



Kitchen Sanitation and Food Safety Guidelines

1. The preparation, packaging and handling of cottage foods should take place separately from other domestic activities, such as family meal preparation, dishwashing, clothes washing, kitchen cleaning or guest entertainment. No infants, small children or pets should be present in the kitchen during cottage food preparation.
 - Do not allow smoking during a cottage food operation.
 - Do not allow anyone with a contagious illness to work in the cottage food operation while ill.
 - Wash hands and exposed portions of arms before any food preparation or packaging.
 - Minimize bare hand by using utensils, single-use gloves, bakery papers or tongs, especially when preparing/ packaging ready-to-eat foods.
2. Keep all kitchen equipment and utensils used to produce cottage food products clean and in a good condition.
 - Wash, rinse and sanitize all food contact surfaces, equipment and utensils before each use.
 - Ensure water used during the preparation of cottage food products meets potable drinking water standards.
 - Keep all food preparation and food and equipment storage areas free of rodents and insects.
3. Keep all food that is manufactured, produced, prepared, packed, stored, transported, and kept for sale free from adulteration and spoilage.
 - Get ingredients from approved sources.
 - Protect food from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination.
 - Prevent cross contamination of foods and ingredients with raw animal products and chemicals.
 - Prepackage all food to protect is from contamination during transport, display, sale and purchase by consumers.