

**RESOLUTION**  
**Consensus on Cottage Food Movement**

Adopted by the Board of Directors  
Of the  
National Environmental Health Association  
On April 21, 2012

Whereas, "cottage food" means non-potentially hazardous baked goods, jams, jellies and other foods that do not require time/temperature controls for safety and,

Whereas, "cottage food production" means preparation of cottage food products in the home kitchen of a primary residence intended for direct sale to the consumer and,

Whereas, NEHA recognizes the environmental and nutritional benefits that may be derived from the "cottage food" movement,

**Now, THEREFORE, BE IT RESOLVED**, that the Board of Directors of the National Environmental Health Association unanimously observe the following points:

- 1) NEHA supports these efforts to the extent that they do not compromise the protection of public health.
- 2) Exemption from public health standards and/or environmental health inspection should not be extended to potentially hazardous foods (e.g., Food that is natural or man-made and is in a form capable of supporting the rapid and progressive growth of infectious and toxin-producing micro-organisms.)
- 3) Exemptions from public health regulation should include a requirement for prominent disclosure to the consuming public that the product has NOT been produced or prepared in accordance with federal, state, or local public health requirements or oversight.
- 4) Businesses or any individual engaged in production of non-TCS Food as part of a defined cottage foods industry should be registered (name, address, business owner, business owner contact information, etc.) with the appropriate state/local/tribal regulatory food safety or public health agency. Registration, permitting, and product labeling enables trace back should a public health issue arise.

Signed: Mel Knight REHS

Mel Knight

President, National Environmental Health Association

