Alaska Cottage Food Webinar

This presentation and all non-private chat messages are being recorded for those who could not attend today; if you do not wish to be recorded, please turn off your camera and do not use the chat function.
Alaska Cottage Food Webinar

Presented via ZOOM
February 23, 2021
8:30-10:30 am
Welcome & Introductions - Amy Seitz, Alaska Farm Bureau & Alaska Food Policy Council (5 minutes)

Welcome & Introductions - Kimberly Stryker, Alaska Department of Environmental Conservation (ADEC), Food Safety & Sanitation Program (5 minutes)

ADEC Basic Cottage Food Overview - Heidi Isernhagen, Noelani Thompson and Lorinda Lhotka (45 minutes)

Municipality of Anchorage, Anchorage-Specific Exemptions/ Regulations - Janine Nesheim (25 minutes)

Alaska Food Hub Overview & Market Manager Perspectives - Robbi Mixon (5 minutes)

Cooperative Extension Resources - Sarah Lewis and Gina Dionne (10 minutes)

Questions and Answers Session - Lorinda Lhotka (30 minutes)

Post-workshop survey, Future Steps, & Listserv sign-up (during Q&A)
Webinar Co-Hosts
Welcome & Introduction, Amy Seitz

Visit us at:
alaskafb.org
akfoodpolicycouncil.org
alaskafarmersmarkets.org
Mission: to support and promote vibrant and sustainable farmers markets throughout Alaska.

Our goal is to create a healthier, more secure and more self-reliant Alaska by improving our food system.

Mission: to improve the economic well-being and expansion of agriculture and to enrich the quality of life for all Alaskans.
Welcome:
Kimberly Stryker
Alaska Department of Environmental Conservation (ADEC), Food Safety & Sanitation Program

https://dec.alaska.gov/eh/fss.aspx

https://dec.alaska.gov/eh/fss/food/cottage-food/
Who We Are

We work with people who work with food to prevent foodborne illness.
Who We Regulate

- Seafood processors
- Food processors/manufacturers
- Shellfish operations
- Warehouses
- Retail stores
- Food services
- & more!
Food Safety and Sanitation Program

Heidi Isernhagen - Soldotna
Lani Thompson - Anchorage
Lorinda Lhotka - Fairbanks
Cottage Food Exemption

Processing, preparation, packaging and sale of food not subject to regulations, if the food

- Does not require temperature control (non-potentially hazardous foods)

The individual processing, preparing, packaging and selling has:

1. Detailed knowledge
2. Documentation of recipe or formulation
3. Makes the food in Alaska
4. Labels with business license or address
5. Sales less than $25,000/year
6. Direct to the consumer, in Alaska
7. Statement “These Products are Not Subject to State Inspection”
Allowed Cottage Foods
What is a Potentially Hazardous Food (PHF)

- A food that requires time or temperature control for safety

**Time** refers to how long it takes microorganisms to grow to unsafe levels

**Temperature** refers to the effect temperature has on the speed of that microorganisms growth

Cooler temps = slower growth
Warmer temps = more rapid growth

*If food needs refrigeration for safety, it is considered a potentially hazardous food (PHF)*
Examples of PHF

Includes:

• A food of animal origin that is raw or heat-treated,
• A food of plant origin that is heat-treated
• A food that consists of raw seed sprouts, cut melons, garlic-in-oil mixtures that are not modified in a way that results in mixtures that do not support pathogenic microorganism grown or toxin formation
What other factors do we consider when determining if a food safe?
Water Activity

• Water activity refers to the amount of free (available) water molecules in food that are available for chemical reactions and microbial growth.
• The content of the food – such as sugar, salt, protein, or starch “binds” the water, making it less available.
• Foods with less water activity are less prone to spoilage and have fewer undesirable chemical changes during storage- thus prolonging shelf life.

