

# Community Food Security Assessment

## Cottage Food Opportunities

The California Homemade Food Act, Assembly Bill (AB) 1616, became effective on January 1, 2013. The bill allows individuals to prepare and/or package certain non-potentially hazardous foods in private-home kitchens referred to as “cottage food operations” (CFOs).

AB 1616 creates a two-tier cottage food operator registration and permitting system to be enforced by local county or city environmental health agencies: 1) “Class A” cottage food operators are those operations that *sell CFO prepared foods directly to the public* (at the home where the cottage food operation is located or at a community event), and 2) “Class B” cottage food operators are those operations that sell CFO prepared foods either indirectly through restaurants and stores or both directly to the public as well as indirectly to the public via sale to retail food facilities such as restaurants and markets. There are different requirements for “Class A” and “Class B” cottage food operations.

Cottage food operations are not allowed to manufacture potentially hazardous foods, acidified foods, or low acid canned food products that would support the growth of botulism if not properly prepared. These foods, as well as other foods not on the approved foods list, are regulated by the California Department of Public Health (CDPH). The enactment of AB 1616 provides cottage food operators with the opportunity to operate a small scale food business. Once the cottage food operation exceeds the gross sales volume established in the law, they must move their operations to a commercial processing facility and register with the CDPH under the Processed Food Registration Program.

- excerpted from CDPH Cottage Food Operations

[www.cdph.ca.gov/programs/pages/fdbcottagefood.aspx](http://www.cdph.ca.gov/programs/pages/fdbcottagefood.aspx)

### Approved Food Products List

(January 1, 2013):

- (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.
- (12) Nut mixes and nut butters.
- (13) Popcorn.
- (14) Vinegar and mustard.
- (15) Roasted coffee and dried tea.
- (16) Waffle cones and pizelles

### Siskiyou County, Public Health Department:

Contact **Dina Elinson** at (530) 841-2115 or [delinson@co.siskiyou.ca.us](mailto:delinson@co.siskiyou.ca.us)

Go online for the Siskiyou County Cottage Food Operation guide at <http://www.co.siskiyou.ca.us/PHS/envhealth/consprot.aspx>



For local support in exploring and developing your business idea and for business related skill building, contact **Jefferson Economic Development Institute (JEDI)** in Mt. Shasta at 1-888-926-6670 or online at [www.e-jedi.org](http://www.e-jedi.org)

**Ask about JEDI's food business workshops**

# Community Food Security Assessment

## Resources

### Learn more about the Community Food Security Assessment survey

Visit GNC's website at [www.gnccorp.org](http://www.gnccorp.org).

You'll find a summary of the survey results and an additional document that takes a look at some of the secondary associations of how questions were answered by specific groups of people.

If you would like to dig deeper into the data, a 198-page pdf of the survey results with cross references to multiple groups and factors is available. For assistance navigating this data file, contact Renee Casterline at (530) 938-4115 ext 116.

### Learn more about the Community Food meetings

To find out what people in the four regional meetings identified as assets, challenges and opportunities, view the worksheets from each meeting on GNC's website at [www.gnccorp.org](http://www.gnccorp.org).

### Learn more about the California Homemade Food Act and Cottage Food Operations

Be sure to visit the California Department of Public Health website for full documentation of the law and its provisions. For a summary and interpretation of California's law, as well as comparisons to other states' cottage food laws, explore the Sustainable Economies Law Center website.

### Learn more about Community Food Projects in your area of the county

**Farmers Markets** are a source not only of local food, but also opportunities to connect to people. To find a current list of farmers markets, check out the Edible Shasta Butte Magazine, either online or in print.

Siskiyou County's network of **Family and Community Resource Centers** can play a role in connecting folks to local food projects and people. While not part of their mission, their staff are often knowledgeable of groups, classes and projects, such as community gardens.

In the South County, **Shasta Commons** holds educational classes and has action groups related to local food. In Yreka and Greenview, **Scott Valley Feed Store** holds classes relating to growing food, raising livestock and preserving food. Call or visit the stores to find more information.

Use **Facebook**: several group pages related to local food, including Gardeners Delight, Siskiyou Classic Canning and Preserving, Shasta Commons, The Chicken Folk of Siskiyou County, Yreka Community Gardens, Yreka City Chickens.

Thanks for joining us!

To stay in touch regarding GNC's Community Food Programs, join our email list at [gncCorp.org](http://gncCorp.org) or

contact Renee Casterline, Community Food Program Manager at (530) 938-4115 ext 116 or [rcasterline@gnccorp.org](mailto:rcasterline@gnccorp.org)



780 S. Davis Avenue • P.O. Box 20 • Weed, CA 96094  
(530) 938-4115 • Fax (530) 938-1040 • [www.gncCorp.org](http://www.gncCorp.org)

Solutions to improve lives  
and enrich communities