

Colorado Cottage Foods

Product Information

Candies & Confections:

Candies and confections cover a wide range of artistically made sweet foods, many of which can be made in a home kitchen. **Certain candies are considered non-potentially hazardous foods under the Colorado Cottage Foods Act and can be sold as cottage foods.**

Potential Products:

- A wide variety of candy products can be made, such as: Chocolate candies, caramels, hard candies, gum drops, taffy, cotton candy, marshmallows, peppermints, and others.
- Can be soft and chewy or hard and brittle
- Made by cooking sugar or other sweeteners and controlling the transition back to room temperature
- The type of candy depends on the length of cooking time and ingredients.

Safe Sampling:

Samples must be offered in a sanitary manner using single-use service items such as disposable napkins, toothpicks, or spoons. Customers must not be allowed to dip directly into products. Servers must wear a new pair of gloves when preparing samples and/or use clean utensils when handling samples.

Packaging:

Products must be packaged in food-grade materials. All products must display the information required by the Colorado Cottage Foods Act.

Resources:

- Colorado State University Extension: <http://ext.colostate.edu>
- Fine Chocolate Industry Association: <http://finechocolateindustry.org>
- National Confectioners Association: <http://candyusa.com>



>Photo Credits

Food Safety Concerns:

Fruit fillings can pose food safety hazards and must be of adequate pH, viscosity, and water activity level to be permitted under the Colorado Cottage Foods Act. Chocolate “bloom,” the white chalky appearance chocolate acquires when exposed to changes in temperature, is not a food safety concern but does impact visual appeal of the product.

QUESTIONS:

Q: Can I make chocolate covered strawberries?

A: No, fresh fruit fillings are not permitted. However, fruit filling that has been processed to be non-potentially hazardous, such as cordial cherries in syrup, are permitted.

Q: Are candies made with alcoholic liquors allowed?

A: Yes, candies and confections produced with alcohol are allowed. It is recommended to clearly label the product as containing alcohol.

Q: Can I spin cotton candy at events and sell directly to consumers?

A: No, under the Colorado Cottage Foods Act legislation, cotton candy can only be sold in a prepackaged, properly labeled form.

Colorado Cottage Foods Act:

In 2012, the Colorado Legislature enacted Senate Bill 12-048 allowing individuals to produce, sell, and store a limited number of specific, non-potentially hazardous “cottage food” products, in an unlicensed home kitchen. Candies are one of the products allowed under this legislation.

Cottage food businesses require no license or permit from the Colorado Department of Public Health and Environment and are not inspected by any state or local government entity. Products must be sold directly by the cottage foods operator to the end consumer and gross sales for each product produced must not exceed \$5,000 annually. Sales by consignment or to retail food or wholesale food establishments are prohibited.

What are Cottage Foods in Colorado?

A limited range of foods that are non-potentially hazardous and do not require refrigeration. These foods are limited to spices, teas, dehydrated produce, nuts, seeds, honey, jams, jellies, preserves, fruit butter, and baked goods, including candies.

General Labeling Requirements:

A cottage food operation may only sell products offered with a label containing the following information (printed in English):

The identification of the cottage food product →

The producer’s name →

The address at which the cottage food was produced →

The producer’s current phone number →

The producer’s current email address →

The date on which the food was produced →

A complete list of ingredients →

The exact disclaimer →

Food Safety Training:

Although a cottage food kitchen does not require licensure, the producer does need to obtain food safety training. The Colorado Cottage Foods Act requires “producers to be certified in safe food handling and processing by a third-party certifying entity... and maintain a status of good standing in accordance with the certifying entity practices and procedures, including attending any classes required for certification.”

Recognized food safety training includes: ServSafe® Food Protection Manager Certification, ServSafe® online certification from the National Restaurant Association, or National Environmental Health Association’s Certified Professional Food Manager. Contact CSU Extension or your local public health agency for more information or refer to the Colorado Farm to Market website:

<http://cofarmtomarket.com/value-added-products/cottage-foods>

Chocolate Chip Cookie
Joe Baker
123 Safe Food Ave. Anywhere, CO 80XXX
303-555-1234
jbbaker@cookie.com
Manufacture Date: March 15, 2013
Ingredients: Enriched flour (wheat flour, niacin, reduced iron, thiamine, mononitrate, riboflavin and folic acid), butter (milk, salt), chocolate chips (sugar, chocolate liquor, cocoa butter, butterfat (milk), soy lecithin as an emulsifier), walnuts, sugar, eggs, salt, artificial vanilla extract, baking soda.
DISCLAIMER: This product was produced in a home kitchen that is not subject to state licensure or inspection and that may also process common food allergens such as tree nuts, peanuts, eggs, soy, wheat, milk, fish and crustacean shellfish. This product is not intended for resale.

Resources:

- Colorado Department of Public Health and Environment: <http://cdphe.state.co.us>
- Colorado Farm to Table: <http://farmtotable.colostate.edu>
- Colorado Farm to Market: <http://cofarmtomarket.com>