

Food Safety for Exempted Home Food Operations and Home Bakeries in Iowa

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Photo Source: DESPIERRES, <https://pixabay.com/en/stick-bread-costs-baked-1630172/>



Overview

- Iowa Laws
 - Home Bakeries
 - Exempt Home Food Operations



Photo Source: markusspiske, <https://pixabay.com/en/bake-butter-flour-mountain-pile-599521/>

Iowa Laws-Home Bakery

- Defined by the DIA as:
 - A business on the premises of a residence that is operating as a home-based bakery where baked goods are prepared for consumption elsewhere.



Reference: Iowa Department of Inspection and Appeals. 2016. Home Based Food Operations. Des Moines, IA.: Iowa Department of Inspection and Appeals. <https://dia.iowa.gov/sites/default/files/documents/2016/10/homebasedfoodoperations.pdf>.

Photo Source: Wusya, <https://pixabay.com/en/blueberry-cheesecake-berry-berries-320758/>

Iowa Laws-Home Bakery



- Licensed and inspected by the DIA or Regulatory Authority
 - Current annual fee \$33.75
- Annual sales cannot exceed \$35,000
- Can sell at farmers' markets, out of their home, and wholesale to restaurants and grocery stores

Reference: Iowa Department of Inspection and Appeals. 2016. Home Based Food Operations. Des Moines, IA.: Iowa Department of Inspection and Appeals. <https://dia.iowa.gov/sites/default/files/documents/2016/10/homebasedfoodoperations.pdf>.

Iowa Laws-Home Bakery



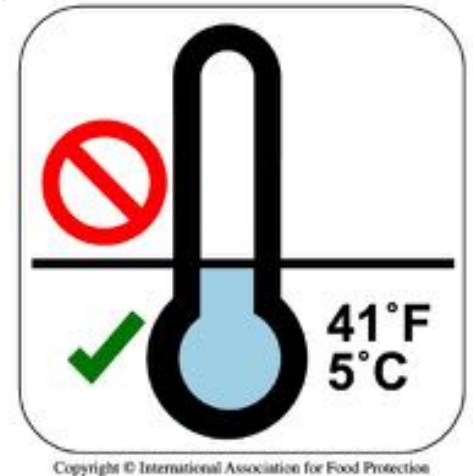
- Can ONLY sell baked goods
 - Breads, cakes, doughnuts, pastries, buns, rolls, cookies, biscuits, and pies.
- Or any temperature control for safety (TCS) baked good
 - Soft pies, cheesecakes, and baked goods with custard or cream fillings (except meat pies)
- Cannot sell raw doughs

Reference: Iowa Department of Inspection and Appeals. 2016. Home Based Food Operations. Des Moines, IA.: Iowa Department of Inspection and Appeals. <https://dia.iowa.gov/sites/default/files/documents/2016/10/homebasedfoodoperations.pdf>.

Photo Source: ponce_photography, <https://pixabay.com/en/cookie-dough-raw-cookie-dough-1449456/>

What does TCS mean?

- Temperature Control for Safety
- Food must be refrigerated to maintain its food safety
 - Refrigeration slows or reduces the growth of some microorganisms
- Examples of TCS Foods
 - Pastry fillings, soft pies, cheese fillings, toppings, glazes, frostings, and puddings.



Reference: Iowa Department of Inspection and Appeals. 2016. Home Based Food Operations. Des Moines, IA.: Iowa Department of Inspection and Appeals. <https://dia.iowa.gov/sites/default/files/documents/2016/10/homebasedfoodoperations.pdf>.

Photo Source: <https://www.foodprotection.org/upl/images/resources/food-safety-icons/lg-55a81293434454104df5a-3377c134.jpg>

Iowa Laws-Home Bakery

- Must have a potentially hazardous food farmers' market license
 - When selling TCS baked goods at the farmers' market
- Must keep a logbook with employee information (30 days)
 - Name
 - Address
 - Phone number
 - Date and hours worked



Reference: Iowa Department of Inspection and Appeals. 2016. Home Based Food Operations. Des Moines, IA.: Iowa Department of Inspection and Appeals. <https://dia.iowa.gov/sites/default/files/documents/2016/10/homebasedfoodoperations.pdf>.

