



Amarillo Area Public Health District

Cities of Amarillo, Canyon, the Villages of Timbercreek Canyon, Lake Tanglewood, Palisades, the Town of Bishop Hills and Potter and Randall County
City of Amarillo, P.O. Box 1971. Amarillo, TX 79105-1971
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Guidance Document for Texas Cottage Food Law; Texas Baker's Bill SB 572

Approved Items

- Baked goods that do not require refrigeration, such as cakes, cookies, breads, and pastries
- Candy
- Coated and uncoated nuts
- Unroasted nut butters
- Canned jams and jellies
- Fruit pies
- Dehydrated fruits and vegetables including dried beans
- Popcorn and popcorn snacks
- Cereal, including granola
- Fruit butters (apple, apricot, grape, peach, plum, quince, prune)
- Dry mixed
- Vinegar
- Pickles (pickled cucumbers)
- Mustard
- Roasted coffee or dry tea
- Dried herbs or herbs mixes
- Whole/uncut frozen fruits or vegetables
- Salsa, Canned acidified plant-based foods with a pH of 4.6 or less
- Fermented vegetables with a pH of 4.6 or less
- Pickled fruits or vegetables with a pH of 4.6 or less

Frozen Fruits & Vegetable Requirements

The fruit or vegetable must be whole and uncut;

You must store and deliver the item to your customer at an air temperature of not more than 32 degrees Fahrenheit; and

You must include on the label of the item, or on an invoice or receipt provided to the customer the following statement in at least 12-point font: "SAFE HANDLING INSTRUCTIONS: To prevent illness from bacteria, keep this food frozen until preparing for consumption."

Pickling, Canning, and Fermenting Requirements

The recipe must be from a source that is approved by DSHS; or

Has been tested by an appropriately certified laboratory that confirmed the finished product has an equilibrium pH value or less; or

If the operation does not use a recipe described by DSHS, each batch of the recipe must be tested with a calibrated Ph meter to confirm the finished fruit or vegetable, product, or good has an equilibrium Ph value of 4.6 or less. Each batch of pickled fruit or vegetables, fermented vegetable products, or plant-based acidified canned goods, must be labeled with a unique number. A record must be kept for at least 12 months that includes: the batch number, the recipe used by the producer, the source of the recipe or testing results and the date that the batch was prepared.

The testing requirements do not apply to pickled cucumbers.

Approved recipes may be found online at:

www.dshs.texas.gov/foodestablishments/cottagefood

General Labeling Requirements

Your food must be labeled according to the labeling requirements. The label must be affixed to the package, except for items that are too large or bulky for packaging; in that case the label may be incorporated into the invoice.

The common or usual name of the product, and if a food is made with a major food allergen, such as eggs, nuts, soy, peanuts, milk or wheat ingredients must be listed on the label;

Name and address of the cottage food production; and

A statement that the food is not inspected by the State Department of Health Services or The Amarillo Area Public Health District.

A Few things to keep in mind

You may not sell any food which requires time and temperature control to prevent spoilage - this is known as a "TCS". However, you may use potentially hazardous products in your food, like milk, eggs, and cream, as long as your FINAL PRODUCT does not require refrigeration.

You must earn \$50,000 or less per year from the sale of the above food items.

You must either sell directly to consumers or deliver products to the consumer at the point of sale or another location designated by the consumer. Food products may not be shipped.

No health department or local government authority can regulate your production of these items. There are no licenses, registration, or permits required by state law.

You must obtain a food handler's card prior to selling your food. If you have anyone assisting you in the preparation of your product, such as an employee, they must also obtain a card if at any time they will be unsupervised by you. This does not include members of your household.

****Your local health department has reason to believe your operation poses an immediate and serious threat to human life or health; we may take the appropriate action.****

Your food must be packaged in a way that prevents the product from becoming contaminated. Items that are too large or bulky for conventional packaging, like wedding cakes or cupcake bouquets, are not required to be packaged.