



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.

HELPING ENSURE
THE SAFETY AND
HEALTH OF CONSUMERS
THROUGHOUT
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



cottagefood@wvda.us



304-558-2227

