

Food Permits

For In Home Selling

Topics that will be covered:

- Why you need a permit to sell food/beverages from home
- Permits vs Business Licenses
- Labeling Requirements
- How and where to get the right permits

Why You Need A Food Permit

Safety, cleanliness & proper food handling

When serving something that someone else will consume, there are many regulations that must be followed for safety, cleanliness & proper food handling.

Permits are used for:

- Ensuring customers that the food/drink is safe to eat
- Ensuring customers that the food/drink has been stored and prepared properly
- Provides protection in the case of complaint
- Provides proper food education

Different Types of Food Permits

For all in home selling

Cottage food permit:

If you are selling any dessert or baked goods, you must have a cottage food permit. These items include:

- cake/cake pops
- Brownies
- Cookies
- Squares and bars
- Breads and rolls
- Pies
- Muffins

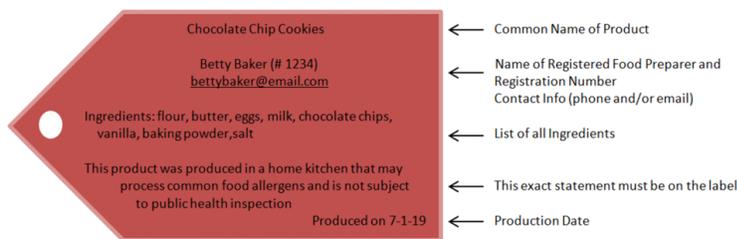
Home Consumption & Home Kitchen Permit:

If you are selling ANYTHING with meat (chicken, beef, fish, pork, lamb etc.) you must have a home consumption & home kitchen permit. This ensures the correct kitchen utensils required to sell meat as well as proper education on how to store, thaw, cook and serve all types of meat. This is extremely important to prevent any sort of food poisoning.

Labeling Requirements

For public selling

If you are selling food/baked goods publicly (farmer's market, gift shop, etc) you are required to have a label. View the image below on what the label must look like.



How and When to get a permit

Steps to take

When:

If you are planning on selling any type of food, baked goods or beverages from your home, you MUST get a permit BEFORE you sell any items.

How:

To get the correct food permit, you must call the Southwest Utah Public Health department to inquire. From there, they will provide the necessary steps to obtaining the permits you will need.

- <https://swuhealth.org/>
- (435) 986-2584