: A Cottage Food Operation using an onsite wastewater system (*ie*: septic tank) may need to have the system reviewed to ensure it is adequate for their proposed operation.

FOOD PRODUCT LABELING

A Cottage Food Operation (CFO) shall properly label all cottage food products in compliance with the Federal Food, Drug, and Cosmetic Act (21 U.S.C. Sec. 343 et seq.). Additionally, to the extent permitted by federal law, the label shall include, but is not limited to, all of the following:

- The words “**Made in a Home Kitchen**” in 12-point type on the cottage food product’s primary display panel.
Note: If labeled as “Repackaged in a Home Kitchen” then a description of any purchased whole ready-to-eat products not used as an ingredient must also be included on the label.
- The name commonly used for the food product or an adequately descriptive name.
- The name of the Cottage Food Operation which produced the food product.
- The physical address for Cottage Food Operation (street number, street name, city, state, zip code).
- The registration or permit number of the Class A or Class B CFO, respectively, which produced the cottage food product and, in the case of a Class B CFO, the name of the county of the local enforcement agency that issued the permit number.
- The ingredients of the cottage food product, in descending order of predominance by weight, if the product contains two or more ingredients.
- The net quantity (count, weight, or volume) of the food product. It must be stated in both English (pound) units and Metric units (grams).

Note: If the food label makes any nutrient content health claims, then a Nutrition Facts Panel must be incorporated into the label.

The use of the following eleven terms are considered nutrient content health claims (nutritional value of a food): **free, low, reduced, fever, high, less, more, lean, extra lean, good sources** and **light**.

FOOD PRODUCT LABELING

| “Class A” Label Requirements | “Class B” Label Requirements |
|---|--|
| <ul style="list-style-type: none"> • The words “Made in a Home Kitchen” (Required to be exact wording in the main display panel in 12 point size) • Common name of food or descriptive name • Name and address of Cottage Food Operation which produced the cottage food product • Registration Number of the Cottage Food Operation • List of product ingredients of the cottage food product, in descending order of predominance of weight, if the product contains two or more ingredients • A declaration on the label in plain language if the food contains any of the major food allergen allowed to be used as ingredients in Cottage Food Products such as milk, eggs, tree nuts, wheat, peanuts or soybeans. • The net quantity (count, weight, or volume) of the food products | <ul style="list-style-type: none"> • The words “Made in a Home Kitchen” (Required to be exact wording in the main display panel in 12 point size) • Common name of food or descriptive name • Name and address of Cottage Food Operation which produced the cottage food product • Public Health Permit (Facility ID) number of the Cottage Food Operation • The name of the county of the local enforcement agency that issued the permit number • Ingredients of the cottage food product, in descending order of predominance of weight, if the product contains two or more ingredients. • A declaration on the label in plain language if the food contains any of the major food allergen allowed to be used as ingredients in Cottage Food Products such as milk, eggs, tree nuts, wheat, peanuts or soybeans. • The net quantity (count, weight, or volume) of the food products |

All labels of products from Cottage Food Operations (CFO) that are submitted for review must contain the information listed above. Labels missing any of the listed information will not be approved and will need to be corrected and resubmitted for review.

Food Business Advertising

A cottage food product that is served by a food business, such as restaurant, without packaging or labeling, shall be identified to the consumer as homemade on the menu, menu board, or other location that would reasonably inform a consumer of its homemade status. For the purpose of this document, “Homemade” means food made at a CFO.

LIMITATIONS

1. A CFO can have only one cottage food employee equal to full time, not including a family or household members.
2. The CFO is limited to the following amount of gross annual sales:
 - In 2014 \$45,000
 - In 2015 and in subsequent years \$50,000

3. A cottage food product shall not be potentially hazardous food (food that needs temperature controls to remain safe). CDPH is responsible for maintaining the list of approved cottage food products on their website and may add or delete cottage food products from the list. Any change to the list shall become effective 30 days after it is added or removed from the list. This list can be found here <http://www.cdph.ca.gov/programs/Pages/fdbCottageFood.aspx>
4. A “Class B” CFO may **ONLY** conduct indirect sales in the County where they are permitted, unless they receive permission from another County.
5. A cottage food operator may accept orders and payment on-line for the cottage food products, however, the cottage food products must be delivered directly, in person, to the buyer by the CFO. A CFO may not deliver any cottage food products via US Mail, UPS, FedEx or using any other third-party delivery service. A cottage food operator may not introduce the cottage food products into interstate commerce.

