

# THE COMMERCIAL FOOD MANUFACTURING PERMIT:

## A STEP BEYOND

A commercial food manufacturing permit allows sales to additional locations beyond those allowed for certified homebased processors and microprocessors. For value-added foods to be sold at these locations, they must be produced in a permitted kitchen that meets commercial food manufacturing requirements. These locations/venues include:

- Restaurants
- Grocery stores
- Gift shops
- Wholesale
- Interstate
- Internet

Farmers markets and roadside stands are still included as permitted sales locations.



## CERTIFICATION AND REGISTRATION INFORMATION

- **Microprocessing Workshops**  
<http://www.ca.uky.edu/agc/micro>  
(859) 257-1812
- **Applications**  
Kentucky Food Safety Branch  
(502) 564-7181
- **Labeling**  
Kentucky Food Safety Branch  
(502) 564-7181

## FOR ADDITIONAL INFORMATION, CONTACT:

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(502) 564-7181

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March 2017



# HOMEBASED PROCESSING AND MICROPROCESSING



A collaborative effort between the University of Kentucky Cooperative Extension Service, the Kentucky Department of Public Health, the Kentucky Department of Agriculture and Kentucky Farm Bureau



# FARM FRIENDLY LEGISLATION: HOUSE BILL 391

Signed into law November 1, 2003, Kentucky House Bill 391 creates some exceptions to food manufacturing requirements. This visionary legislation allows Kentuckians to sell home-processed products in certain locations if the final product contains a primary or predominant Kentucky-grown ingredient that was grown, harvested, and processed by the farmer. HB 391 addresses only horticultural or agronomic food ingredients. The regulations allow foods to be sold ONLY from:

- Approved farmers markets
- The processor's farm
- Certified roadside stands

Prohibited foods include but are not limited to: crème-filled pies, meringues, custards, cheesecake, raw seed sprouts, garlic-in-oil mixtures, vacuum-packaged foods, baby food, and products containing meat, poultry, or fish. Any product requiring refrigeration is prohibited.

Registrations and certifications are nontransferable and are available in two categories:

- Homebased Processor and
- Homebased Microprocessor.



## HOMEBASED PROCESSOR

Homebased processors may produce and sell any of the following lower-risk products:

- Dried fruits and vegetables
- Dried or fresh herbs and nuts
- Fruit jams, jellies, preserves, and fruit butters
- Maple syrup and sorghum
- Breads, cakes, pies, and cookies that contain a fruit, vegetable, nut, or herb grown by the processor

No fee is associated with becoming a homebased processor. An application form must be filed with the Kentucky Cabinet for Health Services, Food Safety Branch.



## HOMEBASED MICROPROCESSOR

Once all requirements for certification are completed, homebased microprocessors are permitted to sell higher-risk, shelf-stable high acid or low acid foods, including:

- Pressure canned vegetables
- Pickled fruits and vegetables
- Tomatoes and tomato products
- Salsa
- Barbecue sauce
- Pepper or herb jellies
- Herbal vinegars
- Low- or no-sugar jams and jellies



## HOMEBASED MICROPROCESSOR CERTIFICATION REQUIREMENTS

- Grow, harvest, and process the product for sale.
- Attend and successfully complete the University of Kentucky Homebased Microprocessor Workshop. Good for three years. Cost: \$50.
- Have a standardized recipe for each food item that has been approved by University of Kentucky. Cost: \$5 per recipe.
- Submit draft product labels.
- Submit verification of approved water source.
- Complete and file application with Kentucky Cabinet for Health Services, Food Safety Branch, annually. Cost: \$50.

