LDDA reserves the right to use other documents provided by the state of Florida that may provide additional items to either the ALLOWED LIST or the NOT ALLOWED LIST.

It is the responsibility of the vendor to provide information from the state of Florida confirming the items they sell are cottage food if it is not clearly defined on this list.

Florida's **Cottage Food Law** allows individuals to produce and sell certain **low-risk food items** made in a home kitchen **without a permit**, **inspection**, or a commercial kitchen. However, there are strict guidelines on **what is allowed and what is prohibited** under the law.

✅ What IS Allowed (Approved Cottage Foods in Florida)

These are **non-potentially hazardous foods** (do not require refrigeration for safety):

Baked Goods

- Breads
- Rolls
- Biscuits
- Cakes (non-perishable)
- Cookies
- Pastries
- Pies (except those requiring refrigeration – e.g., pumpkin, custard)
- Muffins
- Brownies

Candy & Confections

- Hard candies
- Fudge
- Brittle (e.g., peanut brittle)
- Chocolate-covered items **without perishable fillings**

Snack Foods

- Popcorn (including flavored)
- Nuts and nut mixes
- Trail mixes
- Granola

Jams, Jellies, and Preserves

- Made from **high-acid fruits** (e.g., strawberry, blueberry, raspberry)
    - *Must be processed according to USDA guidelines.*
    - Low-acid fruits (e.g., mango, tomato, figs) **not allowed**.

Dry Goods & Mixes

- Dry herbs and seasonings
- Dry tea blends
- Coffee beans (roasted)
- Pasta (homemade, **dried** only)
- Dried fruit
- Dried vegetables (limited)

Other

- Honey (raw and unflavored)
- Vinegar
- Fruit pies (e.g., apple, blueberry, cherry)
- Coated or dipped pretzels and marshmallows (no dairy-based coatings)
- Fruit leathers (made with approved fruits)
- Dehydrated citrus or fruits

❌ What is NOT Allowed

These are considered **potentially hazardous**, require **refrigeration**, or are **regulated separately**.

Foods Requiring Temperature Control (TCS foods)

- Cheesecake
- Cream, custard, or meringue pies
- Dairy-based fillings or frostings
- Meat or poultry products
- Seafood or shellfish
- Eggs (raw or cooked into dishes)
- Cooked vegetables or legumes
- Soups, stews, or cooked pasta/rice
- Cooked sauces (e.g., tomato sauce)

Fermented or Acidified Foods

- Sauerkraut, kimchi
- Pickles
- Salsas (unless shelf-stable and processed by a certified facility)
- Kombucha
- Fermented hot sauces
- Canned vegetables or low-acid foods

Dairy Products

- Milk, butter, yogurt, cheese, cream
- Whipped cream toppings

Beverages

- Fresh juices (fruit or vegetable)
- Smoothies
- Cold brew or iced coffee/tea
- Alcoholic beverages

Other Prohibited Items

- Products containing **CBD**, **THC**, or **cannabis**
- Pet foods and treats
- Products requiring time/temperature control for safety
- Anything requiring **FSMA** (Food Safety Modernization Act) compliance or federal inspection (e.g., interstate commerce of non-exempt products)

Additional Requirements

Labeling (Mandatory)

All cottage food products must include a label with:

- Name and address of the cottage food operation
- Name of the product
- Ingredients in descending order by weight
- Net weight/volume
- Allergen information
- The statement:

> *"Made in a cottage food operation that is not subject to Florida's food safety regulations."*

Sales Restrictions

- **Annual sales cap**: $250,000
- **Direct to consumer only**:
  - From home
  - Online (delivery or pick-up in Florida only)
  - Farmers markets
  - Roadside stands
  - Events (fairs, festivals, etc.)
- **No wholesale or resale** (e.g., cannot sell to restaurants, grocery stores, or third-party platforms)