COTTAGE FOOD Utah Cottage Food Law: Food Safety Training Requirements



This article discusses the Utah cottage food law, and whether you need food safety training to



TCS foods are also known as potentially hazardous foods, and include foods of animal origin like meats or dairy products, and raw seed sprouts.

and sell is not potentially hazardous based on its recipe.

Shelf-stable foods are those that don't require time or temperature controls for safety (TCS).

Examples of shelf-stable foods include:

grains seeds dry mixes

confectionary

nuts

- baked goods
- These types of foods are less likely to be contaminated with bacteria, and don't offer bacteria the environment or nutrients they need to grow and multiply.
- However, you must confirm with an approved food laboratory or process authority or receive

You can sell fruits and vegetables that you grow, but if you apply pesticides, you must have a current private pesticide applicator certification.

approval from the Utah Department of Agriculture and Food that the food you want to produce

• declaration of any food allergen by its common name, unless the allergen is already part of the usual name — for example, almonds • the name, address, and phone number for the place of business or residence

Under the Utah cottage food law, you can sell foods that don't require time-temperature controls for safety directly to consumers.

Do you need food safety training to sell homemade food in Utah?

Although cottage food businesses aren't regulated like commercial food establishments, Utah

will still inspect your cottage food operation to ensure you're following safe food handling,

To ensure you're educated on these techniques, Utah requires that you — and anyone else

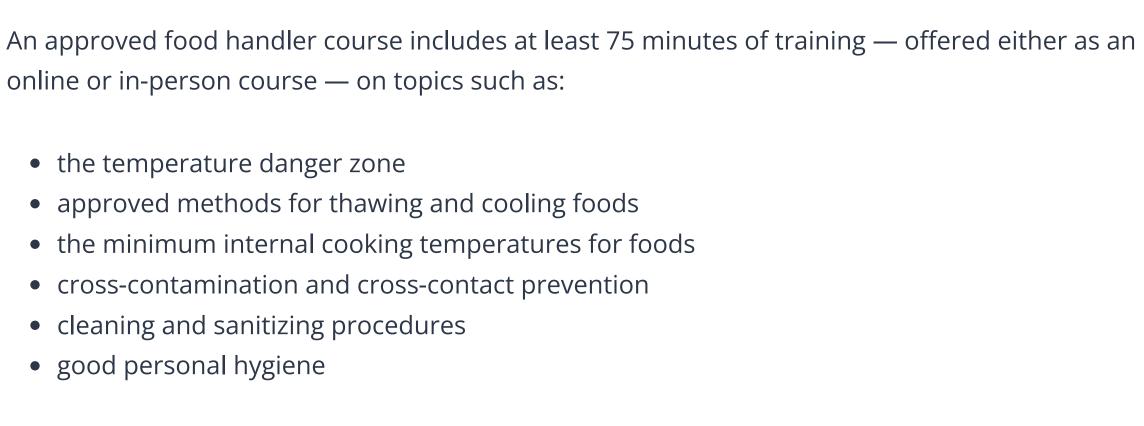
involved in food preparation — hold a valid food handlers permit before you can sell your

How to earn your Utah Food Handlers Permit Utah issues a food handlers permit after you complete a food handler course and pass a test

Earn Your Food Handlers Card + **Certificate to Sell Cottage Foods**

Approved & Meets Utah's Cottage Food Law

ENROLL NOW >



After you complete the training, you must pass a multiple-choice test by answering at least 30

Upon passing, you're issued a food handlers card and certificate which serves as proof to your

health department that you have completed the required training to receive your food handlers

Most approved course providers — including FoodSafePal — notify your health department and

send them the \$15 fee that they collect at enrollment so you don't have to.

Here's a complete application guide for Utah's cottage food program.

Utah charges a \$15 health department fee on top of the cost to enroll in the course.

You can expect to receive your official Utah Food Handlers Permit by mail within 30 days of passing the test. With that permit, you will then be permitted to produce and sell your products after the

Your Utah Food Handlers Permit will be valid for three years, and you have seven days from the

date it expires to renew it by reenrolling in and passing another approved food handler training

Utah requires that you have a food handlers permit before you can produce and sell homemade food. To get a permit, you must take and pass a state-approved food handler training course — such as FoodSafePal's.

Utah requires a Food Handlers Permit before can you produce and sell homemade food.

To get a Utah Food Handlers Permit, you must complete and pass a state-approved food

You earn a food handlers card and certificate after you pass, which serves as proof that you

Approved & Meets Utah's Cottage Food Law

ENROLL NOW >

Earn Your Food Handlers Card + Certificate to Sell Cottage Foods

This includes any family, friends, or employees involved in your business.

Permit by mail. Your permit will be valid for three years, after which you must retake and pass another Utah-

have completed the state-approved training and testing.

approved food handler training course.

Similar Posts

Gavin Van De Walle holds a master's degree in human

nutrition and food science. He is also a registered dietitian

nutritionist who aims to make food safety intuitive and

accessible for everyone.

