



# WEST VIRGINIA DEPARTMENT OF AGRICULTURE

Protecting Our Food.  
Protecting Our Families.

**NEW!**

## POTENTIALLY HAZARDOUS (HOMEMADE) COTTAGE FOOD ITEMS RULE

The West Virginia Department of Agriculture (WVDA) announces the new rule establishing regulations governing potentially hazardous food products prepared, processed, and sold from home kitchens in West Virginia.



### IMPORTANT REQUIREMENTS

- All potentially hazardous cottage food vendors must register with the WVDA and obtain a Potentially Hazardous Cottage Food Vendor Permit.
- Potentially hazardous cottage food products may only be sold after a permit has been issued.
- Producers of certain potentially hazardous foods must obtain approval from a WVDA-recognized Process Control Authority before selling products.

### PERMIT INFORMATION

- REGISTRATION PERIOD**  
January 1 through December 31 of the following year
- PERMIT COVERAGE**  
Valid in all counties throughout West Virginia
- SALES RESTRICTION**  
Products may only be sold within the geographic boundaries of West Virginia.
- KITCHEN INSPECTIONS**  
WVDA inspections are required before a permit is issued.

### NON-POTENTIALLY HAZARDOUS FOODS

All non-potentially hazardous food products may continue to be sold as cottage foods without a cottage food vendor permit.

POTENTIALLY HAZARDOUS COTTAGE FOOD ITEMS INCLUDED (BUT NOT LIMITED TO)		
COMMODITY	PH COTTAGE FOOD VENDOR PERMIT	WVDA / OTHER PERMITS / REQUIREMENTS
Canned Acidified Foods	Required	Process Authority, WVDA label review and training certification
Acidified Condiments – Potentially Hazardous	Required	Process Authority, WVDA label review and a training certificate
Cut Produce	Required	Not Required
Fermented Products	Required	Process Authority and WVDA label review
Freeze Dried Products / Dehydrated	May be Required	The same requirements apply as before the freeze-drying/dehydrating process.
Jams & Jellies (non-standard, i.e., basil, hot pepper, etc., no sugar added/artificially sweetened)	Required	Process Authority, WVDA label review and training certification
Other Canned or Preserved Foods	Required	Contact WVDA
Pickled Products	Required	Process Authority, WVDA label review and training certification
Salsas	Required	Process Authority, WVDA label review and training certification
Sauces – Hot Sauce, Marinara, Spaghetti	Required	Process Authority and WVDA label review
Time/Temp Controlled Foods	Required	Contact WVDA
Infused Honeys and Syrups	May be Required	Contact WVDA
Acidified Fruits and Vegetables	May be Required	Contact WVDA

*This list is not all-inclusive. Contact WVDA for questions about specific products.*

### ADDITIONAL REQUIREMENTS MAY INCLUDE:

- Process Authority Approval
- WVDA Label Review
- Training Certification

**FOR MORE INFORMATION**  
 304-558-2227 | cottagefoods@wvda.us