<table>
<thead>
<tr>
<th>Water activity levels of common foods</th>
</tr>
</thead>
<tbody>
<tr>
<td>$a_w$ range</td>
</tr>
<tr>
<td>------------</td>
</tr>
<tr>
<td>0.95–0.99</td>
</tr>
<tr>
<td>0.90–0.95</td>
</tr>
<tr>
<td>0.85–0.95</td>
</tr>
<tr>
<td>0.80–0.91</td>
</tr>
<tr>
<td>0.75–0.90</td>
</tr>
<tr>
<td>0.60–0.90</td>
</tr>
<tr>
<td>0.60–0.75</td>
</tr>
<tr>
<td>0.20–0.35</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Water activity levels for growth of microorganisms</th>
</tr>
</thead>
<tbody>
<tr>
<td>$a_w$</td>
</tr>
<tr>
<td>------</td>
</tr>
<tr>
<td>0.95</td>
</tr>
<tr>
<td>0.90</td>
</tr>
<tr>
<td>0.87</td>
</tr>
<tr>
<td>0.80</td>
</tr>
<tr>
<td>0.60</td>
</tr>
</tbody>
</table>

MICROBE CANNOT USE CONTAINED WATER TO GROW AND PROLIFERATE

CONTAINED WATER

COMPONENT (SUGAR)
Foods with low water activity
Acidity

- Refers to pH, or level of hydrogen ions (scale 0-14)
- A pH level below 4.6 inhibits the production of *Clostridium botulinum*
Fermented Foods

Chemical reaction lowers pH of foods
Adding a highly acidic substance (i.e. vinegar or citric acid) to lower the pH of a food product
PHF- Interaction of water activity and pH values

- Takes into consideration the combination of pH, and water activity, and packaging
- If heat treated to destroy vegetative cells, needs to be addressed differently than a raw product with no, or inadequate, heat treatment. Heat treatments can kill molds which can affect the pH
PHF not heat treated or heat-treated but not packaged

<table>
<thead>
<tr>
<th>WATER ACTIVITY VALUES</th>
<th>pH VALUES</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>less than 4.2</td>
</tr>
<tr>
<td>&lt; 0.88</td>
<td>non-PHF*</td>
</tr>
<tr>
<td>0.88 – 0.90</td>
<td>non-PHF*</td>
</tr>
<tr>
<td>&gt; 0.90 – 0.92</td>
<td>non-PHF*</td>
</tr>
<tr>
<td>&gt; 0.92</td>
<td>non-PHF*</td>
</tr>
</tbody>
</table>

* PHF means potentially hazardous food
** PA means a variance granted under 18 AAC 31.930 is required to consider the food non-PHF*
PHF Heat-Treated to Destroy Veg. Cells and Subsequently Packaged

<table>
<thead>
<tr>
<th>WATER ACTIVITY VALUES</th>
<th>pH VALUES</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.6 or less</td>
<td>greater than 4.6 and no greater than 5.6</td>
</tr>
<tr>
<td>0.92 or less</td>
<td>non-PHF*</td>
</tr>
<tr>
<td>greater than 0.92 and no greater than 0.95</td>
<td>non-PHF*</td>
</tr>
<tr>
<td>greater than 0.95</td>
<td>non-PHF*</td>
</tr>
</tbody>
</table>

* non-PHF means non-potentially hazardous food  
** PA means a variance granted under 18 AAC 31.930 is required to consider the food non-PHF
Foods with a combination?
Product Testing

- **ADEC EH Lab**
  - pH : $20
  - Water activity: $10
Product Testing

- CES (Offices in Anchorage, Bethel, Delta Junction, Fairbanks, Juneau, Soldotna, Palmer, Nome, Sitka, and TCC)
  - pH testing, water activity soon
  - Product development