Photo Source: Pexels, <https://pixabay.com/en/fountain-pen-note-notebook-page-1851096/>

Exempt Home Food Operations (EHFO)

- Also known as cottage foods
- Prepare and sell Non-Temperature Control for Safety Food
- Non-TCS foods that are not exempt
 - Acidified, low acid canned foods, cured, fermented, and juiced
 - Pickles
 - Salsa
 - Sauerkraut



Reference: Department of Inspection and Appeals. 2012. Farmers Markets Requirements from Inspections & Appeals Food & Consumer Safety Bureau. Des Moines, IA.: Department of Inspection and Appeals. https://dia.iowa.gov/sites/default/files/documents/2016/07/basic_requirements_for_farmers_markets.pdf

Photo Reference: Photo-Mix, <https://pixabay.com/en/pickled-cucumbers-homemade-preserves-1520638/>

Iowa Laws-EHFO

- Can sell Non-TCS foods
 - Loaf bread, rolls, biscuits
 - Pastries and cookies
 - Candies and confections
 - Fruit pies
 - Jams, Jellies, and preserves
 - Must meet Standard of Identity in 21 CFR Part 150
 - Cereal, trail mixes, and granola



Reference: Iowa Department of Inspection and Appeals. 2016. Home Based Food Operations. Des Moines, IA.: Iowa Department of Inspection and Appeals. <https://dia.iowa.gov/sites/default/files/documents/2016/10/homebasedfoodoperations.pdf>.

Photo Source: jarmoluk, <https://pixabay.com/en/jam-preparations-jars-fruit-428094/>

No FSMA Regulation FSMA Laws

- EHFO and Home Bakery
 - Very small food companies do not have FSMA regulations

Tester's Act Exceptions

- “Qualified facilities”

- 3 previous years sold majority (greater than half) directly to “qualified end-users” and have an average yearly value of the food sold of less than \$500,000
- Qualified end-users are consumers, restaurants, or retail food establishments that sell directly to consumers and are located in the same state as the qualified facilities or located no further than 275 miles from them

Home bakeries are allowed to sale up to \$35,000



Regulations and Licensing

HOME FOOD OPERATIONS AND HOME BAKERIES IN IOWA

The state of Iowa has laws and guidelines for residents who produce prepared food at home and distribute to consumers. Those who produce such food products fall into two categories: licensed home bakeries and unlicensed and unregulated home food operations.

Laws and guidelines for home food operations and home bakeries focus on whether a product requires time and temperature control for safety.

- Unlicensed home food operations are allowed to produce and sell non-temperature control for safety (non-TCS, also known as non-potentially hazardous or nonperishable) baked goods, jams/jellies, and other non-TCS products directly to the end consumer from the operator's home or at a farmers market.
- Licensed home bakeries are allowed to produce and sell baked goods that require temperature control for safety (TCS, also known as potentially hazardous or perishable) and non-TCS baked goods. These baked goods may be sold from the home, outside the home (if packaged and labeled), or wholesale to retail establishments.

CONTACTS AND RESOURCES

Iowa State University Extension and Outreach

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Iowa State University Extension and Outreach Value Added Agriculture

1111 NSORC, 3028 North University Boulevard | Ames, IA 50011-3611 | (515) 294-8403 | www.extension.iastate.edu/valueaddedag

Iowa Department of Inspections and Appeals

Food Division, Lucas Bldg., State Capitol, Des Moines, IA 50319 | (515) 281-4938 | <https://ds.iowa.gov/food-consumer-safety>
Regulatory Authority: <https://ds.iowa.gov/food-and-consumer-safety-bureau>

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HOME FOOD

OPERATION BASICS

- Home food operations, also known as cottage foods, prepare and sell non-temperature control for safety (non-TCS) foods.
- The following are not exempt even though the end product may be non-TCS: acidified, low acid canned foods, corned, fermented, juiced.

Definition

- Sold direct to consumers from operator's home (face-to-face contact) only; online sales are not permitted (or at farmers markets).

- No license is required.

- No wholesale distribution allowed.

- No sales limitation.

- Customers reserve the right to "self-inspect" the food operator's kitchen.

