

Cottage Food License

As of April 2026



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Cottage Food Permit Types

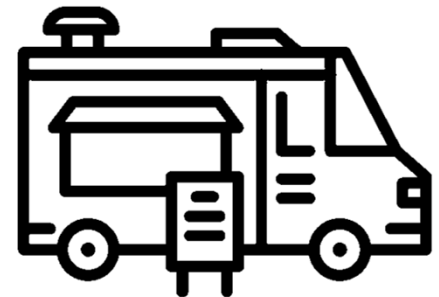
- There are two types of Cottage Food permit holders, “Class A” and “Class B.”



SHOP



RESTAURANT



Location

- Private Kitchens
- NOT Community kitchens e.g. churches or private clubs



HOUSE



CHURCH

Class A

- “Class A”: Only direct sales from the operator to consumer.
- May sell online
- No inspection needed, but may be subjected to inspection if a complaint is made.
- \$88,878 total sales allowance
 **2026 adjusted gross annual sales limit based on the California Consumer Price Index.*
- 2026 Plumas County fee \$31.00



Class B

- “Class B”: Direct and indirect sales.
- May have product displayed in other businesses within **Plumas County** (examples include in gas stations, markets, stores, etc.)
- Is subject to inspection annually.
- \$177,756 total sales allowance.
 - *2026 adjusted gross annual sales limit based on the California Consumer Price Index.*
- 2026 Plumas County fee \$99.00
- Inspection annually
- Must obtain a Food Handler’s Card within 90 days of permit issuance
 - Typically only 1 hour long class and \$10-15.