- Kodiak Seafood and Marine Science Center
  - Process authority
Product Testing

Test the product yourself or have someone test the food product.
Testing pH

• Important for products where ingredients can vary

• Best to use a Standard Recipe! One from CES that has been tested.
Testing pH

- **Type of pH meter and pricing**
  - Resolution & accuracy of the meter (0.1 pH units or better)
  - Detachable or all in one probe (finite lifespan)
  - Electrode Type (sealed or refillable)
  - Auto calibration and temperature compensation
Testing pH

• **Calibrating**
  – Should be done at least daily or once per shift
  – Follow manufacturer’s instructions
Testing pH

• **Preparing Food Samples**
  – Be at a constant temperature, preferably room temperature when being tested for pH

• **Testing Food Samples**
  - Turn on and allow it to stabilize
  - Rinse the probe with deionized or distilled water and blot it with a lint-free tissue paper
  - Immerse the sensing tip in the sample and record the pH reading to the nearest .05 pH unit (or .1 unit)
  - Always good to test more than one sample.
Testing pH

• **Maintaining the probe**
  – If the reading on the meter is slow to respond or erratic, clean the probe
  – **General steps to clean the probe**
    • Rinse
    • Use little force as possible if solid needs to be removed
    • Immerse in sodium hydroxide for a minute then transfer to a hydrochloric acid solution for a minute (2x)
    • Rinse probe tip for one minute using distilled or deionized water for one minute.
    • Blot with lint-free tissue paper (Do not rub)
Documents to Keep on File and Available on Request

- Recipe or Formulation (baked goods, jams, candies and confections)
- pH (Bottled and fermented items)
- Water Activity
Product Specifics

• Baked goods- recipe
  – Exceptions:
    • Custards
    • Cheesecakes
    • Cream filled desserts

  – If it needs refrigeration- then most likely is not allowed
Foods that fall under this exemption include:
Foods that **do not** fall under this exemption include:
Gross Sales

Not to exceed $25,000 in calendar year
Producer to Consumer

• Direct to consumer
• Answer consumer questions
  – Preparation
  – Ingredients
  – Allergens
• Only in Alaska
Type of Sales

• Sales must be direct
  – No internet
  – No mail order
  – No consignment

• Advertising okay
Labeling

“THESE PRODUCTS ARE NOT SUBJECT TO STATE INSPECTION”

On a card, placard, sign, or label in a conspicuous area.

Not Required - if prepared in a permitted, approved, or inspected kitchen.
Labeling Packaged Foods

Alaska Business License

or

Name, physical address, and telephone number of producer

Utilized for traceback.
Other Exemptions

- Honey
- Evaporation of birch syrup
- Raw, whole vegetables, and microgreens
- Eggs
Honey

- Raw, unpasteurized
- Specifically exempt and can wholesale
- If ingredients are added, then still may be a cottage food based on water activity;
- But, if they add ingredients, no longer exempt for wholesale requirements
Raw, whole vegetables, and microgreens

- In natural state
- Can be rinsed, trimmed of unnecessary parts, or separate greens from roots
- Microgreens
Resources

Guide to Operating a Successful Home-Based Food Business

The Alaska Department of Environmental Conservation (DEC) revised regulations in 2012 to allow producers to sell non-potentially hazardous foods directly to the consumer without a food processing permit if certain conditions are met. Non-potentially hazardous foods are foods that do not easily support the growth of dangerous bacteria and do not require temperature control for safety.

Exemption requirements

Producers of food under the Alaska Food Code Cottage Food Laws exemptions must meet the following conditions:

- Have and be able to provide detailed knowledge about the ingredients of the food product, how it was processed, prepared, and packaged.
- How the food product formulation or recipe available at the point of sale in case there is ever a concern about the safety of the product. This information must be maintained by the producer and be available if DEC or consumers have questions regarding the product. For a product that is pickled or dried, the producer needs to have information available about the pH or water activity. Producers may work with UAF Cooperative Extension Service or test their own products to show that it is safe.
- Process, prepare, package and sell the product only in Alaska.
- Make sure the persons who sell directly to the consumer knows what ingredients were used to make the product and how the food was prepared and包装. This individual must be able to answer consumers’ questions about the product, including whether allergens are present in the product. In order to qualify for this exemption, the producer may not distribute the product to stores or restaurants, or by mail order or via consignment.
- Keep good records of sales of all food items sold under this exemption to demonstrate that gross sales do not exceed $3,000.00 within a calendar year.
- If the food is not prepared in a permitted, approved or inspected kitchen, the producer must inform the consumer by a card, placed or sign placed in conspicuous view that says: "THIS PRODUCT IS NOT SUBJECT TO STATE INSPECTION."