Gavin Van De Walle, MS, RDN

Arizona Cottage Food Law

Food Safety Training Requirements

Arizona Cottage Food Law:

Food Safety Training

FoodSafePa

courses and certifications.

email@example.com

Join 15,000+ Other Insiders

Be among the first to know about new

JOIN NOW

©2025 FoodSafePal®. All Rights Reserved. FoodSafePal is

the registered trademark of Dakota Dietitians, LLC.

in

Requirements

California Cottage Food Law: Food Safety Training Requirements

CONTACT

O Mon-Fri

PO Box 210

57101

% (800) 426-1344

8 AM - 5 PM CST

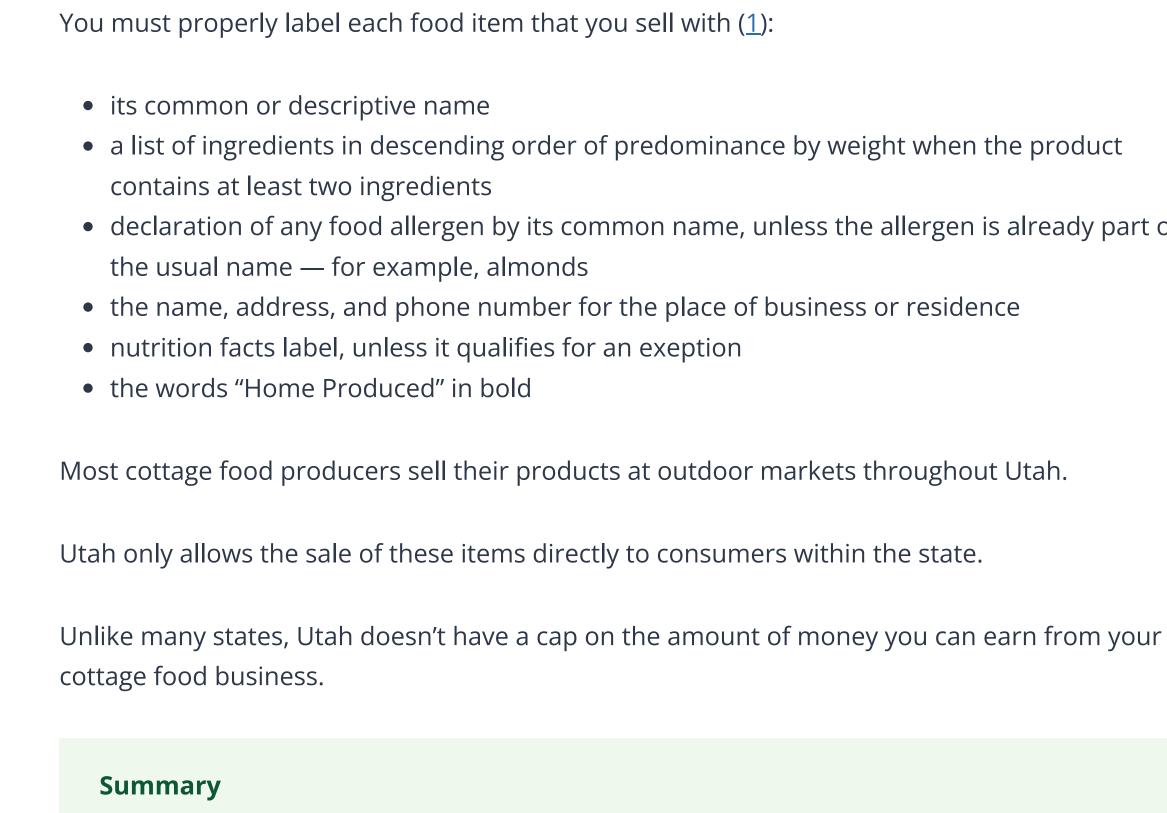
Sioux Falls, SD

California Cottage Food Law

Food Safety Training Requirements







preparation, and storage techniques.

homemade goods.

that the state approves.

(75%) of the 40 questions correctly.

You can retest for free if you needed.

approval of your application.

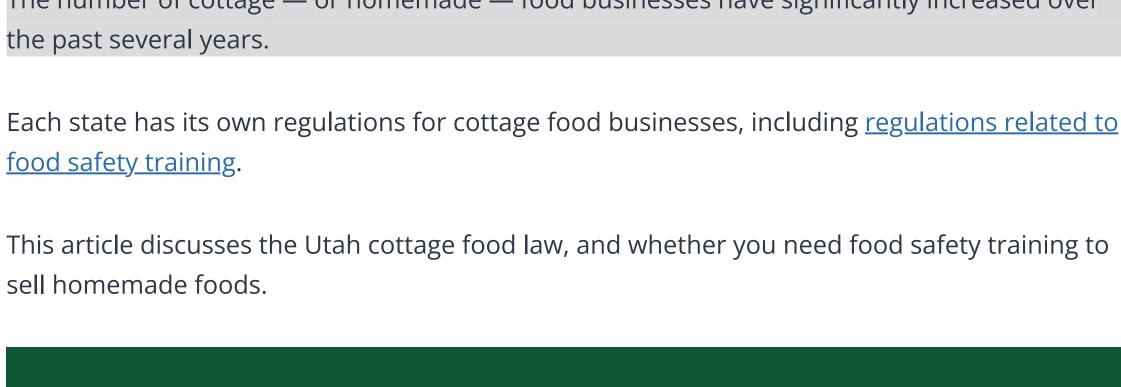
permit.

course.

Summary

The bottom line

handler training course, such as FoodSafePal's.





Most training providers — including FoodSafePal — will then notify your health department that you have completed the training, allowing you to receive your official Utah Food Handlers

COURSES

Training

Food Handler Card

Food Manager

Train Your Team

COMPANY

About

Contact

Articles

Privacy

Terms