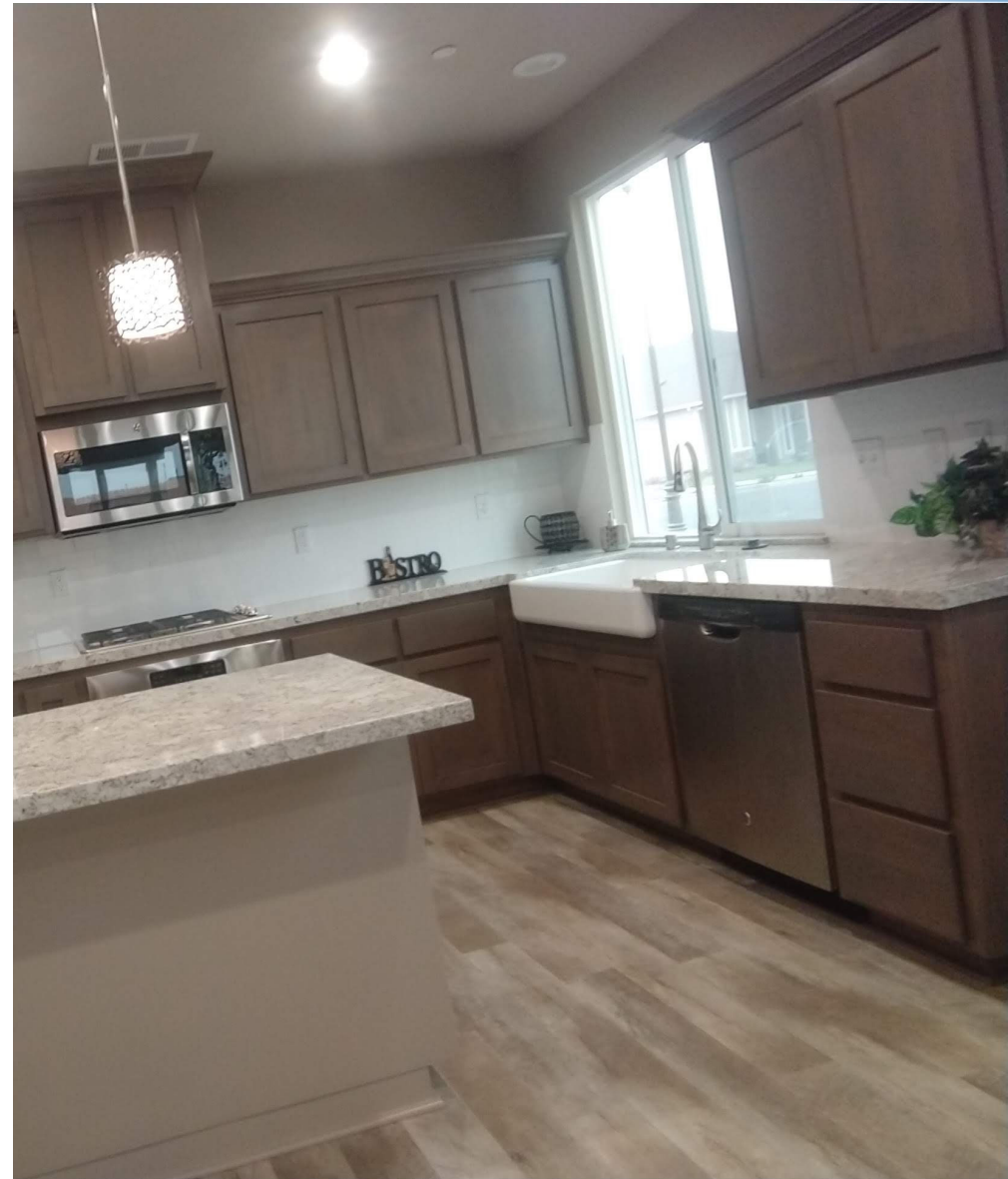
Labor

- Family
- One-full time
equivalent cottage
food employee
 - Paid or volunteer



Kitchen Requirements

- **Food contact surfaces** are smooth, non-porous, and easily cleanable.
- **Food products stored within the home.**
- **No vermin/bugs.**
- **Separation of kids and/or pets** from food prep areas by gates or other means.
- **Hot water.**
- Must have **septic system or connected to sewer.**
- **Garbage** has tight fitting lids and removed once a week minimum.



Kitchen Requirements

- If water supply is from an on-site well, you may be required to conduct a bacteriological test before permit is approved.



Operational Requirements

- Food Handling
- Obtain ingredients from approved sources
- Separate foods from chemicals
- Store 6" off ground.



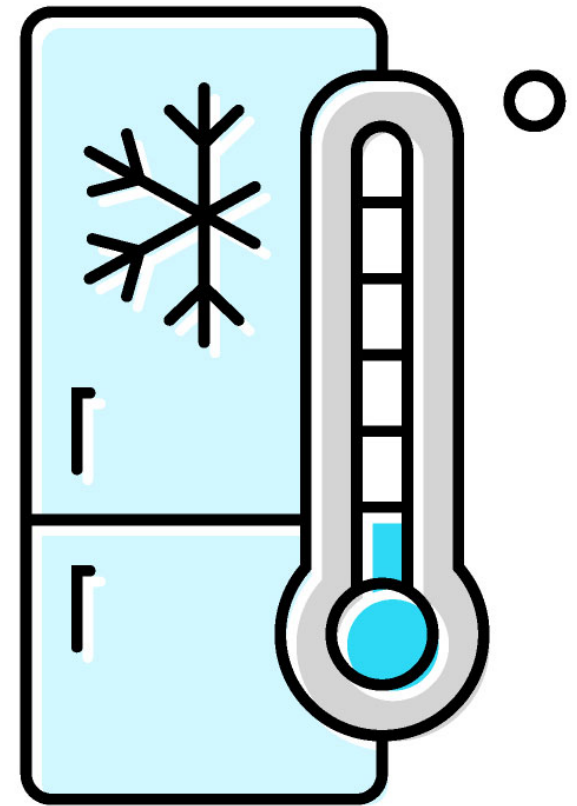
Hand Washing

- Wash hands with liquid soap and use disposable towels for drying



Temperature Control

- All potentially hazardous foods (eggs, milk, butter, etc.) must be held below 41°F at all times to prevent growth of bacteria



Equipment/Utensil Washing

- Use approved sanitizer
- Chlorine
- Quaternary Ammonia
- Iodine
- Use “Wash, Rinse, Sanitize” method.
- Sanitize step should be submersion in 100ppm chlorine or 200ppm ammonia for 30 seconds and air drying.
- Dishwashers must have high heat drying cycle that achieves 160°F or greater on surface of utensil.