If you have additional questions or need further assistance, please call the Plan Check Program at (626) 430-5560 for Class A CFO and Specialized Food Services at (626) 430-5421 for Class B CFO or email cottagefoodoperator@ph.lacounty.gov.



APPROVED COTTAGE FOODS



Cottage food operations are allowed to produce certain non-potentially hazardous foods. These are foods that do not support the rapid growth of bacteria that would make people sick when held outside of refrigeration temperatures. The list of approved cottage food categories and their ethnic variations, which cottage food operations are allowed to produce, are listed below. The list will be maintained and updated by the California Department of Public Health (CDPH) on its Internet website as necessary. CDPH may add to or delete food products from the approved products list. Notice of any change, reason for the change, the authority for the change, and the nature of the change to the approved food products list will be posted on the CDPH website and shall become effective thirty (30) days after the notice is posted.

Approved Food Products List (July 1, 2018):

- (1) Baked goods, without cream, custard, or meat fillings, such as breads, biscuits, churros, cookies, pastries, and tortillas.
- (2) Candy, such as brittle and toffee.
- (3) Chocolate-covered nonperishable foods, such as nuts and dried fruits.
- (4) Dried fruit.
- (5) Dried pasta.
- (6) Dry baking mixes.
- (7) Fruit pies, fruit empanadas, and fruit tamales.
- (8) Granola, cereals, and trail mixes.
- (9) Herb blends and dried mole paste.
- (10) Honey and sweet sorghum syrup.
- (11) Jams, jellies, preserves, and fruit butter that comply with the standard described in [Part 150 of Title 21 of the Code of Federal Regulations](#). * See Below
- (12) Nut mixes and nut butters.
- (13) Popcorn.
- (14) Vinegar and mustard.
- (15) Roasted coffee and dried tea.
- (16) Waffle cones and pizelles.
- (17) Cotton candy.
- (18) Candied apples.
- (19) Confections such as salted caramel, fudge, marshmallow bars, chocolate covered marshmallow, nuts, and hard candy, or any combination thereof.
- (20) Buttercream frosting, buttercream icing, buttercream fondant, and gum paste that do not contain eggs, cream, or cream cheese.
- (21) Dried or Dehydrated vegetables.
- (22) Dried vegetarian-based soup mixes.
- (23) Vegetable and potato chips.
- (24) Ground chocolate.
- (25) Seasoning salt.
- (26) Flat icing.

- (27) Marshmallows that do not contain eggs.
- (28) Popcorn balls.
- (29) Dried grain mixes.
- (30) Fried or baked donuts and waffles.
- (31) Dried hot chocolate (dried powdered mixes or molded hardened cocoa pieces).
- (32) Fruit infused vinegar (*containing only high-acid fruits such as apple, crabapple, nectarine, peach, plum, quince, blackberry, blueberry, cherry, cranberry, grape, huckleberry, gooseberry, loganberry, pomegranate, pineapple, raspberry, strawberry, tomatillo, youngberry, grapefruit, kumquat, lemon, lime, orange*).
- (33) Dried fruit powders.
- (34) Dried spiced sugars.

