



Dear Farmers Market and Temporary Food Event Organizers:

With the passage of the Colorado Cottage Foods Act (Act) into law, you may anticipate being approached by food vendors claiming to be exempt from licensure as a retail food establishment. Please be advised that cottage foods, and cottage food vendors, as defined by the above law, must meet all of the following requirements:

- Must be a resident of Colorado.
- May sell retail (direct to the consumer) only.
- Foods must be nonpotentially hazardous (do not require refrigeration or heating). The vendor bears the burden of proof for demonstration of whether a food item is nonpotentially hazardous or not (food testing by a certified laboratory for water activity of 0.85 or less).
- Food items are limited to:
 - Spices
 - Teas
 - Dehydrated produce
 - Nuts
 - Seeds
 - Honey
 - Jams
 - Jellies
 - Preserves
 - Fruit butter
 - Baked goods
 - Candy
- Food safety training: must have proof of completion *on-site*:
 - Food Protection Manager Certification from ServSafe®, or
 - Certified Professional Food Manager from the National Environmental Health Association.
 - Other food safety training programs currently recognized as meeting the statutory requirements can be viewed [here](#).
- Each food product must be properly labeled as per Section 25-4-1614(3) of the Act.
- The sale of whole shell eggs requires:
 - A Retail Food Establishment License if sold at a Farmer's Market or Temporary Food Event.
 - An Egg Producer/Dealers license from the Colorado Department of Agriculture
 - Eggs must be refrigerated at 41°F or less.
 - Eggs must be properly labeled as per Section 35-21-105(2)(b) of the Act.

Vendors serving or selling foods that do not meet the above requirements and restrictions may be cited by the health department for operating a Retail Food Establishment without a valid license, and their food items may be subject to condemnation/disposal, or embargo.