Labeling Requirements

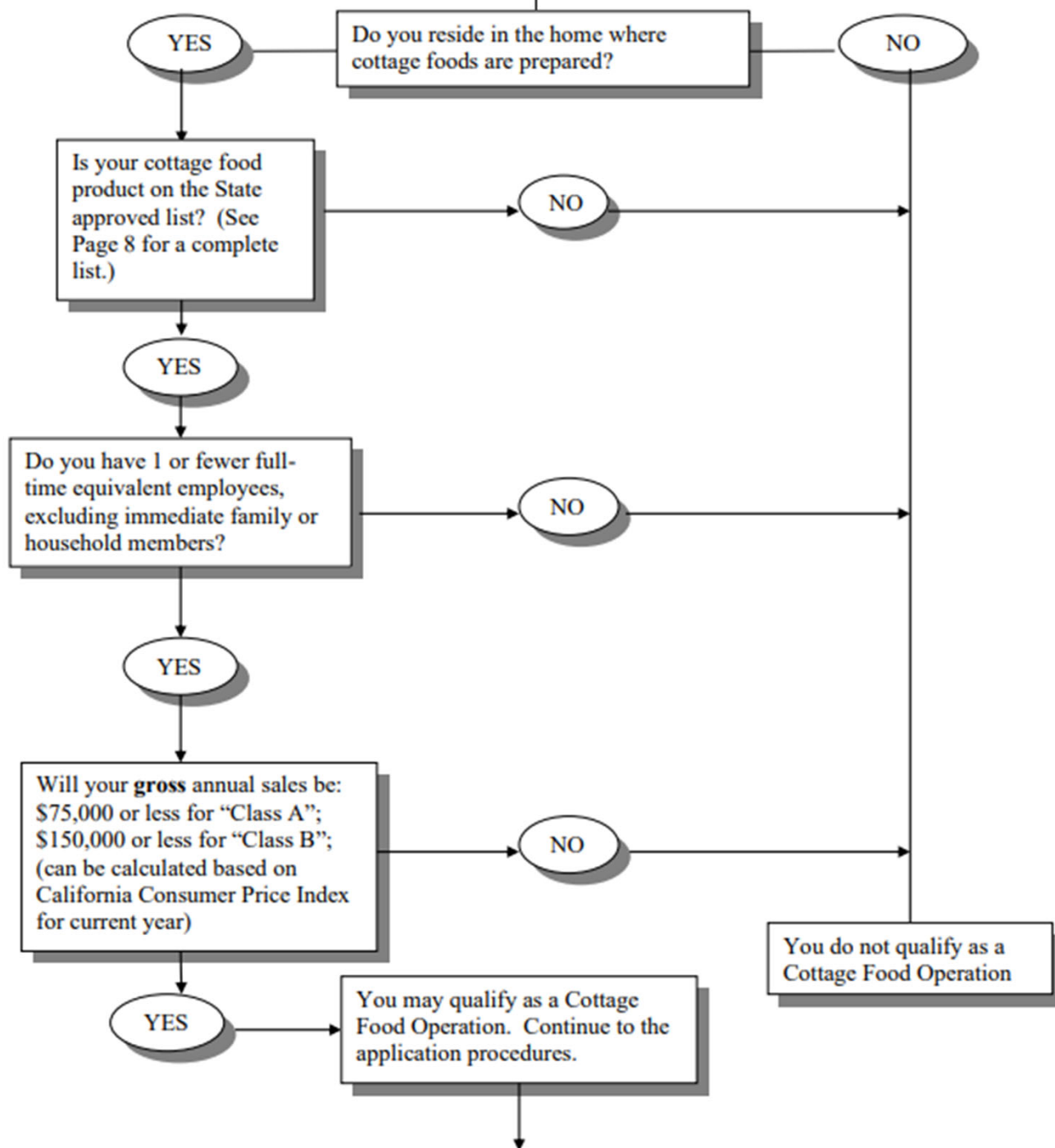
- “Made in a home kitchen” on label
- Common name used to describe product
- City, County, State, Zip.
- Any allergens
- If selling by weight, must register with Weights and Measures (agricultural dept)
- See attached guide for examples and additional requirements



