

# ALASKA COTTAGE FOOD REGULATIONS & SUCCESSES

Prepared by the Alaska Food Policy Council and the Alaska Dept. of Environmental Conservation Food Safety & Sanitation Program



for Kodiak Archipelago Leadership Insitute, April 2022



## INTRODUCTIONS & RESOURCES

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- www.dec.alaska.gov/eh/fss.aspx
- www.dec.alaska.gov/eh/fss/food/cottage-food/

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# AGENDA

- Alaska Cottage Food Regulations Overview
  - Potentially Hazardous Foods
  - Exempt Foods
  - Labeling, Testing, & Tracking
- Current regulation/proposed legislation:
  - Alaska Food Code 18 AAC 31.012
  - HB 415 (April 2022)
- Success Stories
- Questions and Answers





# **COTTAGE FOOD**

Defining Cottage Food - Exemptions, Regulations, Labeling, Testing, & Resources



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. Labels products with Statement "These Products are Not Subject to State Inspection"

EXAMPLES OF ALLOWABLE (EXEMPTED) COTTAGE















# EXAMPLES OF ALLOWABLE (EXEMPTED) OTHER FOODS









- Honey (Raw, unpasteurized)
  - 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
- Evaporation of birch syrup
- Raw, whole vegetables, and microgreens
  - can be rinsed, trimmed of unnecessary parts, or separate greens from roots)

• Eggs

WHAT IS A Potentially Hazardous Food (PhF)

A food that requires time or temperature control for safety





<u>Time</u> refers to how long it takes microorganisms to grow to unsafe levels

<u>Temperature</u> 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)\*



## Includes:

- Meat and meat products including fresh, heat-treated, and dried meats (jerky)
- Fish and fish products (e.g. smoke salmon, canned salmon, etc.)
- Raw seed sprouts, cut melon
- Garlic in oil mixtures, pesto
- Baked products that require refrigeration (e.g. cheesecake, custards, lemon meringue)
- Dairy products (including cheeses and custards, & ice cream)
- Non-acidic canned foods (i.e. canned vegetables that are not pickled or fermented)
- Fresh vegetable juices
- Food products made with cooked vegetable products that are not acidified
- Bottled Water
- Cold brew coffee
- Stuffed breads
- Non-acidic canned foods, pestos, and other foods that require refrigeration for safety









WHAT MAKES A FOOD NON-POTENTIALLY HAZARDOUS?

- water activity values
- pH values, or
- a combination of both



Foods that do not support the growth of <u>dangerous bacteria</u> because of their water activity values, pH values, or a combination of both.



Examples of non-potentially hazardous foods include: Jams, jellies, pickled vegetables, bread, kettle popcorn, confections, trail mix, granola, tortillas, fry bread, fermented fruit and vegetable products, pastries, cakes, cookies, and waffle cones WHAT OTHER FACTORS TO 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 <u>less water activity are less prone to</u> <u>spoilage</u> and have fewer undesirable chemical changes during storage- thus prolonging shelf life.





#### Water activity levels for growth of microorganisms

a <sub>w</sub>	Microorganisms that grow at this water activity level			
0.95	Salmonella spp., Pseudomonas, Escherichia coli, Bacillus cereus, some yeasts			
0.90	Clostridium botulinum, Lactobacillus, Listeria monocytogenes, Clostridium perfringens			
0.87	Yeasts, Staphylococcus aureus			
0.80	Molds, Saccharomyces spp.			
0.60	Some yeasts and molds			



### Water activity levels of common foods

a <sub>w</sub> range	Food		
0.95-0.99	Fresh meat, fish		
0.90-0.95	Bread		
0.85-0.95	Cheese		
0.80-0.91	Jams		
0.75-0.90	Honey, syrups		
0.60-0.90	Cakes, pastry		
0.60-0.75	Dried fruits		
0.20-0.35	Crackers		



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### HTTPS://WWW.EXTENSION.PURDUE.EDU/EXTMEDIA/FS/FS-15-W.PDF

WHAT OTHER FACTORS TO CONSIDER WHEN DETERMINING IF A FOOD SAFE?

pН



- 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.
- Foods like water and milk are considered "neutral" with a pH value of about 7.0.
- Lemonade and vinegar are "acidic" with a pH between 2 and 4.
- Materials like laundry detergent and ammonia are "basic" with pH values of 11-12.
- Food products at a pH of 4.6 or lower will control the growth of dangerous bacteria which can cause Botulism.







