

Local Food Workshop Cass County Community Center February 4, 2023

Kurt Rueber, Iowa Department of Inspection and Appeals, Food Bureau
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- Website: <https://dia.iowa.gov/food/business-licensing>
 - Scroll to the bottom of the page for license categories, under which you will find license fees
- NEW Home Food Processing Establishment Handout (effective Nov. 9, 2022)
<https://dia.iowa.gov/sites/default/files/document/IAC-481-34-Home-Food-Processing-Establishments.pdf>
- NEW Home-Processed Food Items Licensing Guide: <https://dia.iowa.gov/sites/default/files/document/DIA-FCS-Home-Prepared-Food-Items-Guide.pdf>
- Iowa Food Protection Task Force has some great information (but this site has not yet been updated with the latest cottage food laws) <https://ia.foodprotectiontaskforce.com/>
- NEW Cottage Food Law: <https://dia.iowa.gov/cottage-food-law>

Items prohibited for sale under Iowa cottage food law

The following items may **not** be sold under Iowa cottage food law:

1. Any food that must be kept hot or cold for safety;
2. Milk or milk products regulated under [Iowa Code Chapter 192](#). Contact the Iowa Department of Agriculture and Land Stewardship's [Dairy Products Control Bureau](#) with any questions; or
3. Meat, meat food products, poultry, or poultry food products regulated under [Iowa Code Chapter 189A](#). Contact the Iowa Department of Agriculture and Land Stewardship's [Meat and Poultry Inspection Bureau](#) with any questions.

About home-canned pickles, vegetables, and fruits

“Cottage food” MAY include home-canned pickles, vegetables or fruits if ALL of the following apply:

1. The product has a pH value of 4.60 or lower or a water activity (Aw) of .85 or lower;
2. Each batch is measured by a pH meter or (Aw) meter;
3. Each container is properly labeled, including the date the food was produced and canned; and
4. The producer provides documentation to the regulatory authority upon request, including at the point of sale.

Labeling requirements for cottage foods

Cottage food labels MUST contain the following information:

1. Information to identify the name and address, phone number, or email address of the person preparing the food;
2. The common name of the food;
3. The ingredients of the cottage food in descending order of predominance;
4. The following statement: **“This product was produced at a residential property that is exempt from state licensing and inspection.”**;
5. If the cottage food contains one or more major food allergens, an additional allergen statement must be included on the label identifying each major allergen contained in the food by the common name of the allergen; and
6. If the food is home-processed and home-canned pickles, vegetables, or fruits permitted under this section, the date that the food was processed and canned.

John Krzton-Presson, IDALS-Ag Diversification and Market Development Bureau
Farmers Market Nutrition Program (produce and honey producers only)

(515) 725-1179 john.krzton-presson@iowaAgriculture.gov

- FMNP home: <https://iowaagriculture.gov/agricultural-diversification-market-development-bureau/farmers-market-nutrition-program>
- FMNP annual application (for returning vendors and markets. New vendors should email John): <https://data.iowaagriculture.gov/fmnp/auth/>
- Where folks in SWIA can go to register for Senior FMNP (although typically not till beginning of May) <https://www.connectionsaaa.org/>

Jamie Fowler, Local Foods Coordinator, Golden Hills RC&D (<https://www.goldenhillsrccd.org/>)

(712) 482-3029 jamie.fowler@goldenhillsrccd.org

- Southwest Iowa Local Food Guide (list and interactive map of farmers, markets & more): <https://www.goldenhillsrccd.org/local-food-guide.html>

FarmTable farhtabledelivery@gmail.com

Local Food Purchasing Assistance Program <https://iowalfpa.org/producers>

Michael Coffman, Produce Manager, Atlantic Hy-Vee

712-243-1278 Cheffcoffman09@gmail.com or 1026producemgr@hy-vee.com

Fee-for-service pH/water activity testing for recipes

Terri Boylston, Associate Professor Food Science and Human Nutrition Iowa State University

515-294-0077 tboylsto@iastate.edu

Natalie Ritter, Atlantic Community School District, School Foods Director

nritter@atlanticiaschools.org

Teresa Wiemerslage, ISU Extension

Farm to school and early care, Food hubs and supply chain logistics, On-farm food safety and GAP certification

wiemer@iastate.edu (563) 794-0599

- <https://www.iowafarmentoschoolearlycare.org/local-food-procurement>
- Checklist for Retail Purchasing of Local Fresh Produce: <https://store.extension.iastate.edu/product/Checklist-for-Retail-Purchasing-of-Local-Produce>