

CROSODO JOURNAL

Selling dried sourdough starter

A 50-state cottage-food guide. October 2026.

Cited from state statutes and agency pages. Dried starter is only treated as allowed, excluded, or a dry non-TCS good where a source supports that sentence. Not legal advice. Confirm with the county or state office before you sell.

crosodo.com/blog/selling-dried-sourdough-starter

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Selling dried sourdough starter in Alabama

Last verified 2026-10-15. Not legal advice. Confirm with Alabama Department of Public Health and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Dry mix / non-TCS list supports — confirm

Ala. Code § 22-20-5.1 defines cottage food as non-potentially hazardous food and lists dried baking mixes and dried/dehydrated herbs. Dried sourdough starter is not named. A fully dried flour culture may fit the dried-baking-mix line — confirm the product with ADPH / the county health department before you sell.

Quick facts

- Law: Alabama Cottage Food Production Law
- Statute: Ala. Code §22-20-5.1
- Agency: Alabama Department of Public Health
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): Yes (specific course).

Where in-state sales usually go

From the Crosodo statute row: Indirect sales to grocery stores, restaurants, or wholesale are not permitted; producers may use an agent for delivery but cannot sell through retailers.

County zoning and market rules still apply.

Labeling

Labels must include in at least 10-point font: the common or usual name of the food, the producer's name and home or P.O. Box address, a statement that the food is not inspected by the department or local health department, all ingredients in descending order of predominance, and a disclaimer that the food may contain allergens.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [Ala. Code § 22-20-5.1 \(Justia text\)](https://law.justia.com/codes/alabama/title-22/title-1/chapter-20/section-22-20-5-1/) — <https://law.justia.com/codes/alabama/title-22/title-1/chapter-20/section-22-20-5-1/>
- [Ala. Code §22-20-5.1](https://alison.legislature.state.al.us/code-of-alabama) — <https://alison.legislature.state.al.us/code-of-alabama>
- [Alabama Department of Public Health](https://www.alabamapublichealth.gov/foodsafety/cottage-food-law.html) — <https://www.alabamapublichealth.gov/foodsafety/cottage-food-law.html>
- [ACES cottage food law](https://www.aces.edu/blog/topics/foods/alabama-cottage-food-law/) — <https://www.aces.edu/blog/topics/foods/alabama-cottage-food-law/>

Selling dried sourdough starter in Alaska

Last verified 2026-10-15. Not legal advice. Confirm with Alaska Department of Environmental Conservation and your county office.

Dried starter vs baked goods

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Official read

Not named — general non-TCS path — confirm

AS 17.20.332 (HB 251, 2024) exempts homemade food sold in Alaska. The statute does not name dried sourdough starter. DEC homemade-food pages treat non-potentially-hazardous foods as in scope. Confirm with DEC (and the Municipality of Anchorage, which has its own rules) that a dried culture is homemade food under the current page — the old 18 AAC 31.012 cottage path is a different option.

Quick facts

- Law: Alaska Homemade Food Exemption (HB 251, 2024)
- Statute: AS 17.20.332
- Agency: Alaska Department of Environmental Conservation
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Retail store sales are permitted; the store must display a sign indicating the food is homemade, may contain allergens, and is not regulated or inspected, and homemade products must be on a separate shelf from inspected foods.

County zoning and market rules still apply.

Labeling

Labels must include business address, business name, phone number, and the statement: 'This food was made in a home kitchen, is not regulated or inspected, except for meat and meat products, and may contain allergens.' Producers must also include their business

license number on labels.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- Alaska DEC homemade food — <https://dec.alaska.gov/eh/fss/homemade-food/>
- AS 17.20.332 — <https://www.akleg.gov/basis/aac.asp#18.31.012>
- Alaska Department of Environmental Conservation — <https://dec.alaska.gov/eh/fss/food/cottage-food-exemption/>
- AS 17.20.332 bill documents — https://www.akleg.gov/basis/get_documents.asp?docid=45718&session;=33
- Alaska extension — <https://www.uaf.edu/ces/publications/database/catalog/hec/FNH-00130.pdf>

Selling dried sourdough starter in Arizona

Last verified 2026-10-15. Not legal advice. Confirm with Arizona Department of Health Services and your county office.

