

Notice to Applicants for a License to Manufacture and/or Distribute Food at Wholesale from a Residential Kitchen

It is important that applicants for a license to manufacture and/or distribute food at wholesale from a Residential Kitchen remember the following:

You Must:

- Meet the relevant requirements of 105 CMR 500.000: Good Manufacturing Practices
- Meet the requirements of 105 CMR 520.000: Labeling
- Manufacture and/or distribute *only* non-potentially hazardous foods, e.g., cakes, breads, brownies, etc., and foods that do not require refrigeration
- Manufacture all products in your home kitchen
- Employ only family members
- You **may not** manufacture:
 - Low-acid foods packaged in hermetically-sealed containers
 - Modified-atmosphere-packaged foods
 - Acidified foods
 - Dairy, seafood, meat or poultry products
 - Any potentially hazardous foods (phfs)
 - Remember:
 - A potentially hazardous food is defined as:
Any food or ingredient, natural or synthetic, in a form capable of supporting
 - (1) rapid and progressive growth of infectious or toxigenic microorganisms or
 - (2) slower growth of *C. botulism*. (Included are any foods of animal origin, either raw or heat treated, and any foods of plant origin which have been heat treated and raw seed sprouts.)
 - (3) excluded are the following:
 - (a) air dried hard boiled eggs with shells intact;
 - (b) foods with a water activity (aw) value of 0.85 or less;
 - (c) foods with a hydrogen concentration (pH) level of 4.6 or below;
 - (d) foods in unopened hermetically sealed containers, which have been commercially processed to achieve and maintain commercial sterility under conditions of non-refrigerated storage and distribution; and,
 - (e) foods for which laboratory evidence (acceptable to the Department) demonstrates that rapid and progressive growth of infectious and toxigenic microorganisms or the slower growth of *C. botulism* cannot occur.