

THE COMMERCIAL FOOD MANUFACTURING PERMIT:

A STEP BEYOND

A commercial food manufacturing permit allows sales to additional locations beyond those allowed for certified homebased processors and microprocessors. For value-added foods to be sold at these locations, they must be produced in a permitted kitchen that meets commercial food manufacturing requirements. These locations/venues include:

- Restaurants
- Grocery stores
- Gift shops
- Wholesale
- Interstate
- Internet

Farmers markets and roadside stands are still included as permitted sales locations.



CERTIFICATION AND REGISTRATION INFORMATION

- **Microprocessing Workshops**
<http://www.ca.uky.edu/agc/micro>
(859) 257-1812
- **Applications**
Kentucky Food Safety Branch
(502) 564-7181
- **Labeling**
Kentucky Food Safety Branch
(502) 564-7181

FOR ADDITIONAL INFORMATION, CONTACT:

Sandra Bastin, PhD, RD, LD
Extension Professor
Food and Nutrition Specialist
University of Kentucky (859)
257-1812
Sandra.Bastin@uky.edu

Kentucky Food Safety Branch
Cabinet for Health and Family Services
(502) 564-7181

Educational programs of Kentucky Cooperative Extension serve all people regardless of race, color, age, sex, religion, disability, or national origin. Partially funded by SARE Project ES04-072

November 2016



HOMEBASED PROCESSING AND MICROPROCESSING



A collaborative effort between the University of Kentucky Cooperative Extension Service, the Kentucky Department of Public Health, the Kentucky Department of Agriculture and Kentucky Farm Bureau



FARM FRIENDLY LEGISLATION: HOUSE BILL 391

Signed into law November 1, 2003, Kentucky House Bill 391 creates some exceptions to food manufacturing requirements. This visionary legislation allows Kentuckians to sell home-processed products in certain locations if the final product contains a primary or predominant Kentucky-grown ingredient that was grown, harvested, and processed by the farmer. HB 391 addresses only horticultural or agronomic food ingredients. The regulations allow foods to be sold ONLY from:

- Approved farmers markets
- The processor's farm
- Certified roadside stands

Prohibited foods include but are not limited to: crème-filled pies, meringues, custards, cheesecake, raw seed sprouts, garlic-in-oil mixtures, vacuum-packaged foods, baby food, and products containing meat, poultry, or fish.

Registrations and certifications are nontransferable and are available in two categories:

- Homebased Processor and
- Homebased Microprocessor.



HOMEBASED PROCESSOR

Homebased processors may produce and sell any of the following lower-risk products:

- Cut fruits and vegetables
- Prepackaged mixed greens
- Dried fruits, vegetables, nuts, and herbs
- Jams, jellies, preserves, fruit butters, maple syrup, and sorghum
- Breads, cakes, pies, and cookies that contain a fruit, vegetable, nut, or herb grown by the processor

No fee is associated with becoming a homebased processor. An application form must be filed with the Kentucky Cabinet for Health Services, Food Safety Branch.



HOMEBASED MICROPROCESSOR

Once all requirements for certification are completed, homebased microprocessors are permitted to sell higher-risk, shelf-stable high acid or low acid foods, including:

- Pressure canned vegetables
- Pickled fruits and vegetables
- Tomatoes and tomato products
- Salsa
- Barbecue sauce
- Pepper or herb jellies
- Herbal vinegars
- Low- or no-sugar jams and jellies



HOMEBASED MICROPROCESSOR CERTIFICATION REQUIREMENTS

- Grow, harvest, and process the product for sale.
- Attend and successfully complete the University of Kentucky Homebased Microprocessor Workshop. Good for three years. Cost: \$50.
- Have a standardized recipe for each food item that has been approved by University of Kentucky. Cost: \$5 per recipe.
- Submit draft product labels.
- Submit verification of approved water source.
- Complete and file application with Kentucky Cabinet for Health Services, Food Safety Branch, annually. Cost: \$50.

