Arizona Cottage Food: The Challenges of an Evolving Program

Blanca Caballero
Arizona Department of Health Services
pH ≤ 4.6

OR

$A_w \leq 0.85$
A statement that the baked or Confectionery goods are prepared in a private home

OR

If applicable, a statement that the baked or Confectionery goods are prepared in a facility for individuals with developmental disabilities.
Figure 17: Home Baked & Confectionery Goods Program Registrants, by County FY2015
Home Baked and Confectionary Goods Program

Allows registered individuals to sell non-potentially hazardous, home baked and confectionary goods.

All products must be packaged and labeled with the following information:
1. The name, address, and telephone number of the registrant;
2. A list of the ingredients in the home baked or confectionary goods;
3. A statement that the home baked or confectionary goods are prepared in a private home; and
4. If applicable, a statement that the baked or confectionary goods are prepared in a facility for individuals with developmental disabilities.

Products must be prepared in the kitchen of a private home for commercial purposes under the supervision of an individual who has obtained a food handler’s card, if issued by the county in which the individual resides. Individuals must be registered with the program, as required in A.R.S. § 36-1366.14(g).

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Page 3: How to Register
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Recipe: Oatmeal Raisin Cookies

Commonly approved and non-approved Frostings:

<table>
<thead>
<tr>
<th>Approved Frostings</th>
<th>NOT Approved Frostings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Confectioners’ Sugar icing—made of shortening, milk, and confectioners’ sugar</td>
<td>French Buttercream—uses egg yolks</td>
</tr>
<tr>
<td>Candy Clay—made from mixture of candy melts and corn syrup</td>
<td>Mariege Italian Buttercream—uses egg whites</td>
</tr>
<tr>
<td>Glasses—powdered sugar, corn syrup, and water</td>
<td>Citrus Curd—uses eggs</td>
</tr>
<tr>
<td>Gum Paste—made from gum based paste</td>
<td>Cream Cheese—uses cream cheese and eggs</td>
</tr>
<tr>
<td>Fondants—made from sugar and vegetable shortening</td>
<td>Custard or Puddings—uses eggs</td>
</tr>
<tr>
<td></td>
<td>Meringue—uses eggs</td>
</tr>
<tr>
<td></td>
<td>Whipped Cream—uses whipping cream</td>
</tr>
<tr>
<td></td>
<td>Royal Icing—uses eggs</td>
</tr>
</tbody>
</table>
Home Baker of the Month: Matt of SMILE Biscotti

Meet Matt, this month’s featured home baker and owner of SMILE Biscotti, who sells mouth-watering biscotti cookies in several flavors!
STRATEGY
IMMEDIATE ACTION! REQUIRED

STOP

[Image of an ID card]