Knowledge

Producers of food under the exemption are expected to be knowledgeable and able to communicate with consumers about the ingredients used in the food and how the food was processed and packaged. This is critical because many consumers with allergies on other food sensitivities will be making an important health-related decision about whether to purchase and consume the product based on this information. The producer and sales person must be able to answer the following questions:

- What ingredients were used to make the product?
- Do any of those ingredients contain allergens? (For example, margarine contains soy, a major food allergen.)
- Do any of those ingredients contain allergens?
- What types of foods do you prepare in your kitchen? Are any allergic in your kitchen?

The Eight Major Food Allergens

- Peanuts
- Tree nuts
- Fish
- Shellfish
- Soy
- Milk
- Eggs
- Wheat

This publication is a collaborative effort between the University of Alaska Fairbanks Cooperative Extension Service and the Alaska Department of Environmental Conservation.

FOOD CODE FACTS

Alaska Food Code regulations allow the sale of non-potentially hazardous (does not require temperature control for safety) foods directly to the consumer without a permit if certain conditions are met.

What Does a Producer Need to do to Fall Under this Exemption?

- Keep and provide detailed knowledge about the ingredients of the food product and how it was processed, prepared, and packaged.
- Have the food product recipe or formulation available in case there is ever a concern about the safety of the product. For pickled or dried product the producer needs to have information available about the pH or water activity.
- Process, prepare, package, and sell the product only in Alaska.
- Sell directly to the consumer by an individual who knows what ingredients were used to make the product and how the food was prepared and packaged. This individual must be able to answer consumers’ questions about the product, including whether allergens are present in the product.
- Do not distribute or sell the product to stores, restaurants, by mail order, or via consignment.
- Keep total gross receipts of sales of food items to show gross sales do not exceed $25,000.00 within a calendar year.
- If the food is not prepared in a permitted, approved, or inspected kitchen, inform the consumer by a card, placard, sign, or label placed in a conspicuous area that states the following: "These products are not subject to state inspection."

FOOD CODE REFERENCES

18 AAC 31.012 Exemptions

DEFINITIONS

Non-Potentially Hazardous Foods

- pH
- Water Activity
- Prohibited Foods

CONTACT

Cooperative Extension ©
308 Tanana Loop, Room 101
P.O. Box 756180
Fairbanks, Alaska 99775-6180
907-474-5211
Contact Us

Heidi.Isernhagen@alaska.gov
Environmental Health Officer- Soldotna
Noelani.Thompson@alaska.gov
Environmental Health Officer- Anchorage
Lorinda.Lhotka@alaska.gov
Section Manager- Fairbanks
Kimberly.Stryker@alaska.gov
Program Manager - Anchorage
Anchorage Muni
Specifics on Cottage Foods Regulations & Exemptions
Cottage Foods – What are they?

Cottage foods are food products that are safely made in a home kitchen for direct sale to the consumer that do not require time/temperature control for safety (TCS).

Cottage food products include baked goods, pickled or fermented vegetables, relishes, sauces, candies, dried herbs and seasonings, and vinegars.
Cottage Foods – More Information

• Total sales of cottage foods cannot exceed $25,000 per year.

• Cottage foods are safely made in a home kitchen for direct sale to a customer.

• Selling cottage food products to restaurants, wholesalers, on the internet, phone or via the mail is not permitted.

