

FEBRUARY 23, 2021

ALASKA COTTAGE FOOD PRODUCERS WEBINAR

08:23:42 From Robbi Mixon :

Welcome & Introductions- Amy Seitz, Alaska Farm Bureau & Alaska Food Policy Council (5 minutes)
Welcome & Introductions– Kimberly Stryker, Alaska Department of Environmental Conservation (ADEC),
Food Safety & Sanitation Program (5 minutes)
ADEC Basic Cottage Food Overview - Heidi Isernhagen, Noelani Thompson and Lorinda Lhotka (45
minutes)
Municipality of Anchorage, Anchorage-Specific Exemptions/ Regulations - Janine Nesheim (25 minutes)
Alaska Food Hub Overview & Market Manager Perspectives -
Robbi Mixon (5 minutes)
Cooperative Extension Resources- Sarah Lewis and Gina Dionne (10 minutes)
Questions and Answers Session - Lorinda Lhotka (30 minutes)
Post-workshop survey, Future Steps, & Listserv sign-up (during Q&A)

08:35:24 From Robbi Mixon : Please keep yourselves on MUTE - if you have questions, type
them into the chat box, or save them for the end of each presentation - thanks everyone! :)

09:07:17 From Hansen Heritage Homestead : Is the CES Office open in Soldotna? I thought they
were closed...

09:08:30 From Sarah Lewis : All Extension offices are closed to the public, except for specific
services. But our faculty and staff are still working.

09:09:32 From Sarah Lewis : Extension faculty and staff are available by email and phone.

09:09:49 From Lorinda Lhotka : Thank you Sarah!

09:09:49 From Hansen Heritage Homestead : Thank You Sarah Lewis

09:11:12 From Karen Christopher : Can I get this information on the DEC website?

09:11:22 From Amy Seitz : <https://www.uaf.edu/ianre/about/Directory1-2021.pdf>

09:11:35 From Amy Seitz : here's a directory for Extension staff

09:11:36 From Lorinda Lhotka : Yes, you can get the pH meter info on our website

09:12:05 From Lorinda Lhotka : I can show you where later on our presentation

09:12:18 From jemclaurin : Would it be good to homogenize the sample before testing?

09:12:36 From Karen Christopher : Is all the information from this class available, listening is great but nice to have on paper.

09:12:46 From Nancy Bayer : Do baked goods and / or granola need to have pH testing

09:13:44 From Amy Seitz : <https://dec.alaska.gov/eh/fss/food/cottage-food/>

09:13:47 From Robbi Mixon : <https://dec.alaska.gov/eh/fss/food/cottage-food/>

09:16:16 From Keenan Plate : Do products using condensed milk count as TCS foods?

09:16:25 From Nancy Bayer : I dry alaskan berries for my granola, do I need to do any testing after I have finished drying the berries

09:16:49 From Sarah Lewis : Is there any review of the \$25,000 level? To increase?

09:17:36 From Nick Bachman : Sales can occur online as long as the exchange of the product is face-to-face, correct?

09:18:03 From Silversled : I have the same question as Nick!

09:18:05 From Tenley Nelson : What about self serve farm stands?

09:18:12 From Jim Bell : Is the \$25k gross, or net?

09:18:12 From Rachel W : me too

09:18:27 From Lorinda Lhotka : Hi, we'll answer these questions at the end of this section

09:19:28 From Keenan Plate : Yes!

09:19:38 From iPhone : I'm confused. Do we need product testing, or don't we?

09:19:53 From jen : I would be interested in further discussion of the online sales...with covid I ended up selling all my farm produce and products online with a pick up system, it seems the cottage foods system needs to update to consider pandemic conditions..

09:20:28 From Silversled : Exactly, Jen...me, too.

09:21:07 From Christine Hopkins : what about candy such as truffles?

09:22:13 From Brad St. Pierre : I second the need to review the 25k limit.

09:23:38 From jen : I support increasing the \$25k gross limit as well

09:26:44 From Nick Bachman : That helps, the CES resource states: "All transfer of goods must be face-to-face. Advertising, marketing, and sales may be done online or through social media, but the transfer of a product must be in person with the consumer who is purchasing the food" This is a state resource. I'd be happy to find some time to verify this with MOA regulators. Thanks for the response!

09:27:04 From Kimberly Stryker (Alaska) : Glad to help!

09:27:11 From Audrey : do fermented or vinegar-based products such as pickles also require heat processing to produce sealed jars?