Dried starter vs baked goods

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Official read

Not named — general non-TCS path — confirm

A.R.S. § 36-931 defines a cottage food product as food prepared in a registered home kitchen that is either not potentially hazardous or is potentially hazardous, as defined in rule — it does not name dried starter. Non-TCS dry goods are the usual cottage path. Register with AZDHS and keep an active food-handler card. Confirm the product on the current AZDHS cottage food program page.

Quick facts

- Law: Arizona Cottage Food Program
- Statute: A.R.S. §36-931 / §36-932
- Agency: Arizona Department of Health Services
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): Yes (specific course).

Where in-state sales usually go

From the Crosodo statute row: Retail and wholesale sales are allowed for non-dairy/non-meat products; stores must display homemade products separately from commercially produced items; dairy and meat products must be sold directly in person (online orders allowed but must be delivered in person, not via third-party platforms).

County zoning and market rules still apply.

Labeling

Labels must include the producer's name and registration number, all ingredients and production date, and the required allergen/inspection disclaimer statement. For online

listings, the same information must appear prominently. A department-provided website for consumer reporting must also be referenced.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [A.R.S. § 36-931](https://www.azleg.gov/ars/36/00931.htm) — <https://www.azleg.gov/ars/36/00931.htm>
- [A.R.S. §36-931 / §36-932](https://www.azleg.gov/arsDetail/?title=36) — <https://www.azleg.gov/arsDetail/?title=36>
- [Arizona Department of Health Services](https://azdhs.gov/preparedness/epidemiology-disease-control/food-safety-environmental-services/index.php#cottage-food) — <https://azdhs.gov/preparedness/epidemiology-disease-control/food-safety-environmental-services/index.php#cottage-food>
- [AZDHS Cottage Food Program](https://www.azdhs.gov/preparedness/epidemiology-disease-control/food-safety-environmental-services/cottage-food-program/index.php) — <https://www.azdhs.gov/preparedness/epidemiology-disease-control/food-safety-environmental-services/cottage-food-program/index.php>
- [A.R.S. § 36-932 labeling](https://www.azleg.gov/ars/36/00932.htm) — <https://www.azleg.gov/ars/36/00932.htm>
- [Arizona extension](https://extension.arizona.edu/sites/extension.arizona.edu/files/pubs/az1633-2018.pdf) — <https://extension.arizona.edu/sites/extension.arizona.edu/files/pubs/az1633-2018.pdf>

Selling dried sourdough starter in Arkansas

Last verified 2026-10-15. Not legal advice. Confirm with Arkansas Department of Health and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Not named — general non-TCS path — confirm

The Arkansas Food Freedom Act (Act 1040 of 2021) covers homemade food that is not potentially hazardous. ADH / UAEX homemade-food guidance discusses dried and dehydrated products and baking mixes as non-TCS examples. Dried starter is not named in the act. Confirm with ADH that a homemade dried culture is a homemade food under the current guide — do not treat the May 'explicitly allows' sentence as a statute quote.

Quick facts

- Law: Arkansas Food Freedom Act (SB 248 / Act 1040)
- Statute: A.C.A. §20-57-201 (Act 1040 of 2021)
- Agency: Arkansas Department of Health
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Retail and wholesale sales are allowed so long as the product is sold to an informed end consumer who can see the product label; sales to businesses for ingredient use or gift resale are not permitted.

County zoning and market rules still apply.

Labeling

Labels must include the producer's name, address, and phone number (or a state ag department ID number as an alternative), and all required product information. Online listings must display the same labeling information. Acidified foods require a unique batch number on