• Cottage foods do not require temperature or time control for safety and are non-potentially hazardous.
Examples of products that are not cottage foods and must be made in a commercial kitchen include:

- fresh or dried meats
- dairy products
- fresh vegetable juices
- non-acidic canned foods (foods that are potentially hazardous)
Before Selling Cottage Foods

There are several steps for starting your cottage food business (see following pages for more information)

1. Submit Cottage Food License - $25 per year

2. Show proof of Municipality of Anchorage approved Food Workers Card – $10 for three years

3. Provide a written list of ingredients and the process for making each product

4. Provide a copy of pH test results for products that are pickled or dried (not all cottage foods will need a pH test)
Submit a Cottage Food License - $25 per year

• Vendors must submit a Cottage Food License application form to the Anchorage Health Department, Environmental Health Services Program. This license must be renewed each calendar year of operation.

• Be sure to include accurate contact information such as phone number and email address.

• If any information changes, update and resubmit the form as soon as possible.
Submit proof of your Food Worker Card - $10 for three years

- Vendors must submit a Food Worker Card to the Anchorage Health Department, Environmental Health Services Program and is valid for three years.

- Take the Food Worker Card exam online at http://www.muni.org/foodcard. This is available in English, Spanish, Korean, and Chinese languages.
2. Submit a Food Worker Card

If you do not have access to a computer to take the Online Food Worker Card Test:

• You may also come to the Department of Health and Human Services M-F 8am-4pm and take the test on the 3rd floor in the Environmental Health Services Division. *(Please call ahead 907-343-4200)*

• Upon successful completion of the course and final exam, you will be able to download and print your Food Worker Card. Your Anchorage Food Worker Card is valid for 3 years.

• If you completed the online training over 30 days ago and lost your Anchorage Food Worker Card, you can order a replacement by paying the $5 fee, as required by the Municipality of Anchorage
3. Provide List of Ingredients

Submit a list of ingredients of all the cottage foods:

- Vendors must submit a list of ingredients and process for preparing each food product recipe for each cottage food you want to sell to the Anchorage Health Department, Environmental Health Services Program. You must keep the ingredient list on file up-to-date if you decide to add products. *Call 907-343-4200 to discuss how best to submit your ingredient list or new recipe.*

Example:

**Delaney Park Sweet Pickles:** English cucumbers (rinsed and speared), kosher salt, granulated sugar, dried dill, white vinegar, and water.

Place ingredients into washed, rinsed, and sanitized mason jars and can/seal according to the manufacturer instructions. Cool jars safely and add labels to jars before storing. *See more information about labeling.*
4. Submit a pH Test

Submit a pH test for certain cottage foods:

The pH is a scientific measure of how “acidic” or “basic” a substance is. Scientists measure pH on a scale of 0 to 14. A lower value on the pH scale indicates the substance is more acidic whereas a higher value indicates the substance is more basic. Food products at a pH of 4.6 or lower will control the growth of dangerous bacteria which can cause foodborne illness.

- Determine if your cottage food needs a pH test to be sold. Not all cottage foods require a pH test.
- Once pH testing is complete, call 907-343-4200 to submit pH testing or have testing site send results to Anchorage Health Department, Environmental Health Service. You will need to maintain proof of required pH testing to ensure the health and safety of the public.
Cottage Foods Check Lists:

Before Selling Cottage Foods:
1. Submit Cottage Food License - $25 per year ✓
2. Show proof of Food Workers Card – $10 for three years ✓
3. Provide a written list of ingredients and the process for making each product ✓
4. Provide a copy of pH test results for products that are pickled or dried ✓

After you have submitted items 1-4 for your cottage food business, you must practice these actions to keep the public safe while selling cottage foods:

While Selling Cottage Foods:
A. Label cottage foods accurately.
B. Always display the cottage food placard while selling products and have all documentation available on site.
C. Assure the health and sanitation practices of those involved in the cottage food making process.
D. If there is a complaint or concern related to food safety of your products, the Municipality may inspect the cottage food operation at any time.
A. Label Cottage Foods

There are several requirements while selling cottage foods that help keep the public safe from foodborne illnesses.

