

Alaska Cottage Food Listening Session

Presented via ZOOM
June 29, 2021
10-11:30 am



Alaska Cottage Food Listening Session

Attention

This presentation and all non-private chat messages are being recorded for those who could not attend today; if you do not wish to be recorded, please turn off your camera and do not use the chat function.



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Co-Hosts Welcome

Amy Seitz

Alaska Farm Bureau

Robbi Mixon

AFPC & AFMA

Visit us at:

AlaskaFB.org

AkFoodPolicyCouncil.org

AlaskaFarmersMarkets.org





Mission: to support and promote vibrant and sustainable farmers markets throughout Alaska.

Our goal is to create a healthier, more secure and more self-reliant Alaska by improving our food system.



Mission: to improve the economic well-being and expansion of agriculture and to enrich the quality of life for all Alaskans.

Agenda

- **Meeting Agreements**
- **Welcome**
Kimberly Stryker, Alaska Department of Environmental Conservation - Food Safety & Sanitation Program Manager
- **Facilitated Dialogue**
- **Wrap-up**
Robbi Mixon, Alaska Food Policy Council and Alaska Farmers Market Association Executive Director

Agreements



Remember, this discussion is about STATE
Cottage Food regulations
(the MUNI has their own set of regulations)

- Be KIND (#1)
- Discussion, not a debate
- Offer achievable solutions
- Mutual respect
- Recognize everyone is doing their best and have various backgrounds
- Stay on topic
- Let others have a time to speak
- Type questions into the chat box or “raise your hand”

Solution-Focused



Welcome

Kimberly Stryker

Alaska Department of Environmental
Conservation (ADEC),
Food Safety & Sanitation Program



<https://dec.alaska.gov/eh/fss.aspx>

<https://dec.alaska.gov/eh/fss/food/cottage-food/>

Who We Are

*We work with people
who work with food to
prevent foodborne
illness.*



Who We Work With

- Retail Stores
- Food Services
- Food Processors
- Shellfish Harvesters/Dealers
- Warehouses
- Body Art & Aquatic Facilities



Series

1. **Cottage Food Overview**
February 23, 2021
2. **Scaling Up**
March 30, 2021
3. **Listening Session**
June 29, 2021



ABOUT US

GET INVOLVED

WORKING GROUPS

AK FOOD SYSTEMS RESOURCE

AFPC

GET INVOLVED

UPCOMING EVENTS

PAST WEBINARS

NEWSLETTER SIGN-UP

NEWSLETTER ARCHIVE

CURRENT AFFAIRS (FOOD SYSTEM ANNOUNCEMENTS)

EDIBLE ALASKA EVENT LISTINGS

POSITIVE CHANGE

<https://www.akfoodpolicycouncil.org/webinars>



Darcy Harris, Program Manager

Discussion

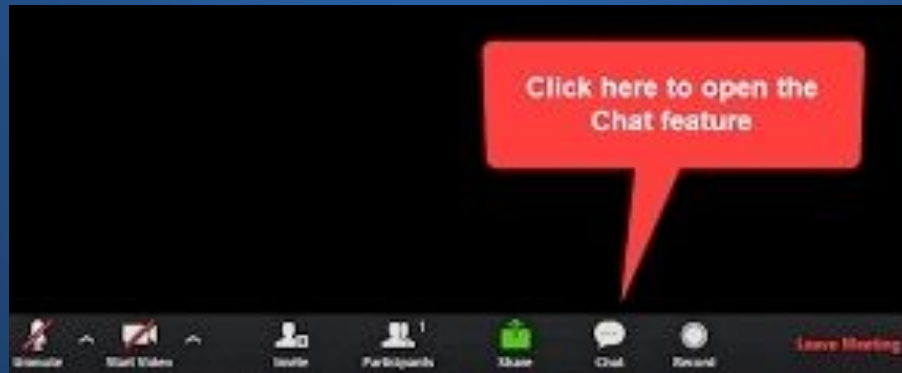
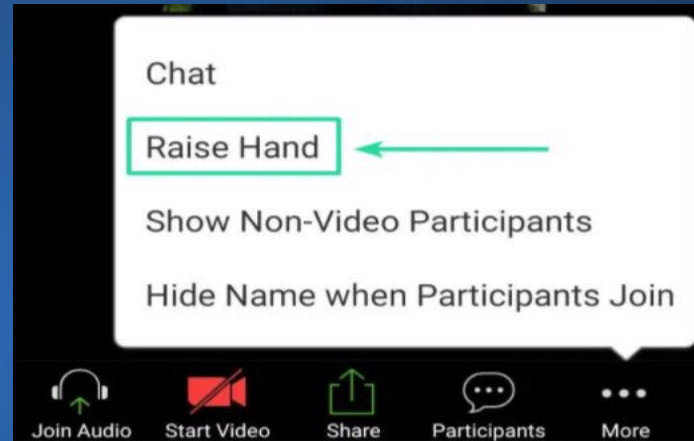


