



PLUMAS COUNTY ENVIRONMENTAL HEALTH
270 County Hospital Road, Ste. 127, Quincy, CA 95971

**Cottage Food Operations (CFO)
Application for Registration or Permit to Operate**

BUSINESS INFORMATION

Name of CFO: _____
Name of Owner: _____
Physical Address of CFO: _____
Mailing Address: _____
City, State, Zip: _____
Telephone No. of Owner Contact: (_____) _____
 Check if Veteran's Fee Exempt and Attach Appropriate Documentation (Copy of DD214)

TYPE OF COTTAGE FOOD OPERATION

- Class A Cottage Food Operation** **\$31.00**
(Direct Sales ONLY) (Annual Registration)
- Class B Cottage Food Operation** **\$99.00**
(Direct and Indirect Sales-Includes registration fee) (Annual Permit)

PERMIT FEES ARE NON-REFUNDABLE AND NON-TRANSFERABLE

CDPH Food Processor Course completed on _____ (Provide copy of certificate)

Also complete page 2 of this application listing menu, ingredients and sales and the Self-Certification Checklist.

I HEREBY MAKE APPLICATION FOR A PERMIT TO OPERATE THE ABOVE FACILITY IN ACCORDANCE WITH THE STATE HEALTH LAWS AND LOCAL ORDINANCES AND REGULATIONS.

Date: _____ Signed: _____

FOR OFFICE USE ONLY

Date Payment Received: _____ Amount: _____ Receipt No: _____ Rec'd By: _____
Date Inspected: _____ Approved By: _____

STATE APPROVED LIST OF NON-POTENTIALLY HAZARDOUS COTTAGE FOODS

(Updates can be viewed at <http://www.cdph.ca.gov>)

1. Baked goods without cream, custard, or meat fillings, such as breads, biscuits, churros, cookies, pastries, and tortillas.
2. Candy, such as brittle and toffee.
3. Chocolate-covered nonperishable foods, such as nuts, and dried fruit.
4. Dried fruit.
5. Dried pasta.
6. Dry baking mixes.
7. Fruit pies, fruit empanadas, and fruit tamales.
8. Granola, cereals, and trail mixes.
9. Herb blends and dried mole paste.
10. Honey and sweet sorghum syrup.
11. Jams, jellies, preserves, and fruit butter that comply with the standard described in Part 150 of Title 21 of the Code of Federal Regulations (CFR).
12. Nut mixes and nut butters.
13. Popcorn.
14. Vinegar and mustard.
15. Roasted coffee and dried tea.
16. Waffle cones and pizellas.



PROHIBITED FOODS:

Foods containing cream, custard, or meat fillings are potentially hazardous and are not allowed. Potentially hazardous foods also include those foods that require refrigeration to keep them safe from bacterial growth that could be a cause of food-borne illness.