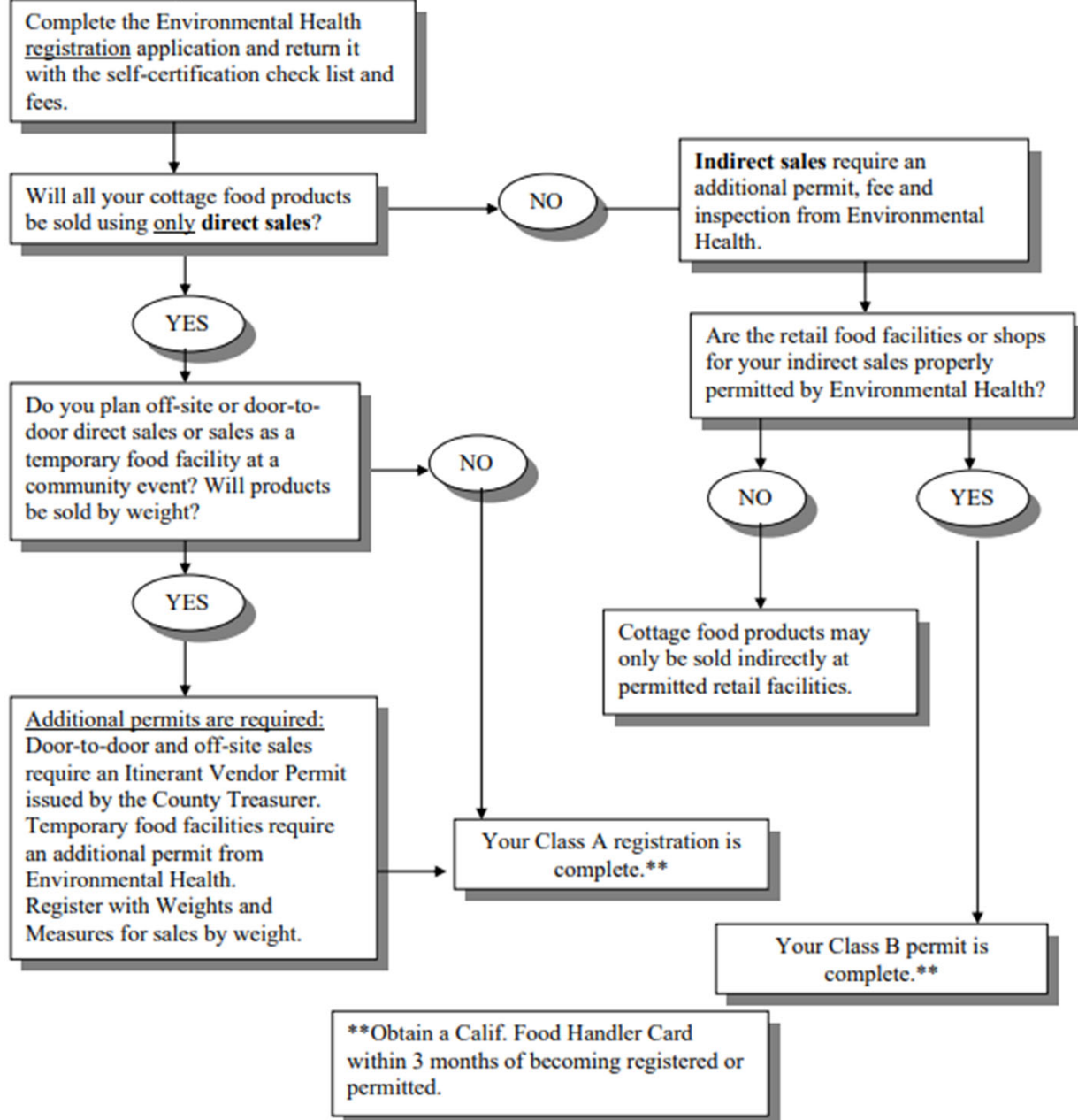
Prohibited Foods

- **Prohibited foods:** Foods containing cream, custard, or meat fillings are potentially hazardous and are not allowed. Potentially hazardous foods also include those foods that require refrigeration to keep them safe from bacterial growth that could be a cause of food-borne illness.
- Stick to anything that is on the CDPH approved list.

DO YOU QUALIFY AS A COTTAGE FOOD OPERATION?