Remember, this discussion is about
STATE Cottage Food regulations
(the MUNI has their own set of regulations)



Mutual Respect
Solution-Focused
Kind
Polite

Technology



Current Cottage Food Parameters

Processing, preparation, packaging and sale of food not subject to regulations, **if the food** does NOT require temperature control for safety **AND**

The individual who processes, prepares, packages and sells has:

1. Made the food in Alaska
2. Documentation of recipe or formulation
3. Detailed knowledge
4. Labeled packaged food with business license or address
5. Displays statement
“These Products are Not Subject to State Inspection”
6. Sold direct to the consumer, in Alaska
7. Sales of less than \$25,000/year





Cottage Foods



Cottage Food:
Made in Alaska

Cottage Foods: Documentation

- **Recipe or Formulation**
(baked goods, jams, candies and confections)
- **pH**
(bottled and fermented items)
- **Water Activity**





Cottage Food: Knowledge

- Wheat
- Soy
- Milk
- Eggs
- Sesame
- Tree Nuts/Peanuts

Labeling Packaged Cottage Foods

Alaska Business License

or

**Name, physical address, and telephone number
of producer**

Utilized for traceback.

Cottage Foods: Statement

Homer Farmers Market

Cottage Foods Exemption Notice:

THESE PRODUCTS ARE NOT SUBJECT TO STATE INSPECTION Alaska

Food Code 18 AAC 31.012(7)

Details about the ingredients of the food product and how it was processed, prepared, and packaged can be provided. Complete ingredient list is available on food label or list near product display.

Alaska Business License Number: _____

or

Seller Name: _____

Physical Address: _____

Phone Number: _____

Cottage Foods: Producer to Consumer

Advertising okay

- No internet
- No mail order
- No consignment



Cottage Food: Gross Sales



Not to exceed \$25,000 in calendar year



2022

ALASKA FOOD FESTIVAL &
CONFERENCE

MARCH 18-19

ANCHORAGE (IN-PERSON) & VIRTUAL

~MORE DETAILS TO COME... STAY TUNED~

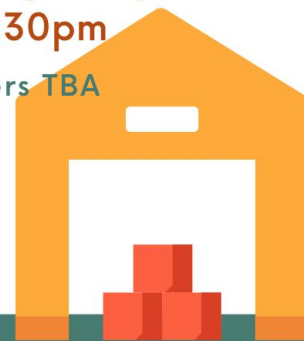


Join us for our Quarterly
Food Systems Discussion Series!

TOPIC: Ted Stevens International
Airport Cold Storage Project

July 21, 12-1:30pm

Guest Speakers TBA



ALASKA FARM BUREAU

IN PARTNERSHIP WITH

WESTERN SARE



INAGURAL CONVENTION & TRADE SHOW
NOVEMBER 12-14, 2021
EGAN CENTER, ANCHORAGE, AK





*Find your
farmers market!*



Square
VISA

Zucchini Relish
We are good on:
→ Macaroni Salad → Deviled Eggs
→ Potato Salad → Tuna Salad
→ Egg Salad → Hamburgers
→ Chicken Salad → Hot Dogs
→ Salmon Salad → Brauts

Choose Between:
SWEET MEDIUM OR HOT

1 FOR \$12 OR 2 FOR \$20

Hot-zucchini Relish

Post-workshop survey & Listserv sign-up



Complete Survey by visiting:

<https://forms.gle/mkXiMsTGKQxHafVV6> or

<https://tinyurl.com/cottagefood3>

Sign up for Cottage Food Listserv by visiting:

<http://list.state.ak.us/mailman/listinfo/ak-cottage-food>

References

<https://dec.alaska.gov/eh/fss.aspx>

<https://dec.alaska.gov/eh/fss/food/cottage-food/>

[https://www.muni.org/departments/health/admin/environment/fss/documents/cottage food exemptions.pdf](https://www.muni.org/departments/health/admin/environment/fss/documents/cottage%20food%20exemptions.pdf)

<https://www.muni.org/departments/health/admin/environment/fss/documents/cottage%20food%20waiver%20information%20and%20application.pdf>

- alaskafb.org
- akfoodpolicycouncil.org
- alaskafarmersmarkets.org
- alaskafoodhub.org

Contact Us

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Program Manager