The Law: Individuals can produce certain nonhazardous foods in their homes.

Cottage food cannot be sold to the following:
- Restaurants
- Grocery stores
- Novelty shops
- Over the Internet

Foods that can be sold directly to the consumer:
- Candies
- Jams and jellies
- Dried herbs
- Dried herb mixes
- Baked goods
  - Cakes
  - Cookies
  - Pastries
  - Doughnuts
  - Danish
  - Breads

Foods that cannot be sold directly to the consumer:
- Baked goods with an ingredient that requires refrigeration:
  - Custard pies
  - Danish with cream filling
  - Cakes with a whipped topping
- Juices from fruits and vegetables
- Milk products
- Soft or hard cheeses
- Pickles
- Barbeque sauces
- Canned fruits and vegetables
- Garlic in oil
- Meats in any form

The Cottage Food Law requires the following on labels:
- Name of the individuals or business
- Address of the individual or business
- Statement: THIS FOOD IS NOT INSPECTED BY THE DEPARTMENT OF PUBLIC HEALTH

The person operating a food business under the Cottage Food Law must attend and pass a food safety course approved by the Alabama Department of Public Health every 5 years.

A note about sales: You cannot exceed $20,000 in sales of the food described under the Alabama Cottage Food Law.

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For more information, call your county Extension office. Look in your telephone directory under your county’s name to find the number.

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