labels.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [Arkansas Act 1040 of 2021 \(PDF\)](https://www.arkleg.state.ar.us/Acts/Document?type=pdf&act;=1040&ddBienniumSession;=2021%2F2021R) — <https://www.arkleg.state.ar.us/Acts/Document?type=pdf&act;=1040&ddBienniumSession;=2021%2F2021R>
- [A.C.A. §20-57-201 \(Act 1040 of 2021\)](https://www.arkleg.state.ar.us/Acts/Document?type=pdf&act;=1040&ddBienniumSession;=2021%2F2021R) — <https://www.arkleg.state.ar.us/Acts/Document?type=pdf&act;=1040&ddBienniumSession;=2021%2F2021R>
- [Arkansas Department of Health](https://www.healthy.arkansas.gov/programs-services/topics/cottage-food) — <https://www.healthy.arkansas.gov/programs-services/topics/cottage-food>
- [UAEX Food Freedom Act](https://www.uaex.uada.edu/business-communities/local-foods/AR-food-freedom-act.aspx) — <https://www.uaex.uada.edu/business-communities/local-foods/AR-food-freedom-act.aspx>
- [Arkansas extension](https://www.uaex.uada.edu/farm-ranch/special-programs/value-added-food-program/cottage-food.aspx) — <https://www.uaex.uada.edu/farm-ranch/special-programs/value-added-food-program/cottage-food.aspx>

Selling dried sourdough starter in California

Last verified 2026-10-15. Not legal advice. Confirm with California Department of Public Health and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Dry mix / non-TCS list supports — confirm

CDPH's Approved Cottage Foods List includes a 'Dried, Dehydrated, and Freeze-Dried Foods' category with baking mixes as an example. Health & Safety Code § 114365.5 also lists dry baking mixes. Dried sourdough starter is not named. A fully dried flour mix may fit that category — ask your county environmental health department (CDPH does not register CFOs). CDPH posted an October 2026 notice to amend the list; re-check the live PDF before you sell.

Quick facts

- Law: California Homemade Food Act (AB 1616, amended AB 1144/AB 831)
- Statute: Cal. Health & Safety Code §113758
- Agency: California Department of Public Health
- Sales cap: Class A \$88,878 / Class B \$177,756 (2026 CPI-adjusted; confirm CDPH 2026 sales-limit PDF)

HSC § 113758 sets the statutory bases at \$75,000 (Class A) and \$150,000 (Class B), adjusted annually for California CPI. County and UCANR materials that reprint the 2026 CDPH sheet use \$88,878 / \$177,756. The May 2026 guide still printed the \$75,000 / \$150,000 bases. Open the current CDPH 'Adjusted Gross Annual Sales Limit 2026' PDF linked from the Cottage Food Operations page — we could not fetch a stable PDF URL on 2026-10-15.

- Registration: Registration required (statute row): County EH — not CDPH.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): Yes (specific course).

Where in-state sales usually go

From the Crosodo statute row: Class B permit holders may sell indirectly through retail stores and restaurants statewide; Class A registrants are limited to direct sales only and may not sell through any retail or wholesale venue.

County zoning and market rules still apply.

Labeling

Labels must include the county name, permit or registration number, and the statement 'Made in a Home Kitchen' or 'Repackaged in a Home Kitchen.' Wherever the CFO advertises to the public (including websites and social media), all three of these items must be included.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [CDPH Approved Cottage Food List \(PDF\)](https://www.cdph.ca.gov/Programs/CEH/DFDCS/CDPH%20Document%20Library/FDB/FoodSafetyProgram/CottageFood/ApprovedCottageFoodsList.pdf) — <https://www.cdph.ca.gov/Programs/CEH/DFDCS/CDPH%20Document%20Library/FDB/FoodSafetyProgram/CottageFood/ApprovedCottageFoodsList.pdf>
- [Cal. Health & Safety Code §113758](https://leginfo.legislature.ca.gov/faces/codes_displaySection.xhtml?lawCode=HSC§ionNum;=113758) — https://leginfo.legislature.ca.gov/faces/codes_displaySection.xhtml?lawCode=HSC§ionNum;=113758
- [California Department of Public Health](https://www.cdph.ca.gov/Programs/CEH/DFDCS/CDPH%20Document%20Library/FDB/FoodSafetyProgram/Cottage%20Food%20Operations/CFO_Faq.pdf) — https://www.cdph.ca.gov/Programs/CEH/DFDCS/CDPH%20Document%20Library/FDB/FoodSafetyProgram/Cottage%20Food%20Operations/CFO_Faq.pdf
- [CDPH Cottage Food Operations](https://www.cdph.ca.gov/Programs/CEH/DFDCS/Pages/FDBPrograms/FoodSafetyProgram/CottageFoodOperations.aspx) — <https://www.cdph.ca.gov/Programs/CEH/DFDCS/Pages/FDBPrograms/FoodSafetyProgram/CottageFoodOperations.aspx>
- [HSC § 114365.5](https://leginfo.legislature.ca.gov/faces/codes_displaySection.xhtml?lawCode=HSC§ionNum;=114365.5) — https://leginfo.legislature.ca.gov/faces/codes_displaySection.xhtml?lawCode=HSC§ionNum;=114365.5
- [California extension](https://ucanr.edu/site/agriculture-ombudsperson/cottage-food-operations) — <https://ucanr.edu/site/agriculture-ombudsperson/cottage-food-operations>

