

Environmental Health 351 Tres Pinos Road, Ste. C-1 Hollister, California 95023 (831) 636-4035 Fax (831) 636-4037

# COTTAGE FOOD OPERATIONS (CFOs - Class A) SELF CERTIFICATION CHECKLIST

The following requirements are outlined in the Cottage Food Operations (CFO) regulations and are provided as minimum standards of health and safety for the preparation of approved cottage foods in the home.

	Standards of Health and Safety for			_			
CFO Business Name:			CFO Owner Name:				
CFO	Physical Address:		CFO City:		CFO ZI	IP:	
CFO	Phone:	FA		PR	PE		
			Above bo	 ld boxes for offic	ce use only	<b>/</b> .	
Facil	lity Requirements:				Yes	No	
1.	Is the CFO is located in a private dwelling	where the	e CFO operator	currently resides?			
2.	2. Will all CFO food preparation will take place in the private kitchen within that home?						
3.	3. Additional storage used for the CFO will be within the home?						
	a. If YES, is the room used exclusively for storage?						
	b. Specify the room(s) that will be u	sed for st	orage:				
4.	Are sleeping quarters are excluded from a storage?	reas used	for CFO food	oreparation or			
						_	
Zoni	ing Requirements:				Yes	No	
	I have complied with the applicable zon	ing requir	rements for th	e CFO			
6.	I have attached documentation from the	e Plannin	g office (If req	uired)			
Em	ployee and Training Requirements:				Yes	No	
7.	Have all persons preparing or packaging processor course?	g CFO pro	oducts comple	ted the CDPH food	I		
	a. If YES, copies of certificates are	attached	i				
	b. If NO, will the course be comple	eted withi	n 3 months of	CFO registration			
8.	Does the CFO has no more than 1 full-t family or household members are not in		valent employ	ee? (Immediate			

Revised 5.6.25 1 of 2



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### **Sanitation Requirements:**

Yes No

- Are kitchen equipment and utensils used to produce CFO products are clean and maintained in a good state of repair?
- 10. All food contact surfaces, equipment, and utensils used for the preparation, packaging, or handling of any CFO products shall be washed, rinsed, and sanitized before each use.
- 11. All food preparation and food and equipment storage areas shall be maintained free of rodents and insects.

#### Food Preparation Requirements (includes packaging and handling):

Yes No

- 12. Hand washing is required immediately prior to handling foods and after engaging in any activity that contaminates the hands such as after using the toilet, coughing or sneezing, eating or smoking.
- 13. Warm water, hand soap and clean towels are available for hand washing.
- 14. All food ingredients used in the CFO products are from an approved source.
- 15. Potable water shall be used for hand washing, ware washing and as an ingredient.
- 16. Is your water source a private water supply (well, spring, surface)?
  - a. If YES, have you completed testing for bacteria, nitrate & nitrite?
- 17. Is your water source a public water system or community services district?
  - a. If YES, what is the name of the system or district?

## During the preparation, packaging or handling of CFO products:

Yes No

- 18. Domestic activities such as family meal preparation, dishwashing, clothes washing or ironing, kitchen cleaning or guest entertainment are excluded from the kitchen.
- 19. Infants, small children (younger than 12 yr. old), or pets are excluded from the kitchen.
- 20. Smoking is excluded.
- 21. Any person with a contagious illness shall refrain from work in the CFO.

#### **Labeling Requirements:**

Yes No

- 22. A copy of the label has been submitted to this Department for review and approval.
- 23. I have attached a sample label

By signing below you are certifying that you meet the requirements of the California Homemade Food Act, AB 1616 (Gatto), as it pertains to a "Class A" Cottage Food Operation. Prior to making any changes, I acknowledge that I must notify **San Benito County Health & Human Services Agency Environmental Health Jurisdiction** of any intended changes to the above statement. Cottage Food Operator Checklist completed and submitted by:

Owner's Signature	Owner's Printed Name	Date

Revised 5.6.25 2 of 2