

The Commercial Food Manufacturing Permit ~

A Step Beyond



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▶ A commercial food manufacturing permit allows sales to additional locations beyond those allowed for certified home-based processors and microprocessors. For value-added foods to be sold at these locations they must be produced in a permitted kitchen that meets commercial food manufacturing requirements. These locations/venues include:

- Restaurants
- Grocery stores
- Gift shops
- Wholesale
- Interstate
- Internet

Farmers markets and roadside stands are still included as permitted sales locations.

Certification and Registration Information

- **Microprocessing Workshops**

<http://www.ca.uky.edu>

- **Applications**

From Kentucky Food Safety Branch

- **Water Supply Approval**

(502) 564-3410

- **Labeling**

(502) 564-7181 Extension 3683

For Additional Information
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Home-based Processing and Microprocessing

A collaborative effort between...

**University of Kentucky
Cooperative Extension Service
College of Agriculture**

**Kentucky Department
of Public Health**

**Kentucky Department
of Agriculture**

Kentucky Farm Bureau

Farm Friendly Legislation ~ House Bill 391

- ▶ Signed into law Nov. 1, 2003, Kentucky House Bill 391 creates some exceptions to food manufacturing requirements. This visionary legislation allows Kentuckians to sell home-based products in certain locations if the final product contains a primary or predominant Kentucky-grown ingredient that was grown, harvested, and processed by the farmer. HB 391 addresses only horticulture or agronomic food ingredients. The regulations allow foods to be sold **ONLY** from:
- Approved farmers markets
 - The processor's farm
 - Certified roadside stands



Prohibited foods include but are not limited to: crème-filled pies, me-ringues, custards, cheesecake, raw seed sprouts, garlic-in-oil mixtures, vacuum-packaged foods, and baby food. Registrations and certifications are nontransferable and are available in two categories:

Home-based Processor and
Home-based Microprocessor.

Home-based Processor

No fee is associated with becoming a home-based processor. An application form must be filed with the Kentucky Cabinet for Health Services.

Home-based processors may produce and sell any of the following lower-risk products:



- Whole fruits and vegetables
- Mixed greens
- Dried herbs, nuts, fruits, and vegetables
- Jams, jellies, preserves, fruit butter, and sorghum
- Bread, cakes, pies, and cookies that contain a fruit, vegetable, or nut grown by the processor.

Home-based Microprocessor

Once all requirements for certification are completed, home-based microprocessors are permitted to sell higher-risk, shelf-stable low-acid, or acidified foods, including:



- Salsa
- Barbecue sauce
- Herbal vinegars
- Pickled fruits and vegetables
- Pressure canned vegetables

Home-based Microprocessor Certification Requirements

1. Grow, harvest, and process the product for sale.
2. Attend and successfully complete the University of Kentucky Home-based Microprocessor Workshop. Good for three years. Cost: \$50.00
3. Have a standardized recipe for each food item that has been approved by a process authority. Cost: \$5.00 per recipe
4. Submit verification of approved water source.
5. Submit product labels.
6. Complete and file application with Kentucky Cabinet for Health Services annually. Cost: \$50.00