09:27:41 From Amy Foote : In an effort to address food security our state is geographically huge and it is difficult to always sell face to face. Then add the pandemic and safety, not allowing shipping is a huge barrier.

09:30:13 From Rachel W : If you have online sales but the person picks up the items at your home or you deliver the product, that would be considered meeting the producer right?

09:30:35 From Keenan Plate : Seconded Amy!

09:31:51 From Kimberly Stryker (Alaska) : Cottage Food DEC Page
<https://dec.alaska.gov/eh/fss/food/cottage-food/>

09:32:12 From Sarah Lewis : Extension/DEC publication:
http://cespubs.uaf.edu/index.php/download_file/1415/

09:32:48 From Kimberly Stryker (Alaska) : Choosing & Using a pH Meter
<https://extension.okstate.edu/fact-sheets/choosing-and-using-a-ph-meter-for-food-products.html>

09:34:07 From CarolynW : Love the Food Hub Concept, where can I find info about this exemption type?

09:35:24 From Beth's iphone 10 : the Extension/DEC publication link is faulty

09:39:39 From Sarah Lewis : I'm having trouble linking it. Sorry. Here's the website where you can find it by searching for "home based" <http://cespubs.uaf.edu/publications/>

09:40:19 From Nancy Bayer : I make lemon bars, they have lemon juice and eggs an sugar that are baked in a almond four crust. Would they be allowed???

09:40:39 From Nick Bachman : what is the typical turnaround time between applying for the cottage food license and being approved to sell?

09:41:01 From Gina Marie Dionne : The link works, but it does not open a webpage, it downloads the publication. Check your "downloads" folder.

09:41:24 From iPhone : does Anchorage require both a business License and a cottage food license?

09:41:56 From Nick Bachman : Regarding step 3, a list needs to be sent in, and "process" refers to how you use the testing equipment?

09:42:12 From Sierra Roland : Is anyone having difficulty seeing the slides?

09:42:34 From Robbi Mixon : No, but if you are having trouble, we've posted the slides here:
<https://www.akfoodpolicycouncil.org/webinars>

09:43:11 From Sierra Roland : Thanks Robbi!

09:44:01 From Beth's iphone 10 : thanks Gina'

09:44:45 From Hansen Heritage Homestead : I know the answer but thought it was a good question for beginners....Example: If a husband and wife are selling cottage goods, should both have a food handlers card?

09:45:18 From Nick Bachman : If a vendor wants to add a new product during the market season, do they need to have that list of ingredients and process approved before selling the product at market?

09:46:41 From Sierra Roland : Does everyone need a Food Handler's Card, or is this only applicable to Anchorage producers?

09:48:07 From Nick Bachman : Sorry for so many questions! Does this imply the license application needs to be submitted ahead of selling but not necessarily approved?

09:53:16 From Lubitsh : sorry I got in late. Is this slide available on line

09:57:50 From Nick Bachman : Helpful Answers! Thank you so much Janine, I'd be happy to hop on a call to clarify some of the specifics

09:58:46 From Silversled : I am listening in Haines. Does a cottage food license replace a business license? I think you just answered.

10:00:13 From Sarah Lewis : There is a food hub with the variance in Southeast, as well: Salt & Soil Marketplace

10:01:00 From Silversled : Thank you!

10:01:03 From Julie : What is a food hub? Also....there is one in SE? Where? I am in Ketchikan....I have never heard of a food hub.

10:02:09 From Meghan : The Salt & Soil marketplace is located in Juneau - with satellite markets in Petersburg, Haines, and Sitka.

10:02:10 From CarolynW : This is excellent info Robbi, thank you. Answers my curiosity.

10:02:36 From Sarah Lewis : Julie in Ketchikan: it hasn't been able to expand to Ketchikan, yet. I think it distributes in Juneau and Haines, but can receive goods from outside of those communities to sell through the hub.

10:03:13 From Sierra Roland : Salt and Soil is present in: Juneau, Haines, and looking to expand to Petersburg and Sitka, I believe.

10:04:14 From Meghan : Carolyn - we do not operate in Ketchikan at this time but we do accept items from anyone who produces in Southeast for sale in Juneau. Haines, Sitka and Petersburg are in cooperative with the existing farmer's markets as they went online in 2020 due to the pandemic.

