Alaska Cottage Food Listening Session

Presented via ZOOM
June 29, 2021
10-11:30 am
Attention

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 Listening Session

Presented via ZOOM
June 29, 2021
10-11:30 am
Co-Hosts Welcome

Amy Seitz
Alaska Farm Bureau
Robbi Mixon
AFPC & AFMA

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.
Agenda

- Meeting Agreements
- Welcome
  Kimberly Stryker, Alaska Department of Environmental Conservation - Food Safety & Sanitation Program Manager
- Facilitated Dialogue
- Wrap-up
  Robbi Mixon, Alaska Food Policy Council and Alaska Farmers Market Association Executive Director
Agreements

- Be KIND (#1)
- Discussion, not a debate
- Offer achievable solutions
- Mutual respect
- Recognize everyone is doing their best and have various backgrounds
- Stay on topic
- Let others have a time to speak
- Type questions into the chat box or “raise your hand”

Remember, this discussion is about **STATE Cottage Food regulations** (the MUNI has their own set of regulations)

Solution-Focused
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 Work With

- Retail Stores
- Food Services
- Food Processors
- Shellfish Harvesters/Dealers
- Warehouses
- Body Art & Aquatic Facilities
Series

1. Cottage Food Overview  
   February 23, 2021
2. Scaling Up  
   March 30, 2021
3. Listening Session  
   June 29, 2021
Discussion

Remember, this discussion is about STATE Cottage Food regulations (the MUNI has their own set of regulations)

Mutual Respect
Solution-Focused
Kind
Polite
Technology

- Mute/Unmute
- Audio In
- Zoom Meeting
- Chat
  - Raise Hand
  - Show Non-Video Participants
  - Hide Name when Participants Join
- Click here to open the Chat feature
Current Cottage Food Parameters

Processing, preparation, packaging and sale of food not subject to regulations, **if the food** does NOT require temperature control for safety **AND**

The individual who processes, prepares, packages and sells has:

1. Made the food in Alaska
2. Documentation of recipe or formulation
3. Detailed knowledge
4. Labeled packaged food with business license or address
5. Displays statement “These Products are Not Subject to State Inspection”
6. Sold direct to the consumer, in Alaska
7. Sales of less than $25,000/year
Cottage Food: Made in Alaska
Cottage Foods: Documentation

• Recipe or Formulation (baked goods, jams, candies and confections)
• pH (bottled and fermented items)
• Water Activity
Cottage Food: Knowledge

- Wheat
- Soy
- Milk
- Eggs
- Sesame
- Tree Nuts/Peanuts
Labeling Packaged Cottage Foods

Alaska Business License

or

Name, physical address, and telephone number of producer

Utilized for traceback.
Homer Farmers Market

Cottage Foods Exemption Notice:

THESE PRODUCTS ARE NOT SUBJECT TO STATE INSPECTION Alaska Food Code 18 AAC 31.012(7)

Details about the ingredients of the food product and how it was processed, prepared, and packaged can be provided. Complete ingredient list is available on food label or list near product display.

Alaska Business License Number: ____________________________  

or  

Seller Name: ____________________________________________  

Physical Address: ________________________________________  

Phone Number: __________________________________________
Cottage Foods: Producer to Consumer

Advertising okay
- No internet
- No mail order
- No consignment
Cottage Food: Gross Sales

Not to exceed $25,000 in calendar year
2022 ALASKA FOOD FESTIVAL & CONFERENCE
MARCH 18-19
ANCHORAGE (IN-PERSON) & VIRTUAL

MORE DETAILS TO COME... STAY TUNED

Join us for our Quarterly Food Systems Discussion Series!

TOPIC: Ted Stevens International Airport Cold Storage Project
July 21, 12-1:30pm
Guest Speakers TBA
ALASKA FARM BUREAU
IN PARTNERSHIP WITH
WESTERN SARE

ALASKA
BUILDING
A
STRONG FUTURE
FARMERS

INAGURAL CONVENTION & TRADE SHOW
NOVEMBER 12-14, 2021
EGAN CENTER, ANCHORAGE, AK
Complete Survey by visiting:
https://forms.gle/mkXiMsTGKQxHafVV6 or
https://tinyurl.com/cottagefood3

Sign up for Cottage Food Listserv by visiting:
http://list.state.ak.us/mailman/listinfo/ak-cottage-food
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
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