

The laws and regulations below are subject to change. Check the [SLO County website](#) for the most recent information.

Cottage Food Laws

What are they: A Cottage Food Operation is an enterprise in a private home where specific food products can be made or repackaged for sale to consumers. These laws allow new food businesses to use their own home kitchen to produce and sell their product.

Who is eligible: Anyone in San Luis Obispo County producing approved food products, and generating less than \$50,000 in gross annual sales.

Class A vs. B: Individuals applying for the Cottage Food Laws may choose to be under a Class A registration or Class B permit. The Class A registration is for those only selling directly to consumers, while those looking to also make indirect sales through a third party retailer must apply for a Class B permit.

Deciding which to apply for: You can always switch from an A to a B to give yourself time to get established, and ensure that your kitchen is up to code. But it is also helpful to consider some of the benefits and drawbacks of both.

- A Class A registration is both cheaper and slightly easier to apply for, but it restricts the producers to direct sales.
 - Class A Registration costs \$141.00 annually.
- A Class B permit takes a little longer to obtain, includes an initial and annual inspection of the home, and costs more.
 - However, with the permit you are able to sell to any third-party retailer in the county, as well as retailers within the state when the local environmental health agency of the outside county allows it.
 - Class B Permit costs \$281.00 annually

Approved Food Products List:

1. Baked goods without cream, custard, or meat fillings
2. Candies, confections, and chocolate-covered nuts and dried fruit.
3. Dried fruit, nuts, granola, cereals, and trail mixes.

4. Dried pasta, dried baking mixes, and dried or vegetarian-based soup mixes.
5. Fruit pies, donuts, waffles, and candied apples
6. Jams, jellies, preserves, honey, and sorghum syrup.
7. Popcorn and vegetable and potato chips.
8. Roasted coffee and dried tea.
9. Vinegar, mustard, herb blends
10. Buttercream frosting, icing, and fondant that do not contain eggs, cream, or cheese.
11. **Products may not be made if they require refrigeration, contain meat, or are acidic (such as hot sauces.)**

*The above list is an incomplete version of all approved food products by the county, and is subject to change. Please check [this link](#) for the most accurate information.

Regulations on the Kitchen:

1. The city planning department allows for modifications to the home kitchen if new owners would be able to move in and use the kitchen for normal day to day cooking.
2. Smoking, infants, small children, and pets are not allowed in the home kitchen during preparation, packaging, or handling of food products.
3. Class B Operations may be inspected once a year.

*Again refer to the above link for all regulations and restrictions.

Tips from a Cottage Kitchen Cook: *"Always be kind and do things the right way. It pays off!" - Jeneane Nicodemus (SugarMomma Pies)*