Selling dried sourdough starter in Colorado

Last verified 2026-10-15. Not legal advice. Confirm with Colorado Department of Public Health and Environment and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Dry mix / non-TCS list supports — confirm

CRS § 25-4-1614 currently allows flour, baked goods, and other nonpotentially hazardous foods. Crosodo's regulations library (as of 2026-10-12) records TCS foods as not allowed on the cottage path today. Dried starter is not named. A fully dried, non-TCS flour culture may fit 'other nonpotentially hazardous foods' — confirm with CDPHE. Do not treat 2027 Tamale Act foods as today's list.

Quick facts

- Law: Colorado Cottage Foods Act
- Statute: C.R.S. §25-4-1614
- Agency: Colorado Department of Public Health and Environment
- Sales cap: \$10,000 net per eligible product per calendar year (through 2026-12-31)

Regulations library row co-cottage-sales-cap-current: \$10,000 per product per year through 2026-12-31. The Tamale Act (HB26-1033) moves the statewide cottage cap to \$150,000 gross per calendar year on 2027-01-01. That is not today's rule. See the Colorado Tamale Act Journal posts.

- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): Upon-complaint.
- Training: Food-handler training (statute row): Yes (specific course).

Where in-state sales usually go

From the Crosodo statute row: Products cannot be resold; producers must sell directly to consumers but may designate a representative to sell on their behalf. Sales through restaurants or retail stores are not permitted, though the health department may allow direct sales at those locations on a case-by-case basis.

County zoning and market rules still apply.

Labeling

Labels must include the product name, producer's name and address, phone number or email, and the statement: 'This product was produced in a home kitchen that is not subject to state licensure or inspection. This product is not intended for resale.' A sign with this same statement must be displayed at the point of sale.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [CDPHE cottage foods](https://cdphe.colorado.gov/cottage-foods) — <https://cdphe.colorado.gov/cottage-foods>
- [C.R.S. §25-4-1614](https://leg.colorado.gov/sites/default/files/2022a_158_signed.pdf) — https://leg.colorado.gov/sites/default/files/2022a_158_signed.pdf
- [Colorado Department of Public Health and Environment](https://cdphe.colorado.gov/cottage-foods) — <https://cdphe.colorado.gov/cottage-foods>
- [CRS § 25-4-1614 \(Justia\)](https://law.justia.com/codes/colorado/title-25/disease-control/article-4/part-16/section-25-4-1614/) — <https://law.justia.com/codes/colorado/title-25/disease-control/article-4/part-16/section-25-4-1614/>
- [Tamale Act 2027-ready post](https://crosodo.com/blog/colorado-tamale-act-2027-ready) — <https://crosodo.com/blog/colorado-tamale-act-2027-ready>
- [Colorado extension](https://extension.colostate.edu/topic-areas/nutrition-food-safety-health/cottage-foods/) — <https://extension.colostate.edu/topic-areas/nutrition-food-safety-health/cottage-foods/>

Selling dried sourdough starter in Connecticut

Last verified 2026-10-15. Not legal advice. Confirm with Connecticut Department of Consumer Protection and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Dry mix / non-TCS list supports — confirm

Connecticut DCP publishes an accepted cottage-food products list. Crosodo's statute row says allowed foods include dried goods and other non-PHF items from that list. Dried starter is not named on the statute. Open the live DCP accepted-products page and confirm a dried culture before you apply for the cottage food operator license.

Quick facts

- Law: Connecticut Cottage Food Operation Law (PA 18-141)
- Statute: Conn. Gen. Stat. §21a-62a
- Agency: Connecticut Department of Consumer Protection
- Sales cap: \$50,000 annual (statute row)
- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): Yes.
- Training: Food-handler training (statute row): Yes (specific course).