A. Label your cottage foods accurately.

Label the licensed products with the name, physical address, and telephone number of the individual who prepared the food or with the Alaska business license number.

Label Example:
Delaney Park Pickles and Cookies LLC
Shawna Briner
123 Lane
Anchorage, AK 99501
907-555-5550
AK Business License # 20212017
There are several requirements while selling cottage foods that help keep the public safe from foodborne illnesses.

B. Always display the cottage food placard while selling your products and have all documentation available on site (license, test results, business license, etc.).

While selling your cottage foods at places like indoor or outdoor markets a placard must be visible.
There are several requirements while selling cottage foods that help keep the public safe from foodborne illnesses.

C. Assure the health and sanitation practices of those involved in the cottage food making process.

Assure that all people involved in the preparation and packaging of cottage food products:

- Are **not working in the home kitchen when ill**
- **Wash their hands** before any food preparation and food packaging activities
- **Avoid bare hand contact** with ready-to-eat foods by using single-service gloves, bakery papers, tongs, or other utensils
- **Do not allow children or pets in the home kitchen during the preparation** of the cottage food products
D. Inspections of Cottage Food

There are several requirements while selling cottage foods that help keep the public safe from foodborne illnesses.

D. If there is a complaint or concern related to food safety of your cottage food product(s), the Municipality may inspect the cottage food operation at any time. This may include the purpose of inspection and/or the collection of food samples for laboratory analysis.

If you have questions regarding food inspections or compliance, please call 907-343-4200.
Additional Safety, Samples and Sanitizing

Safe product sampling guidelines: Single use items such as disposable single use utensils, toothpicks, etc. shall be provided for sampling of product.

Sample preparation should have no bare hand contact with products. Hands must be properly washed and dried prior to preparation and all samples should be prepared using tongs, single use gloves, single use papers, or other sanitary methods to maintain food safety.

Have a temporary hand wash station available and, enough utensils to allow for switching of utensils every four hours or as often as needed if they become soiled. Alternatively, vendors may have a three-basin setup available with wash, rinse and sanitize steps to properly clean reusable utensils throughout the day.

An approved sanitizer should be present for use in sanitizing utensils. If chlorine is used for sanitizing utensils, a 50ppm solution is required or 200ppm solution for quat. solutions.

Under COVID-19 Emergency Orders, this process may be suspended temporarily.
Cottage Foods Check Lists:

Before Selling Cottage Foods:
1. Submit Cottage Food License - $25 per year ✓
2. Show proof of Food Workers Card – $10 for three years ✓
3. Provide a written list of ingredients and the process for making each product ✓
4. Provide a copy of pH test results for products that are pickled or dried ✓

While Selling Cottage Foods:
A. Label cottage foods accurately. ✓
B. Always display the cottage food placard while selling products and have documentation available on site. ✓
C. Assure the health and sanitation practices of those involved in the cottage food making process. ✓
D. If there is a complaint or concern related to food safety of your products, the Municipality may inspect the cottage food operation at any time. ✓
Thank you!

Contact info:
Environmental Health Services
Anchorage Health Department
(907) 343-4200
Janine.nesheim@anchorageak.gov
Alaska Food Hub
Online Cottage Food Sales Variance (2018)
Variance Requirements

Both agencies required the following:

- Ensure compliance of AMC 16.60.050 requirements, with the exception of AMC 16.60.105.B2
- Food Safety Manager Certification (for site operators)
- Food Workers Card (for home producers)
- Site Permitting
- Make Policy Updates including labeling of: Ingredients, production date, name, address, phone
- Temperature Monitoring
Labeling Requirements

Online Listings & physical labeling on all cottage food food products must include:

