

Residential Kitchen Application, Massachusetts – Before proceeding please fill out form of intent to ensure you are zoned for a cottage permit [Building Department - Form of Intent - ViewPoint Cloud](#)

A "cottage food" business is a different type of food vendor, making food at home and selling directly to the consumer. You do need a permit to sell food from home in Massachusetts. While the exact details vary from city to city, the same general rules apply:

- You can't sell hazardous foods. Your permit will be specific about which foods you're allowed to sell. Acceptable foods include bread, cookies, fruit pies, jam, granolas and dried fruits.
- The local health department will inspect your kitchen before issuing a permit. You'll have to sign a document acknowledging their right to make the inspection.
- Your kitchen water supply must be tested for cleanliness.
- You have to complete a food-safety training course.
- Your home kitchen has to comply with any local laws or zoning about operating a home business.

CMR 590.000 Mass sanitation code:

(E)Residential Kitchens: Bed-and-breakfast Operations.

(1)Exempt Bed-and-breakfast Operations. No permit from the board of health is required if a bed-and-breakfast operation that prepares and offers food to guests meets the following criteria:**(a)** The home is owner-occupied;**(b)** The number of available guest bedrooms does not exceed six;**(c)** Breakfast is the only meal offered;**(d)** The number of guests served does not exceed 18; and**(e)** The consumer is informed by statements contained in published advertisements, mailed brochures, and placards posted at the registration area that the food is prepared in a kitchen that is not regulated and inspected by the board of health.

(2)Bed-and-breakfast Approval.**(a)** Except as specified 105 CMR 590.010(E)(1), a bed-and-breakfast operation shall not sell or serve food unless it has been approved to do so and has obtained a valid permit from the board of health.**(b)** Bed-and-breakfast operations that require a food establishment permit shall comply with the minimum requirements of 105 CMR 590.010(E), except they shall be exempt from FC 8-2 "Plan Submission and Approval" in which case only an intended menu shall be submitted to the board

of health with their application for permit.(c) Bed-and-breakfast operations which require a permit shall be inspected by the board of health upon application for an original permit, within the six months prior to renewal of a permit, and at least once a year for the enforcement of 105 CMR 590.000.(d) Food preparation and protection: Residential kitchens in bed-and-breakfast operations.

1. Food shall be prepared and protected in accordance with 105 CMR 590.000.
2. Food, utensils and equipment shall be stored in a manner to avoid contamination.
3. The following food handling practices for time/temperature control for safety foods are prohibited: cooling and reheating prior to service, hot holding for more than two hours, and service of leftovers.
4. All food temperature requirements shall be met as contained in 105 CMR 590.000. Hot and cold holding equipment shall be provided to maintain time/temperature control for safety foods at temperatures required by 105 CMR 590.000.

(F) Residential Kitchens: Cottage Food Operations.

(1)Exempt Cottage Food Operations. No permit from the board of health is required if an on-farm or off-farm cottage food operation only sells:(a) Whole, uncut fresh fruits and vegetables;(b) Unprocessed honey;(c) Pure maple products; or(d) Farm fresh eggs which are stored and maintained at 45°F (7.2°C) or less.

(2) Cottage Food Operation Approval.

- (a) Except as specified 105 CMR 590.010(F)(1), a cottage food operation shall not sell or serve food unless it has been approved to do so and has obtained a valid permit from the board of health.
- (b) A board of health shall review a permit application for a cottage food operation, as specified by administrative guidelines of the Department. The board may approve an application that conforms with the guidelines and with applicable sections of the *2013 Food Code*

Cottage Kitchen 590.000 Check list

- ☐ Permit Availability (apply here [Health - Food: Residential Kitchen - ViewPoint Cloud](#))
- ☐ Serve Safe or other accredited Food Protection Manager Certification
- ☐ Allergy Awareness Training Certification
- ☐ Handwashing sink with a temperature of a minimum of 100F
- ☐ Vented Bathroom Available with a closing door
- ☐ Dish cleaning Sink temperature a minimum of 110F
- ☐ Knowledge of how to disinfect and sanitize pre and post operation
- ☐ Contact Surface Sanitation Available (Quatz, Chlorine) & Sanitation test strip / device (Quatz, Chlorine)
- ☐ Dishwasher with a temperature minimum of 150F (if used) Dishwasher manual on hand or a digital copy
- ☐ Proper Labels (refer to [Microsoft Word - REVISED FP-02 Food Labeling \(6-30-2015\) \(mass.gov\)](#))
- ☐ Personal Hygiene
- ☐ Pesticides and rodenticide applied by law
- ☐ City water or a tested well for water with yearly testing
- ☐ Sufficient counter space with approved food contact surface material (none absorbent, cleanable, smooth)
- ☐ Food Source reliable (list of all venders)
- ☐ Garbage storage Available
- ☐ No PHF as final product (product must be able to be stored at room temperature)
- ☐ No Children under 18 or guest during operations
- ☐ No pets near operations (pets must be able to be contained behind solid doors / walls)
- ☐ No Laundering during operations (if laundering machines are in kitchen)
- ☐ The ability to separate, and lock up supplies when not in operation

If you plan to sell your final product to a retail store, or restaurant you will be required to apply to the state for a whole sale distributors license. (Refer to [Starting a wholesale food business | Mass.gov](#))