10:06:33 From Joey Bosworth, Office of Rep. Claman : I'd like to know what the reasoning was behind the 25k threshold? Is that a number used elsewhere in food production licensing?

10:10:27 From Gina Marie Dionne : <https://www.uaf.edu/ces>

10:14:50 From Billie : Do Macarons fall under the exemption? What about cream cheese fillings?

10:16:47 From Sara Wesser : refrigerator pickles, no?

10:16:54 From Audrey : do fermented or vinegar-based products such as pickles also require heat processing to produce sealed jars?

10:19:03 From Nancy Bayer : Thanks, I will talk w Sarah about the recipe Nancy

10:19:09 From Margaret O'Neil : The CES said that training is available. Who do we contact in the S.E. office and are there regular hours? I operate a B&B, is it necessary for me to get a food card and as far as sales, should I or can I amend my business license to reflect this?

10:19:10 From iPhoneLora : Do dried herbs qualify as exempt under cottage food laws or is a ph test required? (Kenai Peninsula)

10:19:25 From marilyn : If market is held on private property, are property owners responsible for ensuring that all vendors are properly licensed? and fully compliant?

10:19:48 From Robbi Mixon : Hi Folks- before you go, please take a moment to fill out our survey

10:19:49 From Robbi Mixon : <https://forms.gle/qTWRGXDCYpLfnmQe6>

10:20:23 From Robbi Mixon : Also, if you want more information on future trainings and policy updates, you can enter your email in the survey

10:21:07 From Deanna Bolt : Thank you for the Information.

10:21:50 From Sarah Lewis : Not all at once :-) but: Sarah Lewis 907-523-3280 x1

10:22:04 From Billie : Link isn't working

10:22:20 From Sarah Lewis : Need to take a lock off the survey

10:22:30 From Robbi Mixon : Its not locked

10:22:31 From Kimberly Stryker (Alaska) : Lorinda.Lhotka@alaska.gov

10:22:32 From Robbi Mixon : try aga-

10:22:32 From Robbi Mixon : https://docs.google.com/forms/d/e/1FAIpQLSe9Y9i-FMASiEjBKUSi03X3pRVJFu__bWQtbWU-4fUiysR9fw/viewform?usp=sf_link

10:22:45 From CarolynW : "you need permission"

10:22:52 From Sarah Lewis : It can only be viewed by the creator organization

10:22:54 From Robbi Mixon : looking now-

10:23:00 From Elaine Howell : it says we need permission

10:23:05 From Robbi Mixon : try now

10:23:14 From Lubitsh : was this recorded? where can I find it if it was?

10:23:19 From CarolynW : working now

10:23:21 From Sarah Lewis : survey is good!

10:23:24 From Robbi Mixon : Yes this is recorded, it will be posted here:

10:23:35 From Robbi Mixon : <https://www.akfoodpolicycouncil.org/webinars>

10:23:36 From Billie : link is working now thanks.

10:24:14 From Nancy Bayer : I sell my baked goods through a CSA, the farmers puts the baked goods w the veggies the customer is picking up. I am present, at the pick up. I think it would be better if they pick their baked goods up from me. Any thoughts

10:25:16 From Jimmy : According to this website, <https://www.farmtoconsumer.org/cottage-foods-map/> - Many states have no income limit and Alaska does not have the highest limit.

10:26:00 From Lubitsh : thanks

10:26:07 From Nick Bachman : Thank You to this exceptional team!!

10:26:13 From Elaine Howell : thank you

10:26:14 From jemclaurin : Thank you!

10:26:16 From Megan : excellent very informative thank you!

10:26:19 From Julie : Can you answer the question about Farmer's Markets on private property.

10:26:19 From Sarah Lewis : Thanks DEC and MOA! And Robbi!

10:26:47 From Miranda Duncan : Thank you all!

10:26:53 From Robbi Mixon : Julie- can you re-type the question -

10:26:56 From Ogcapangpangan : Thank you!

10:27:25 From Jeremy Ayers : Thank you!

10:27:27 From Nikki : The \$25,000 limit should be changed because our state is isolated, having 95% of the food shipped in.

10:27:39 From Shelly Peterson : Thank you for all of the wonderful information :)

10:27:41 From Janine Nesheim : Thank you, everyone! I look forward to the next in the series!

10:27:56 From Sarah Lewis : Thanks, have a great day.

10:27:59 From Tenley Nelson : Thank you!

10:28:10 From Hansen Heritage Homestead : Thank You So Much Everyone