- Name of product (i.e., Apple and Kale Salad)
- List of all ingredients
- Name, address and phone number of where food was prepared, and/or business license number.
- Production date (if shelf stable, month/year is acceptable)
- Storage instructions, if not shelf stable
- Vendors of baked goods are required to sell items individually wrapped
- If cottage food, label/list with the following statement: “THESE PRODUCTS ARE NOT SUBJECT TO STATE INSPECTION”
Bread, Artisan
Kachemak Bay Gardens
Artisan Herb Bread
Order Now

Fresh Loaf of Artisan Bread - $8.50
Enter Quantity: 1

Add to Cart

Reviews (0)

This bread is baked fresh to order and the loaf weighs about two pounds. Baked with all natural ingredients: Flour, water, salt, yeast, herbs (oregano, marjoram, thyme, basil, parsley).

These products are not subject to state inspection (Alaska Food Code 18 AAC 31.012(7))
Magic Masala

Contact: Jen Chauvet

Address: PO Box 1538 Homer, AK, 99603

Email Address: magicmasalaspice@gmail.com

Phone: 669-243-5842

About Us

Magic Masala creates high-quality tea and spice blends inspired by the colors, flavors, aromas, and diversity of Indian culture and cuisine. We specialize in authentic, traditional masala chai (spiced black tea), and also offer creative spice blends, an herbal version of our beloved traditional masala chai, and custom blends upon request. Our products are lovingly ground and hand-blended from whole, organic, and healthful ingredients. We never add anything "extra" - no synthetic preservatives (the spices are naturally-preserving), no salt, no color-enhancers, no nothing scary that shouldn't be there. Only 100% natural-ness, wholesomeness, and full-power awesomeness. Plus, beaucoup love.

Our blends are ground in small batches, on demand. All of our products are shelf-stable, and will maintain their flavor and freshness for many months when stored properly. For best results, the Magic Masala Walli recommends keeping your teas and spices in airtight containers away from light, heat, and moisture.

Life is Magic. Your food should be too. Namaste and Hari Om.