Best practice suggests using a simple label which contains the following:

- Contact name
- Name of preparer
- Home address
- List of ingredients in order of predominance by net weight using a calibrated scale
- Allergens information—The Food Allergens Labeling and Consumer Protection Act (FALCPA) identifies eight foods or food groups as allergens: milk, eggs, fish (e.g., bass, flounder, cod), crustacean shellfish (e.g., crab, lobster, shrimp), tree nuts (e.g., almonds, walnuts, pecans, coconuts, peanuts, wheat, and soybeans).

LICENSED HOME BAKERY

OPERATION BASICS

- Home bakery operations can prepare and sell bakery products that are considered temperature control for safety (TCS) foods, also known as potentially hazardous foods (PHF).
- Production is limited ONLY to baked goods (i.e., breads, cakes, doughnuts, pastries, buns, rolls, cookies, biscuits and pies, or any other temperature control for safety baked goods such as soft pies, bakery products with custard, or cream filling cheese cakes (except meat pie)).
- ONLY finished products are allowed to be sold. The Iowa Code prohibits the selling of unbaked pies or cookie dough.

Where Product Can Be Sold

- Sold direct to consumer from operator's home (face-to-face contact only) at farmers market, and wholesale to retail establishments.
- To sell TCS baked goods at the farmers market, a Home Bakery license AND Potentially Hazardous Food farmers market license are needed.
- Operators must maintain a logbook of all workers at farmers market for 30 days.

Licensing for Home/Farmers Market Distribution

- In the state of Iowa, a home bakery license is required. Contact DIA or the local regulatory agency about annual license fees. The license is renewable and expires one year from date of issue.
- A home bakery license permits a person to sell TCS and non-TCS baked goods from their home.

Licensing for Wholesale Distribution

- Licenses is required to sell non-TCS and TCS baked goods at the wholesale level which includes selling or distributing products to restaurants, retailers, or institutions who then sell product to consumers. However, the annual gross sale cannot exceed the limited amount enforced by DIA set by Iowa Code Chapter 127D.

Gross Sales

- Gross annual sales limit is set at \$25,000. License holders must have records of sales available for review by the DIA Food and Consumer Safety Bureau.

Kitchen Inspection

- Kitchens are inspected by the Iowa Department of Inspections and Appeals or the local regulatory agency.

Labeling

- Food produced in a licensed home bakery MUST be labeled at a minimum with the following information:
 - Statement of identity (product name or common name)
 - List of ingredients in order of predominance by net weight, using a calibrated scale (if the product has a standard of identity in the Code of Federal Regulations, it must conform to that standard).
 - Name and complete address of the person/company preparing the product.
 - Net weight, net volume, or numerical count.
 - Allergens information—The Food Allergens Labeling and Consumer Protection Act (FALCPA) identifies eight foods or food groups as allergens: milk, eggs, fish (e.g., bass, flounder, cod), crustacean shellfish (e.g., crab, lobster, shrimp), tree nuts (e.g., almonds, walnuts, pecans, coconuts, peanuts, wheat, and soybeans).
- Nutrition labeling information is required unless exempt. Exemption and labeling provision for small businesses may be found in Title 21 of the Code of Federal Regulations, Part 101.96.

Coming Spring 2018...

**HOME-BASED FOOD OPERATIONS
PILOT FOOD SAFETY TRAINING**

Schedule

Time	Topic
8:00 am–9:00 am	Welcome, Introduction and getting to know the class, Survey
9:00 am–10:00 am	Iowa Policies & Regulations
10:00 am– 10:15 am	Break
10:15 am–11:15 am	Food Safety Basics
11:15 am–12:00 pm	Foodborne Pathogens
12:00 pm– 1:00 pm	Lunch and Networking
1:00 pm– 2:00 pm	Non-TCS and TCS Foods
2:00 pm– 3:00 pm	Kitchen: Production Area Safe Food Practices
3:00 pm– 4:00 pm	Preparation: Safe Food Practices
4:00 pm– 5:00 pm	Sourcing Ingredients, Packaging, Shelf-Life, and Point-of-Sale: Safe Food Practices
5:00 pm–5:30 pm	Certificate Distributions, Follow-up Survey, Q&A

Training Locations



Photo Source: <http://www.worldatlas.com/webimage/countrys/namerica/usstates/counties/iacountymap.htm>

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