Where in-state sales usually go

From the Crosodo statute row: Indirect sales through retail stores, restaurants, or wholesale are not permitted; mail order and third-party delivery services are prohibited; only the producer or their designee may deliver within Connecticut.

County zoning and market rules still apply.

Labeling

Labels must use the physical home address (not a P.O. box), include all standard label information, and be on large items (e.g., wedding cakes) when delivering with the invoice.

License must be displayed at all points of sale.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- CT DCP accepted cottage food products — <https://portal.ct.gov/dcp/knowledge-base/articles/cottage-foods/accepted-cottage-food-products>
- Conn. Gen. Stat. §21a-62a — https://www.cga.ct.gov/current/pub/chap_417.htm#sec_21a-62a
- Connecticut Department of Consumer Protection — <https://portal.ct.gov/DCP/Food-and-Standards-Division/Cottage-Foods>
- CT DCP cottage foods — <https://portal.ct.gov/dcp/knowledge-base/categories/food-and-standards/cottage-foods>
- Connecticut extension — <https://portal.ct.gov/-/media/DCP/food-and-standards/Cottage-Food-Operator-Information-Sheet>

Selling dried sourdough starter in Delaware

Last verified 2026-10-15. Not legal advice. Confirm with Delaware Department of Health and Social Services and your county office.

Dried starter vs baked goods

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Official read

Not named — general non-TCS path — confirm

Delaware cottage food regulations (16 Del. Admin. Code § 4458A) cover non-potentially-hazardous foods from a registered cottage food establishment. Dried starter is not named. Confirm with the Division of Public Health that a homemade dried culture is an allowed cottage food before you register. The May guide treated the answer as a flat yes; that is more than the regulation text we can quote.

Quick facts

- Law: State of Delaware Cottage Food Regulations (16 Del. Admin. Code 4458A §§ 1-9)
- Statute: 16 Del. Admin. Code 4458A
- Agency: Delaware Department of Health and Social Services
- Sales cap: No published annual sales cap (prior \$25,000 cap removed)
- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): Yes.
- Training: Food-handler training (statute row): Yes (specific course).

Where in-state sales usually go

From the Crosodo statute row: Delaware prohibits sales at restaurants, retail stores, and online; only direct in-person sales at home, farmers markets, and events are permitted.

County zoning and market rules still apply.

Labeling

Labels must include the town or city (format: 'City, Delaware'), either an email address or phone number, product name, ingredients in descending order of weight, and net weight/volume. Home address on label was removed as a requirement in December 2023.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- Delaware DPH cottage food page — <https://www.dhss.delaware.gov/dhss/dph/hsp/cottagefood.html>
- 16 Del. Admin. Code 4458A — <https://delcode.delaware.gov/title16/c001/index.html>
- Delaware Department of Health and Social Services — <https://www.dhss.delaware.gov/dhss/dph/hsp/cottagefood.html>
- Delaware extension — <https://www.udel.edu/canr/cooperative-extension/>

Selling dried sourdough starter in Florida

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Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Not named — general non-TCS path — confirm

Fla. Stat. § 500.80 uses a non-TCS standard: cottage food is food that does not require time or temperature control for safety. FDACS cottage-food pages give examples (baked goods, dried goods, jams). Dried starter is not named. A fully dried culture is typically non-TCS — confirm with FDACS rather than analogizing to 'dry herbs' the way the May draft did.

Quick facts

- Law: Florida Statutes §500.80 (Cottage food operations), Title XXXIII, Chapter 500 (Food Products)
- Statute: Fla. Stat. §500.80
- Agency: Florida Department of Agriculture and Consumer Services
- Sales cap: \$250,000 annual (statute row)
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): Upon-complaint.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Florida prohibits wholesale sales but allows online, mail-order, and in-person sales including delivery to consumers; state law preempts local restrictions on cottage food operations.

County zoning and market rules still apply.