### FERMENTATION

A CHEMICAL Reaction lowers ph of foods

## ACIDIC 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



## WHAT OTHER FACTORS TO CONSIDER WHEN DETERMINING IF A FOOD SAFE?



**Acidity:** Bacteria grow best in an environment that is slightly acidic or neutral (pH level of 4.6-7.5) and they flourish in a pH range between 6.6 and 7.5.

Time: Food should not remain in the temperature danger zone (40°F - 140°F ) for more than 2 hours, and either be cooled or heated.

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Temperature: Bacteria grow best at a temperature range of 40°F to 140°F - which is referred to as the "temperature danger zone".

**Oxygen:** Almost all foodborne pathogens are aerobic, that is, requiring oxygen to survive and grow.

**Moisture:** Water is essential to bacterial growth. Microorganisms grow faster in food with high water content (meats, produce, and soft cheeses).

## FAT TOM

### FACTORS THAT CONTIBUTE TO MICROBIAL PATHOGEN GROWTH

FAT TOM is a mnemonic device used in the food service industry to describe the six aspects that contribute to the growth of foodborne pathogens. With the proper control of these aspects, the chance of food illness is reduced.



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## **PRODUCT TESTING** CERTAIN PRODUCTS UNDER THE COTTAGE FOOD EXEMPTION REQUIRES THE PRODUCT TO BE TESTED FOR PH AND WATER ACTIVITY

A cottage food seller can have their products tested at any lab of their choice and **or can test the product for pH themselves**. Testing for water activity would probably be best done by a lab since it is a little more complex.

- If you are thinking about testing pH yourself, you will be investing approximately \$50-\$200 on a pH meter.
- Look for a pH meter with resolution and accuracy. The meter should be able to read a tenth unit or better.

It is important to test products where ingredients can vary such as mustards, pickles, BBQ sauces, salsas, and other fermented food items.

Using a standard recipe is highly recommended. Cooperative Extension Service has many tested and proven recipes on their website. Publications: http://cespubs.uaf.edu/



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### **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.

### 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





The <u>Alaska State Environmental Health Laboratory</u> can test your food products for pH and water activity for a small fee. The cost for <u>pH testing is \$20 per sample</u>, and the cost for <u>water activity testing is \$10 per sample</u>.

### Sending Samples to the Lab

- Download a Sample Submission Form from the laboratory website. Fill it out with your personal contact information, including an email address and information about the product.
- Carefully package and seal your product to prevent drying or leaking in shipping. The laboratory needs 8 ounces of product to test for both pH and water activity.
- Place a form of payment, the completed Sample Submission Form, and the sample in a package and ship to:
  - Alaska State Environmental Health Laboratory
  - 5251 Dr. Martin Luther King, Jr. Avenue
  - Anchorage, AK 99507-1293
- Call 907-375-8231, or email DEC.EH-Lab-ShippingReceiving@alaska.gov to let them know you have shipped your package. You can expect results via email 5-10 business days after the package is received by the laboratory. If you need quicker results, let the lab know and they will expedite as quickly as they can!



Alaska Cooperative Extension Service and the Kodiak Seafood and Marine Science Center offer product testing. You can also use a private food testing lab, though it may be more expensive.

The Kodiak Seafood and Marine Science Center (KSMC) is considered a Process Authority. As part of this they conduct pH and water activity testing and have expert knowledge to ensure the safe processing of low acid canned foods and acidified foods. Reach out to Mr. Sannito and Dr. Himelbloom for assistance.

The Cooperative Extension Service (CES) has offices statewide in Anchorage, Bethel, Delta Junction, Fairbanks, Juneau, Soldotna, Palmer, Nome, Sitka, and Tanana Chiefs Conference (TCC). They also can assist with product development.



