



Cottage Food - "Class A" Self Certification Application

Application Summary:

Submitted: 1/17/2013 2:48:01 PM
Completed: 1/17/2013 2:48:01 PM

Service: N/A
Fee: \$0.00

Addresses

Applicant's Address

wendy jones
1023 lavender court
carpinteria, CA 93013

Apartment / Unit Number:

Contact Methods

Email: wendy@whodidily.com
Phone: 805-450-2392
Cell:
Fax: 805-220-6235

Questions

General

Q: Type of business

A: Sole Ownership

Q: Name of Corporation or Limited Liability Company (Enter N/A if not applicable)

A: N/A

Q: What is the source of potable water for this location

A: Private

Q: What type of sewage disposal is used at this location

A: Private

Operational Information

Q: Identify the type(s) of food you will be preparing, packaging, and handling for your Category Class A Cottage Food Operation – PLEASE NOTE: If you plan on preparing foods not listed on this application, you are not eligible to work under the Category Class A Cottage Food Operation Rules. Please contact County of Santa Barbra Public Health for more information at 805-681-4900.

A: Dry baked goods without cream, custard or meat fillings.

Q: Is the above listed Cottage Food Operation address the same as your residential address

A: Yes

Self Certification

Q: I agree that direct sales means, in person customer purchases at my home, holiday bazaars or other temporary events, such as bake sale or food swaps, certified farmers' markets, transactions at farm stands, or through community –supported agriculture subscriptions.

A: Yes

Q: I agree that food sales from my Cottage food operation gross sales can not exceed \$35,000 in the first year, \$45,000 in the second year and \$50,000 in the third and following years.

A: Yes

Q: I agree that there will be no more than one volunteer or one FTE (full time equivalent) employee that is not a family member.

A: Yes

Q: I agree that cottage food preparation, packaging, handling will not occur in the home kitchen concurrent with any other domestic activities, such as family meal preparation, dishwashing, clothes washing or ironing, kitchen cleaning or guest entertainment.

A: Yes

Q: I agree that there will be no infants, small children, or pets in the home kitchen during the preparation, packaging, or handling of any cottage food products.

A: Yes

Q: I agree that kitchen equipment and utensils will be kept clean/sanitized and in good repair which includes the following: a. all food contact surfaces and utensil will be washed, rinsed, and sanitized before each use; b. all food preparation, food storage, and equipment areas will be maintained free of rodents, insects, dust, and other vermin; c. no smoking in the kitchen area will occur during cottage food preparation, packaging, or handling.

A: Yes

Q: I agree that no one with a contagious disease will be allowed to work in the Cottage Food Operation.

A: Yes

Q: I agree that smoking will be prohibited in the portion of the residence used for the preparation, packaging, storage or handling of cottage food products and related ingredients or equipment, or both, while cottage food products are being prepared, packaged, stored, or handled.

A: Yes

Q: I agree that hands and exposed portions of arms of any person(s) will be properly and thoroughly washed before any cottage food preparation, packaging or handling will occur.

A: Yes

Q: I agree that water used in cottage food preparation will be potable. Water used in food preparation includes the following: a. Washing, rinsing, and sanitizing equipment and surfaces used in cottage food preparation; b. Washing and sanitizing hands and arms; c. Water used as an ingredient .

A: Yes

Q: I agree that the CFO operator will take a food processor course offered by the California Department of Public Health within 3 months of becoming registered or permitted by the local jurisdiction(s) or as soon as it becomes available from the California Department of Public Health.

A: Yes

Q: I agree that the cottage food product(s) will be properly labeled in accordance with requirements specified in the Cottage Food law.

A: Yes

Q: I agree that the local zoning and/or planning departments have been contacted to determine if any other permits are necessary to operate a cottage food operation at the desired location.

A: Yes

Q: I agree that it is a violation to refuse to permit entry or inspection to a properly identified local enforcement agency inspector, taking of samples or other evidence, access to copy records, to conceal any samples or evidence, withhold evidence or interfere with the performance of the duties of an enforcement officer including verbal or physical threats or sexual and/or discriminatory harassment.

A: Yes

Q: I agree that to be open for business without a valid registration or permit is a violation of the California Health and Safety Code.

A: Yes

Q: I agree that registration or permit, once issued, is non- transferrable. A registration or permit shall be valid only for the person, location, type of food sales, and distribution activity specified by that registration or permit, and, unless suspended or revoked for cause, for the time period indicated.

A: Yes

Q: I agree that A "Class A" CFO may be subject to inspection as provided in the following: A representative of a local enforcement agency may access, for inspection purposes, the registered area of a private home where a CFO is located only if the representative has, on the basis of a consumer complaint, reason to suspect that adulterated or otherwise unsafe food has been produced by the CFO or that the CFO has violated any part of Chapter 11.5 of the Cottage Food Operations Law.

A: Yes

Q: I certify that I have read the Cottage Food Industry Educational material located within the instructions for this application.

A: Yes

Q: I the applicant, the legal owner or legal representative of the proposed Cottage Food Operation, understand and agree to all the conditions listed above in the checklist/ self-certification application. I acknowledge by penalty of permit revocation and other applicable penalties that all information submitted is true and correct to the best of my knowledge.

A: I agree

Q: I understand that my registration number will be generated once this application has been submitted. I may locate the Application ID at the bottom left side of the final application document.

A: Yes