REGISTRATION AND PERMIT REQUIREMENTS

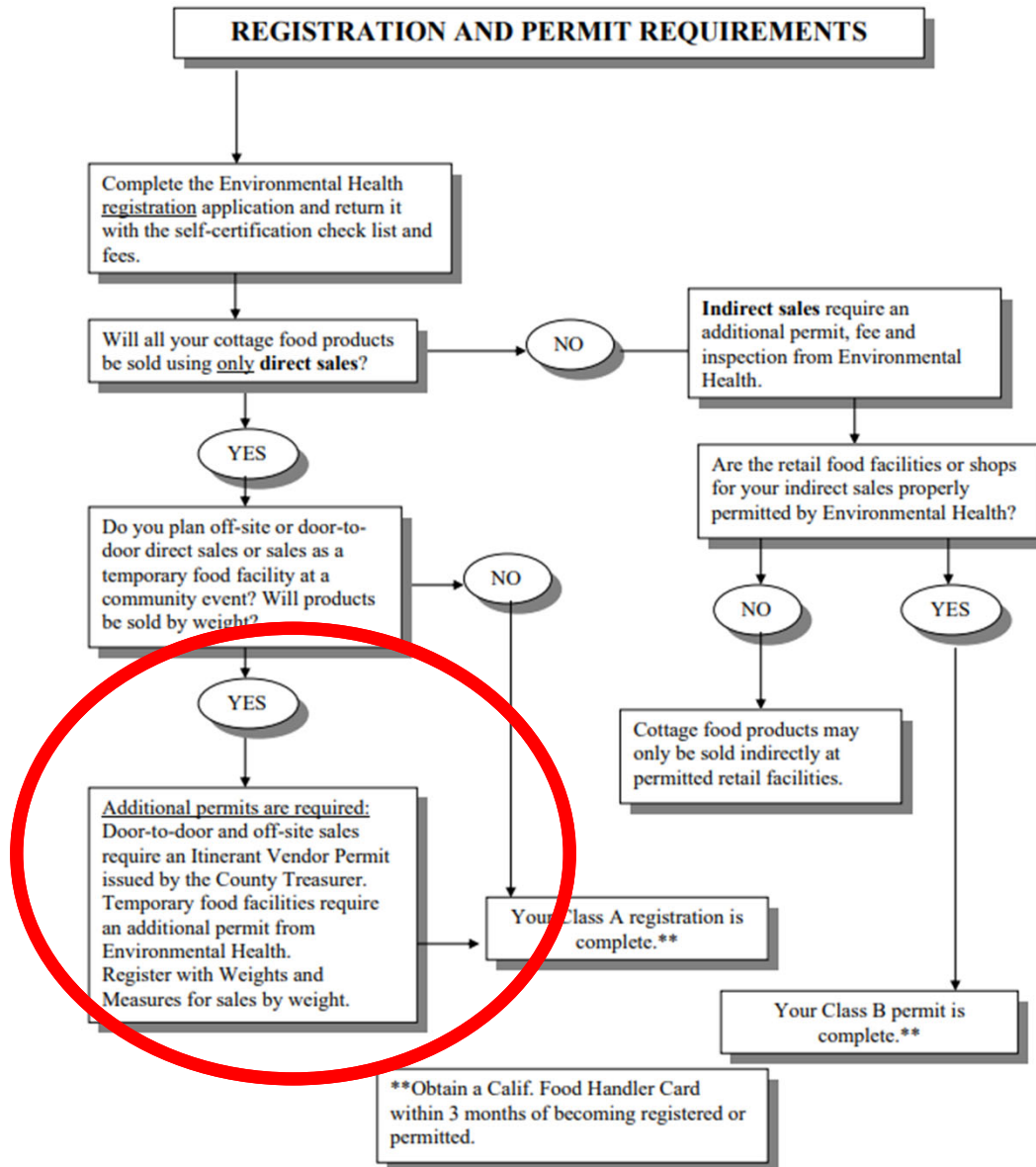


Question - How to sell baked goods that contain cheese or meat, like sandwiches.

NOT UNDER - COTTAGE FOOD OPERATIONS

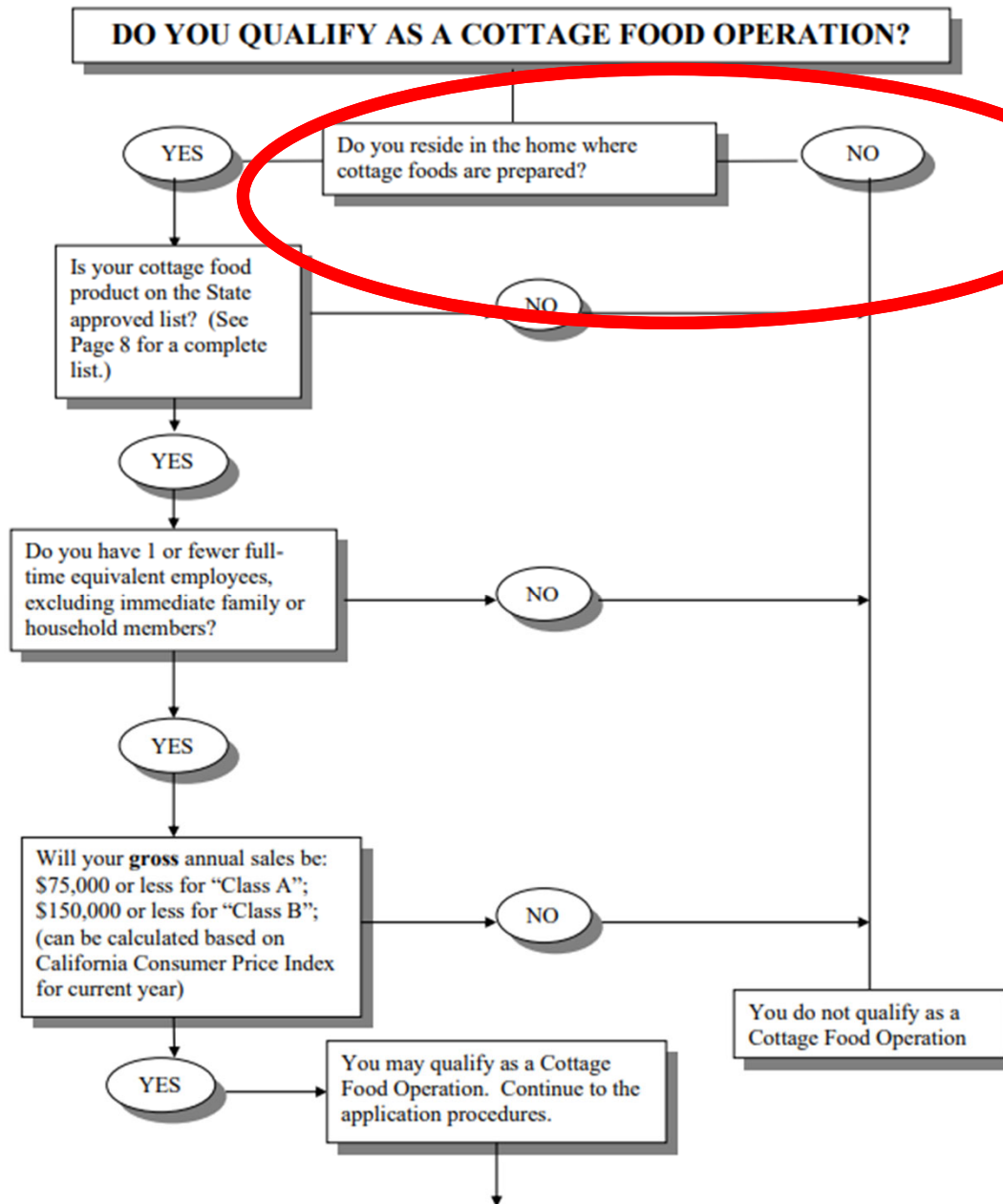
PROHIBITED FOODS: Foods containing cream, custard, or meat fillings are potentially hazardous and are not allowed. Potentially hazardous foods also include those foods that require refrigeration to keep them safe from bacterial growth that could be a cause of food-borne illness.