Labeling

Labels must include the name and address of the cottage food operation, product name, ingredients in descending order by weight, net weight or volume, allergen information per federal requirements, and the statement 'Made in a cottage food operation that is not

subject to Florida's food safety regulations' in at least 10-point contrasting type.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- FDACS Cottage Foods — <https://www.fdacs.gov/Business-Services/Food/Food-Establishments/Cottage-Foods>
- Fla. Stat. §500.80 — http://www.leg.state.fl.us/statutes/index.cfm?App_mode=Display_Statute&URL;=0500-0599/0500/Sections/0500.80.html
- Florida Department of Agriculture and Consumer Services — <https://www.fdacs.gov/Business-Services/Food/Cottage-Foods>
- Fla. Stat. § 500.80 — http://www.leg.state.fl.us/statutes/index.cfm?App_mode=Display_Statute&URL;=0500-0599/0500/Sections/500.80.html
- Florida extension — <https://edis.ifas.ufl.edu/publication/FY1396>

Selling dried sourdough starter in Georgia

Last verified 2026-10-15. Not legal advice. Confirm with Georgia Department of Agriculture and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Dry mix / non-TCS list supports — confirm

HB 398 (effective July 1, 2025) moved Georgia to a broad non-potentially-hazardous homemade-food rule (O.C.G.A. § 26-2-470 et seq.). Dry goods are in the Crosodo statute summary. Dried starter is not named. Confirm with GDA. Crosodo's statute notes say HB 398 also speaks to interstate cottage sales — that does not replace FDA interstate rules. Confirm both with GDA.

Quick facts

- Law: Georgia Code O.C.G.A. §§26-2-470 through 26-2-478 (enacted by HB 398, 2025); formerly Georgia Rules and Regulations Chapter 40-7-19 (Cottage Food Regulations)
- Statute: O.C.G.A. §26-2-470 et seq. (eff. July 2025); prior: GA R&R 40-7-19
- Agency: Georgia Department of Agriculture
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): Upon-complaint.
- Training: Food-handler training (statute row): Yes (specific course).

Where in-state sales usually go

From the Crosodo statute row: As of July 1, 2025 (HB 398), Georgia allows wholesale, online, retail store, restaurant, and mail-order sales; third-party sellers must display cottage food products separately and label the section as products from residential kitchens exempt from state inspection.

County zoning and market rules still apply.

Labeling

Labels must include the business name, address or GDA-issued identification number, phone number, and the statement 'This product was produced at a residential property that is exempt from state inspection. This product may contain allergens.' in at least 10-point type. Operators may obtain a GDA identifier in lieu of a home address.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [Georgia Department of Agriculture — cottage food](https://agr.georgia.gov/cottage-food) — <https://agr.georgia.gov/cottage-food>
- [O.C.G.A. §26-2-470 et seq. \(eff. July 2025\); prior: GA R&R 40-7-19](https://law.justia.com/codes/georgia/2020/title-26/chapter-2/) — <https://law.justia.com/codes/georgia/2020/title-26/chapter-2/>
- [Georgia Department of Agriculture](https://agr.georgia.gov/cottage-food-program) — <https://agr.georgia.gov/cottage-food-program>
- [GA Rules 40-7-19 \(legacy cottage rules\)](https://rules.sos.ga.gov/gac/40-7-19) — <https://rules.sos.ga.gov/gac/40-7-19>
- [Georgia extension](https://extension.uga.edu/publications/detail.html?number=B1418) — <https://extension.uga.edu/publications/detail.html?number=B1418>

Selling dried sourdough starter in Hawaii

Last verified 2026-10-15. Not legal advice. Confirm with Hawaii Department of Health and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Unverified product-list fact — confirm with the office

Hawaii's published path is a home-bakery / homemade-food permit through the Department of Health, not a classic cottage-food exemption. Dried starter is not named on the page we have. Do not treat the May 'yes, it fits as a dry mix' sentence as a DOH quote. Call the Sanitation Branch and ask whether a dried culture is a permitted homemade food.

Quick facts

- Law: Hawaii Administrative Rules Title 11, Chapter 50 (Food Safety Code), §11-50-3 (Permits, special events, homemade food products and hand-pounded poi, and exemptions)
- Statute: HAR §11-50-3
- Agency: Hawaii Department of Health
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): Upon-complaint.
- Training: Food-handler training (statute row): Yes (specific course).

Where in-state sales usually go

From the Crosodo statute row: Hawaii prohibits online sales, mail order, consignment, wholesale, restaurant, and retail store sales; only in-person direct sales at home, farmers markets, roadside stands, and events are allowed.