Practices

Magic Masala's tea and spice blends are lovingly hand-blended from whole and organic ingredients in Homer, AK.
<table>
<thead>
<tr>
<th>Items</th>
<th>Unit</th>
<th>Qty</th>
<th>Verified</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken - Drumstick</td>
<td>Each</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Chicken - Drumstick</td>
<td>Each</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Chicken - Drumstick</td>
<td>Each</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Chicken - Drumstick</td>
<td>Each</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Chicken - Drumstick</td>
<td>Each</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Chicken - Drumstick</td>
<td>Each</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Chicken - Drumstick</td>
<td>Each</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Chicken Thigh Family Pack</td>
<td>Each</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Chicken Thigh Family Pack</td>
<td>Each</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Chicken Thigh Family Pack</td>
<td>Each</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Chicken Thigh Family Pack</td>
<td>Each</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Chicken Thigh Family Pack</td>
<td>Each</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Chicken Thigh Family Pack</td>
<td>Each</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Chicken Wings</td>
<td>Each</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Chicken, Liver</td>
<td>Each</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Chicken, whole</td>
<td>Each</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Chicken, whole</td>
<td>Each</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Chicken, whole</td>
<td>Each</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Chicken - Chicken Neck</td>
<td>Pound</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td><strong>Total: 536.85</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Items</th>
<th>Unit</th>
<th>Qty</th>
<th>Verified</th>
</tr>
</thead>
<tbody>
<tr>
<td>Honey - raw</td>
<td>6 oz pack</td>
<td>2</td>
<td>✔️</td>
</tr>
<tr>
<td>Honey - raw</td>
<td>1 lb bottle</td>
<td>2</td>
<td>✔️</td>
</tr>
<tr>
<td><strong>Total: $88.00</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Items</th>
<th>Unit</th>
<th>Qty</th>
<th>Verified</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oyster - Petite Choice</td>
<td>Each</td>
<td>1</td>
<td>✔️</td>
</tr>
<tr>
<td>Oyster - Standard</td>
<td>Dozen</td>
<td>1</td>
<td>✔️</td>
</tr>
<tr>
<td><strong>Total: $54.00</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Items</th>
<th>Unit</th>
<th>Qty</th>
<th>Verified</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carrots - Mixed Color</td>
<td>Pound</td>
<td>2</td>
<td>✔️</td>
</tr>
<tr>
<td>Carrots, Orange</td>
<td>Pound</td>
<td>2</td>
<td>✔️</td>
</tr>
<tr>
<td>Carrots, Red</td>
<td>Pound</td>
<td>2</td>
<td>✔️</td>
</tr>
<tr>
<td>Carrots, Parsnoots</td>
<td>2 Clove Bag</td>
<td>2</td>
<td>✔️</td>
</tr>
<tr>
<td>Spinach, Spinach Spenge</td>
<td>1/4 ounce</td>
<td>1</td>
<td>✔️</td>
</tr>
<tr>
<td><strong>Total: $20.00</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Homer - Alaska's Wild Emporium - Other
Braud, Susan
Magic Masala
(#4724) Spiced Hot Chocolate Mix, 1 oz Sample Bag - Qty: 1
Homer - Alaska's Wild Emporium - Other
Kelsey, Mary Lou
Magic Masala
(#4721) Masala Tulsi Tea, 0.4 oz Sample Bag - Qty: 1
Homer - Alaska's Wild Emporium - Other
Martin, Mildred
Magic Masala
(#4724) Spiced Hot Chocolate Mix, 1 oz Sample Bag - Qty: 1
Homer - Alaska's Wild Emporium - Other
Maryott, Bridget
Magic Masala
(#4721) Masala Tulsi Tea, 3 oz Bag, Last Month's Grand - Qty: 1
Soldotna - Christ Lutheran Church - Other
Cunningham, Allie
Magic Masala
(#4811) Cookies, Spiced Chocolate (Vegan), Cookie - Qty: 1
Soldotna - Christ Lutheran Church - Other
Engstrom, Niki
Magic Masala
(#4724) Spiced Hot Chocolate Mix, 1 oz Sample Bag - Qty: 1
Soldotna - Christ Lutheran Church - Other
MOSS, LAUREN
Magic Masala
(#4723) Garam Masala, 0.5 oz Sample Bag - Qty: 1
Soldotna - Christ Lutheran Church - Other
Rhyno, Laura
Magic Masala
(#4811) Cookies, Spiced Chocolate (Vegan), Cookie - Qty: 1
Alaska Farmers Market Association
Market Manager Perspectives on Cottage Food

- Supplements early season sales (before produce is available or abundant)
- Provides low-cost low-barrier market entry for small scale food producers to trial product ideas (or keep their businesses small)
- Adds diversity to markets, increasing sales for a range of vendors (i.e., customers can buy more varieties of food at one place)
- Diligence and resources are required in ensuring labeling and protocol is being followed, and that only allowable products are sold
AK Cooperative Extension Service
Resources and Services
Questions & Answers

Contact Information:
Environmental Health Services
Anchorage Health Department
(907) 343-4200
Janine.nesheim@anchorageak.gov

Department of Environmental Conservation
Food Safety and Sanitation Program
(907)451-2119  or 1-87-SAFEFOOD
1-877-233-3663 (outside Anchorage)
(907) 269-7501 (in Anchorage)
Post-workshop survey & Listserv sign-up

Complete by visiting:

tinyurl.com/2021AKCottageFoodWorkshop or https://forms.gle/bjUPRwuT2Rn91YCi6
References

https://dec.alaska.gov/eh/fss.aspx

https://dec.alaska.gov/eh/fss/food/cottage-food/


- alaskafb.org
- akfoodpolicycouncil.org
- alaskafarmersmarkets.org
- alaskafoodhub.org