* Jams, jellies, preserves, and fruit butter: Cottage food operations which produce jams, jellies, preserves, and other related products must be sure that their products meet the legal established standards of identity requirements for those products as set forth in [21 CFR Part 150](#). The purpose of the regulation is to maintain the integrity of the food product to ensure consumers consistently get what they expect. The product name and ingredients listed on the label must be factual and comply with the legal definitions and standards of identity or the product may be considered misbranded. Products made with other ingredients that are not defined in 21 CFR 150 cannot be produced by cottage food operations. Addition of other ingredients or alteration of ingredient profiles changes the chemistry of the food, which can allow the growth of various bacteria and toxins under the right conditions. For example, addition of peppers (i.e. jalapeno pepper) to make pepper jelly is not supported by 21 CFR 150 and the addition of this low acid ingredient could cause the formation of botulism toxin in the product if the proper controls are not used.



CITY OF LA MIRADA
DEDICATED TO SERVICE

13700 La Mirada Boulevard
La Mirada, California 90638
P.O. Box 828
La Mirada, California 90638
Phone: (562) 943-0131 Fax: (562) 943-1464
www.cityoflamirada.org

CONDITIONS OF APPROVAL
Cottage Foods Occupation Permit

1. The proposed Home Occupation Permit for “Cottage Foods” is being approved in accordance with Assembly Bill 1616, the California Homemade Food Act that became effective on January 1, 2013.
 2. The applicant shall obtain all required permits and approvals needed from the Los Angeles County Department of Public Health, Environmental Health Division. (See Attached Copy of “Cottage Food Operations Guide”)
 3. Gross annual sales shall not exceed fifty thousand dollars (\$50,000) within a calendar year. The applicant shall provide sales documentation upon request by the City of La Mirada.
 4. The proposed operation shall not exceed thirty percent (30%) of the floor area of the dwelling excluding the garage area; or the area permitted by the Los Angeles County Department of Public Health, Environmental Health Division.
 5. No food preparation, packaging, or handling may occur in the home kitchen concurrent with any other domestic activities, including but not limited to; family meal preparation, dishwashing, clothes washing or ironing, kitchen cleaning or guest entertainment.
 6. No infants, small children or pets may be in the home kitchen during preparation, packaging, or handling of any Cottage Food products.
 7. All food contact surfaces, equipment and utensils used for the preparation, packaging, and handling of any Cottage Food products shall be washed, rinsed, sanitized and in a good state of repair before each use.
 8. No Cottage Food preparation, packaging, labeling, handling or storage of any equipment may occur in any location outside the registered/permitted area. Examples of areas that may not be used include but are not limited to sheds, garages, vehicles, outdoors or in any other structure or location that is not inside the living space of the home.
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9. All food ingredients used in the operation shall come from an approved source and shall be obtained from sources that comply with all applicable laws. Approved sources include acceptable producer, manufacture, distributor, or a permitted food facility.
 10. Smoking shall be prohibited in the portion of a private home used for the preparation, packaging, handling and storing of cottage food products and related ingredients or equipment, or both, while Cottage Food products are being prepared, packaged, handled and stored.
 11. The Cottage Food operation shall comply with the City's noise regulations.
 12. The Cottage Food operation shall not emit continuous, frequent, or repetitive odorous gases or matter in quantities such as to be perceptible at any lot line of the site. An odor emitted more than fifteen minutes in any one day shall be deemed as continuous, frequent, or repetitive within meaning of this standard.
 13. The display of any sign visible from the exterior of the home is prohibited.
 14. There shall be no sale of goods on the premises.
 15. There shall be no traffic to or from the premises by customers, salesperson, service vehicles, delivery persons, or others beyond the amount of such traffic incidental to residential uses.
 16. The conduct of a home occupation shall not interfere with the maintenance of the required parking spaces within the garage of the residence.
 17. No more than one room in a dwelling unit shall be used in connection with the home occupation.
 18. No hazardous materials shall be stored or utilized.
 19. In accordance with the submitted Home Occupation application and materials, no persons from outside the household shall be employed.
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Conditions of Approval / Cottage Food Operation Permit
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20. Cottage Food products shall be delivered directly to buyers or vendors by the Cottage Food operator.

21. The Cottage Food operation shall comply with requirements of the Los Angeles County Department of Public Health, Environmental Health Division; the applicable Home Occupation regulations and these conditions.

Name of Applicant (Print)

Applicant's Signature

Date