# LABELING & COMMUNICATION WITH CUSTOMERS

## Sale of cottage food:

- Direct to consumer (no retail/ resale allowed)
- Producer is present to answer consumer questions
  - Preparation
  - Ingredients
  - Allergens
- Only sold in Alaska
- No internet, No mail order, No consignment
  - Some food hubs have variances though
- Advertising allowable







## Label requirements:

- On a card, placard or sign a statement should be read that "These products are not subject to state inspection" and it should be posted or shown in a conspicuous area for consumers to see.
- Individual's Alaska business license number or have their name, physical address, and telephone number - this is utilized for traceback purposes.
- The label requirement does not apply to sellers who prepared their products in a permitted and approved ADEC kitchen.

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:				
Physcial Address:				
Phone Number:				

# ONLINE FOOD HUBS

Cottage Food Variances - Allowing the sale of cottage foods online

Variances may be granted under the following conditions

- Ensure compliance of AMC 16.60.050 requirements, with the exception of AMC 16.60.105.B2
- Certified Food Protection Manager (at least one for site operators)
- Food Workers Card (for home producers)
- Site Permitting market permit (by DEC)
- Create Food Hub Policy Updates including labeling of: Ingredients, production date, name, address, phone
- Temperature Monitoring
- Annual reporting of sales
- System that allows for traceability, provides producer contact, and displays list of ingredients



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

- Name of product (i.e., Chocolate Chip Cookies)
- 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"

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## LABELING FOR ONLINE FOOD HUBS W/ VARIANCES





#### Sweet Berries

Contact: Marsha Rouggly

Address: 54716 East End Rd Homer, AK, 99603

Email Address: mrouggly@xyz.net

Phone: 907-235-2973

#### About Us

Marsha's "Sweet Berries" has been making jams and jellies at the Homer Farmers Market for 20 years. She has a wide variety of flavors: some foraged in the wild, others grown under the Alaskan sun, and all made with love from her kitchen.

Located 9 miles out East on a small plat with lots going on! The high tunnel, garden beds, flowers, bees, raspberries, chickens, ducks, turkeys, pigs and more.

#### Practices

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The jams and jellies contain sugar to insure their shelf stability before being opened. These jars could stay sealed for years on your shelf but we dare you try and make a jar last longer than a week... If a product is labeled "Wild Alaska" that means we foraged for the flower or berry in nature. If the product is labeled "Alaskan Grown" it means it came from our, or someone local's, garden. And if it is "Made in Alaska" that means some of the fruit may have been sourced commercially but the conception, experimenting, and love is crafted in Marsha's kitchen; make sure to load up on the spicy jams- ya'll are going to miss your samples this year!

"We never use chemicals or artificial fertilizers."



★ Add to favorites list



Made in Homer, Alaska 54716 East End Rd Homer, AK, 99603

01-2022

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

Go to the product page

Back to Product List



Add to favorites list

Howell's Hot Pickled Garlic (Homer stock)

Krafted on the Kenai



So good you'll eat 'em like candy!

Fresh garlic pickled in white vinegar with dried chili peppers, fresh jalapeno slices, and other spices. So delicious!

Ingredients: garlic, white vinegar, water, sugar, salt, dried chili peppers, fresh jalapeno peppers, and spices.

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

Go to the product page

Back to Product List

# TRACEBILITY AND DOCUMENTATION

### Checklist for Producer Deliveries

Filter: Period Starting 9/29/2021 - All Allocation Sources

### Granma's Jam

			Total:	\$36.80	(#
Granma's Syrup, Fireweed	12 oz SALE	Pick List	4		Ba He
Granma's Jam, Homesteader's Rhubarb	8 oz, SALE	Pick List	2		S
Granma's Jam, "Tundra Trio"	8 oz, SALE	Pick List	1		
Granma's Jam, "Sourdough's Dream"	8 oz	Pick List	1		
Product	Unit	Source	Qty	Verified	

Sweet Berries Baltzer , Pamela Homer- United Methodist Church - Order#: 23807 (#3077) Eggs, Duck, Dozen - Qty: 1

#### Jakolof Ray Ovetar Co



Sweet Berries 0072003351 Hunting, Rosa

Hunting, Rosanna Homer- United Methodist Church - Order#: 23802 (#5071) Sweet Berries Jam, Raspberry, 8 oz. - Qty: 1 (#5076) Sweet Berries Jam, Strawberry Rhubarb, 8 oz. - Qty: 1