Question – How to sell other places beyond Farm Stand?



Temporary Food Facility – Another permit from Environmental Health

Question - Can a vacation rental kitchen be used as a certified kitchen/bakery (like for catering or food truck prep) when no guests are currently occupying the space?



Questions - In what zones is Plumas County can I have a farm stand?

In the two agriculture zones “AP” and “GA” – no issues, as the “agricultural” use and “agricultural product sales” use are permitted, as defined:

"Agriculture" is defined as the planting, raising, harvesting and production of agricultural, horticultural, aquaculture and forestry crops; the breeding, raising, husbandry of, pasturing, grazing and small scale slaughter and processing of livestock; the breeding, raising, harvesting and production of bees, fish, poultry and other fowl; and the associated support services and value added services, such as agritourism, necessary for the economic viability of agriculture.

"Agriculture" shall include horticulture, commercial animal husbandry, large animal husbandry, and shall animal husbandry. "Agriculture" shall not include cannabis cultivation as set forth in Section 9-2.220.2 of this article.

"Agricultural product sales" shall mean sales of crops harvested primarily from the premises, livestock raised and cared for primarily on the premises, and agricultural products processed on the premises.

Source: Tracey Ferguson, AICP, Plumas County Planning Director. June 2026

Questions – What water tests are required in Plumas County if I am on a well?

1 bacteriological initial sample from the well and the results submitted to the Plumas County Health Department for review.

*This is a one-time test to make sure that the well is free from Total Coliform and E. coli. **The test must be analyzed at a California Certified laboratory (not a DIY kit).***

***Before sampling be sure to read the instructions for Aqueous Samples from laboratory of your choice.*

As of July 2026, FGL Environmental out of Chico has a drop off point at the Plumas County Health Department office, and they typically pick up samples on Tuesday afternoons. There is a 24-hour holding time, it is best to collect and drop off samples on Tuesday morning. If using FGL, the well test needed is a “Type 3 – Bacteriology,” source samples. There are sample containers and chain-of-custody forms at the Plumas County Environmental Health Department lobby on top of the sample fridge.

*Source: **Dennis S. Eck, REHS, PG,** Plumas County Environmental Health, July 2026*

Additional Resource

<https://ucanr.edu/site/cottage-foods/operating-your-cottage-food-business>

- Basic Product Traceability System
- Records of production and sales
- Cash Flow & Profitability: Minding Your Dollars and Cents
- Food Safety & Sanitation for Cottage Food Production
- Insurance for Protecting Your Assets
- Marketing Your Cottage Foods
- Miscellaneous Regulatory/Business Considerations
- Structuring Your Cottage Food Business to Minimize Your Risk