

## What types of products can I make under the Cottage Food permit?

The permit allows a wide variety of low risk products:

**Baked goods and fried products** that are cooked in an oven, on a stove top, in or on an electric device designed for cooking food such as:

- Loaf breads, rolls, biscuits, quick breads, and muffins
- Cakes
- Pastries and scones
- Cookies and bars
- Cereals, trail mixes, and granola
- Crackers
- Nuts and nut mixes
- Pies
- Snack mixes
- Tortillas
- Doughnuts, pizzelles, krumkake, and similar products.

**Candies that are not potentially hazardous and are cooked on a stove top or in a microwave**, provided the operator maintains proper temperature control through the use of a candy thermometer. Approved candies include:

- Molded candies and chocolates
- Products dipped or coated with candy or chocolate coatings
- Fudge or fudge-like candies
- Caramels
- Nut brittles
- Taffy and marshmallow-like candies

**Standardized jams, jellies, preserves and fruit butters.**

**Recombined and packaged dry herbs, seasoning and mixtures obtained from approved sources.** Examples include dry bean soup mixes, dry teas, or spice seasonings.

**Vinegars obtained from approved sources and rebottled in the permitted cottage food operation.** Flavors such as fruits and herbs may be added to the vinegars.

**Small batch roasted coffee beans.** The roaster must generally fit on a kitchen countertop.

**Freeze drying: candy and other low risk products.**

## What types of foods cannot be permitted?

- Any foods requiring refrigeration.
- Custard style pies, unbaked pies, or pies requiring refrigeration after baking such as with whipped cream toppings and pumpkin pie.
- Any foods containing fresh fruits or vegetables.
- Freeze drying high risk foods such as fruits, vegetables, and ice cream.
- Jarred/Canned fruits and vegetables for sale.
- Meat and fish containing foods and pet foods.

See the QR code below for the full list of prohibited products.



## I'm interested. How do I get a permit? Ask other questions?

Review Frequently Asked Questions and obtain an application for a permit at: [www.agr.wa.gov/CottageFood/](http://www.agr.wa.gov/CottageFood/) Use the QR code below.

If you need any help with your application or have questions about whether a Cottage Food Operation Permit is right for you, email [cottagefoods@agr.wa.gov](mailto:cottagefoods@agr.wa.gov) or call (360) 902-1876.



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AGR6-2601-049 (Rev. 2601)

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WASHINGTON STATE DEPARTMENT OF AGRICULTURE

# COTTAGE FOOD OPERATION PERMIT



Washington  
State Department of  
Agriculture

# What is a Cottage Food Operation Permit?

In Washington State, it is legal for some foods to be prepared in a home kitchen and sold directly to consumers if you have a Cottage Food Operations Permit. Cakes, cookies, breads, jams, jellies and other foods that are considered non-potentially hazardous or “low-risk” can all be prepared at home for direct sale. **Rule changes made in 2023 now allow you to sell up to \$35,000 annually with this permit with the sales cap reevaluated every 4 years.**

## What are the steps?

- Fill out the application completely. WSDA may return applications that have missing information.
- Submit the application along with a \$355 permit fee for a 2-year permit.
- A maximum of 50 master products can be submitted per permit application. The more products that are submitted, the longer the review will take.
- Be prepared to provide clarifying details if contacted by WSDA.
- Once the application is accepted, a WSDA food safety inspector will schedule an inspection with the applicant.
- If the application is accepted and the home kitchen passes the inspection, WSDA will email the new permit within a few days.

## HELPFUL TIP!

**Master products can help keep you under the 50 master product limit.**

Applicants can submit a single master product along with any variations. If the base product (the batter or dough) does not change, different add-in ingredients (like nuts, fruit, or chocolate chips) can be noted on the product. Each master product will count as one product no matter how many add-in ingredients are noted. A separate label for each variation must be provided.

## 5 Tips for a successful application

To improve your chances for a speedy review and approval, here are 5 tips:

1. Make sure you complete all sections of the application.
2. Provide accurate and complete labels for every product and product variation you want to sell.
3. Make sure all ingredients in your recipe are listed in order by weight in your label's ingredient statement.
4. Make sure to include the sub-ingredients of each ingredient on the label.
5. List all major food allergens included in your products: milk, wheat, eggs, soy, sesame seeds, peanuts, the specific tree nut, fish\*, and crustacean shellfish\*.

\*Not allowed with cottage food products.

## OK. I have my Cottage Food Permit. Now what?

Someone with a Cottage Food Permit can sell up to \$35,000 worth of food, only within Washington State, in direct sales from:

- Your home
- Your farm stand
- Festivals
- Farmers markets
- Holiday bazaars
- Over the internet (See note to right)

Products you advertise for purchase must be listed on your Cottage Food Operations Permit issued by the WSDA.

## REMEMBER!

You can make sales through a personal website or social media sites such as Facebook, X, or Etsy, **but you cannot ship your products to customers.** They must pick up the product in person.