Sweet Berries Kelsey, Mary Lou Homer- United Methodist Church - Order#: 23795 (#3078) Eggs, Chicken, Dozen - Qty: 1

Sweet Berries Norris, Hayley Homer- United Methodist Church - Order#: 23799 (#3077) Eggs, Duck, Dozen - Qty: 2

Sweet Berries Smith, Taylor Homer- United Methodist Church - Order#: 23811 (#5066) Sweet Berries Jelly, Spruce Tip, 8 oz. - Qty: 1 (#3077) Eggs, Duck, Dozen - Qty: 1

Sweet Berries Stenger, Michele Homer- United Methodist Church - Order#: 23794 (#3078) Eggs, Chicken, Dozen - Qty: 1

Monday, April 18, 2022

# COTTAGE FOOD

## RECAP: 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 food product.
- Do not distribute or sell the product to stores, restaurants, by mail order, or on consignment.
- Keep total gross receipts of sales of food items to show gross sales do not exceed \$25,000 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."
- Label packaged food with either: an Alaska Business License number OR the name, physical address, and telephone number of the individual who prepared the food. This allows DEC to trace the product back to the producer if there is a problem or complaint.

# **REGULATIONS & CODE**

Relating to Cottage Food

The Alaska Administrative Code as supplemented by the Alaska Administrative Register, is an official publication by the State of Alaska, containing r<u>egulations of state agencies</u> filed with the lieutenant governor under the Alaska Administrative Procedure Act (AS 44.62).

Regulations are rules developed by agencies in the executive branch of government. Authority to make these rules comes from state statutes passed by the legislature. Assuming that regulations are properly authorized and publicized, <u>they have the force and effect of law</u>.

After a regulation is adopted by a state agency, it is forwarded on to the lieutenant governor's office for filing and publishing. Regulations typically become effective 30 days after they are signed (filed) by the Lieutenant Governor, and the original copies are retained in the office for five years. All adopted regulations are published in the Alaska Administrative Code (AAC). The Alaska State Legislature hosts a publicly available online version of the AAC.

# **REGULATIONS & CODE**

Relating to Cottage Food

Except in the case of emergency regulations, departments are required to provide public notice when regulations are proposed and when they are adopted. Notices are published to a widely distributed newspaper in the state and to the Online Public Notice System (OPNS). This process allows the public to review and comment on regulations before they are are adopted, and to learn when a regulation becomes effective.

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.

Title 18 Environmental Conservation, Chapter 31. Alaska Food Code <u>18 AAC 31.012. Exempt activities and facilities</u> This bill was introduced by Governor Dunleavy on 4/7/2022 and has not had a hearing or public comments as of 4/18/22;

Changes to exemptions proposed include:

- Raises threshold to \$250,000 in sales for home produced foods
- Allows for retail/ resale
- Allows for potentially hazardous foods

Meat: very similar to USDA custom exempt slaughter guidelines (animal shares)

HB 415 Relating to the Alaska Food Freedom Act

"An Act relating to exemptions for the purchase and sale of certain food products for home consumption under the Alaska Food Freedom Act."

# COTTAGE FOOD SUCCESS STORIES

Food Hubs & Farmers Markets



# FOOD HUB VARIANCES: FIRST BUSINESSES IN THE STATE TO SELL COTTAGE FOOD LEGALLY ONLINE

Prior to opening, the Alaska Food Hub made a Request for Variance of DEC Cottage Food Regulation 18.AAC 31.012 (a)(6) in February 2016, allowing for sales online, removing the face to face component.

This was denied and we operated our first two seasons with no cottage food products.

In 2018, in response from vendor requests to sell cottage food products, requested the variance again, providing a variety of information regarding operations, food handling, and source and ingredient identification. Through collaborative conversations with both the DEC and Anchorage MUNI, the Alaska Food Hub was granted trial variances for cottage food sales through the internet.

### 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
- Permitting (both the Food Hub and producers)
- Make Policy Updates including labeling of: Ingredients, production date, name, address, phone
- Temperature Monitoring
- Sales Tracking
- Written Summary
- Maintain Shellfish Tags



## Benefits of Cottage Food for Farmers Markets & Food Hubs:

- 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 and food hubs, increasing sales for a range of vendors (ie. customers can buy more varieties of food at one place)

BUT - Diligence and resources are required in ensuring labeling and protocol is being followed, and that only allowable products are sold





# ALASKA COTTAGE FOOD SUCCESS STORIES EXAMPLES











# THE BAGEL SHOP

- Opened in 2013 at the Homer Farmers Market
- Smears were made in a DEC Kitchen (shared with Fritz Creek General Store)
- Bagels were homemade, as they are cottage food
- Opened "Brick and Mortar" in 2015, after two seasons at the Market
- 2016 expanded with an espresso counter
- Very successful business that uses lots of local veggies in their soups and sandwiches





# SWEET BERRIES

- Marsha's "Sweet Berries" has been making jams and jellies at the Homer Farmers Market for 20 years.
- She has a wide variety of flavors: some foraged in the wild, others grown under the Alaskan sun, and all made with love from her kitchen (since 2012).
- Expanded to selling on the Food Hub in 2019







# BARNACLE 50 Star



- Began as a cottage food business in 2014, selling at markets and fairs
- Transitioned to a commercial operation in 2016 and seen an explosion in sales as sea vegetables gain popularity
- 2020 sold minority stake to Sealaska, Alaska Native regional corporation for Southeast Alaska







# QUESTIONS?

Alaska Department of Environmental Conservation Food Safety & Sanitation Program Lorinda Lhotka, (907)451-2119 lorinda.lhotka@alaska.gov www.dec.alaska.gov/eh/fss.aspx www.dec.alaska.gov/eh/fss/food/cottage-food/

> Alaska Food Policy Council Robbi Mixon, (907)235-4068 ext 23 director@alaskafoodpolicycouncil.org www.akfoodpolicycouncil.org

#### ALASKA

#### (Denaakk'e / Koyukon) "Welcome (precious you came)" myAlaska Departments State Employees

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I	Division of Environmental Health				Search DEC			۹	
	FOOD SAFETY & SANITATION PROGRAM								
	HOME	OPEN AN ESTABLISHMENT	INSPECTIONS	COMPLAINTS	FOOD	WORKERS	FORMS	RES	OURCES
		You Are Here: DEC / EH / FSS / Food / Retail / Cottage Food COTTAGE FOOD			ON THIS PA	GE			
	СОТТ					What does a producer need to do to fa			

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.
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- Do not distribute or sell the product to stores, restaurants, by mail order, or on consignment.
- Keep total gross receipts of sales of food items to show gross sales *do not exceed* **\$25,000** 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."
- Label packaged food with either: an Alaska Business License number OR the name, physical address, and telephone number of the individual who prepared the food. This allows DEC to trace the product back to the producer if there is a problem or complaint.

#### What is Non-Potentially Hazardous Food?

These are foods that do not support the growth of dangerous bacteria because of their water activity values, pH values or a combination of the two. A good method to determine whether a product is non-potentially hazardous is to note whether it requires refrigeration to keep it safe or preserve it. If it does not require refrigeration, it is most likely non-potentially hazardous.

If a producer is unsure about the safety of their product or whether it requires refrigeration for safety, lab testing may be required. Be sure to contact the local Cooperative Extension Office 🖾 or DEC for more information.

- What does a producer need to do to fal under this exemption?
- What is non-potentially hazardous food?
- What are pH and water activity?
- How do I get my products tested?
- What foods are exempt?
- What foods are NOT exempt?

#### FOOD CODE REFERENCE

#### 18 AAC 31.012 Exemptions

#### DEFINITIONS

Non-Potentially Hazardous Foods	+
рН	+
Water Activity	+
Prohibited Foods	+

#### CONTACT

#### Cooperative Extension 🗹

308 Tanana Loop, Room 101 P.O. Box 756180 Fairbanks, Alaska 99775-6180 907-474-5211 cesweb@alaska.edu

#### Alaska State Environmental Health

Laboratory 5251 Dr. Martin Luther King, Jr. Avenue Anchorage, AK 99507-1293 907-375-8231 DEC.EH-Lab-ShippingReceiving@alaska.gov

Find your local Environmental Health Officer

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