County zoning and market rules still apply.

Labeling

Labels must include the statement 'Made in a home kitchen not routinely inspected by the Department of Health,' the common product name, an ingredient list in descending order by weight (for multi-ingredient products), and the operator's name and contact information

(address, email, or phone; PO boxes are allowed).

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- Hawaii DOH home bakery permit — <https://health.hawaii.gov/san/home-bakery-permit/>
- HAR §11-50-3 — https://www.capitol.hawaii.gov/hrscurrent/Vol06_Ch0321-0344/HRS0321/HRS_0321-0030_0005.htm
- Hawaii Department of Health — <https://health.hawaii.gov/san/home-bakery-permit/>
- Hawaii extension — <https://www.ctahr.hawaii.edu/Site/CooperativeExtension.aspx>

Selling dried sourdough starter in Idaho

Last verified 2026-10-15. Not legal advice. Confirm with Idaho Department of Health and Welfare and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Not named — general non-TCS path — confirm

Idaho cottage-food rules cover non-TCS foods from a home kitchen. District health pages discuss shelf-stable dry mixes and seasonings. Dried starter is not named in the state statute row. Confirm with your public health district.

Quick facts

- Law: Idaho Administrative Procedure Act Rule 16.02.19 (Idaho Food Code), cottage food exemption provisions; see also Idaho Code Title 22, Chapter 13 (Idaho Food Freedom Act, proposed 2012 but not enacted as separate statute)
- Statute: IDAPA 16.02.19 (Idaho Food Code, cottage food provisions)
- Agency: Idaho Department of Health and Welfare
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Idaho prohibits wholesale, restaurant, and retail store sales; only direct-to-consumer in-person sales at home, farmers markets, events, online (pickup/delivery), and roadside stands are allowed.

County zoning and market rules still apply.

Labeling

Products must be labeled with the statement 'The food was prepared in a home kitchen that is not subject to regulation and inspection by the regulatory authority; and the food may contain allergens.' A placard at the point of sale is an acceptable alternative to labeling

individual packages.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- Idaho DHW cottage food operations — <https://healthandwelfare.idaho.gov/services-programs/food-safety/cottage-food-operations>
- IDAPA 16.02.19 (Idaho Food Code, cottage food provisions) — <https://adminrules.idaho.gov/rules/current/16/160219.pdf>
- Idaho Department of Health and Welfare — <https://healthandwelfare.idaho.gov/services-programs/food-safety/cottage-food-operations>
- Idaho extension — <https://www.uidaho.edu/extension/>

Selling dried sourdough starter in Illinois

Last verified 2026-10-15. Not legal advice. Confirm with Illinois Department of Public Health and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Not named — general non-TCS path — confirm

Illinois cottage-food law allows a wide set of homemade foods with a specific prohibited list (IDPH). Dried starter is not named. If it is not on the prohibited list and is non-TCS, bakers often treat it as in scope — that is not an IDPH quote. Confirm with IDPH / your local health department.

Quick facts

- Law: Illinois Compiled Statutes 410 ILCS 625/4, Food Handling Regulation Enforcement Act, Section 4 (Cottage food operation); as amended by Public Act 102-0633 (SB 2007, eff. January 2022) and Public Act 103-0903 (SB 2617, eff. January 2025)
- Statute: 410 ILCS 625/4 (Food Handling Regulation Enforcement Act, §4)
- Agency: Illinois Department of Public Health
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): Upon-complaint.
- Training: Food-handler training (statute row): Yes (specific course).

Where in-state sales usually go

From the Crosodo statute row: Illinois prohibits sales to restaurants, retail stores, and wholesale; direct in-state sales are allowed anywhere including home, online, farmers markets, events, and roadside stands; non-perishable items may be shipped within Illinois only.

County zoning and market rules still apply.

Labeling

Labels must include the product name, ingredients in descending order by weight, allergen information, net weight/volume, the city/unit of local government name, and the point-of-sale notice: 'This product was produced in a home kitchen not inspected by a health department that may also process common food allergens.' Products must be pre-packaged in the home kitchen; exceptions (e.g., wedding cakes) require local health department approval.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [IDPH cottage food](https://dph.illinois.gov/topics-services/food-safety/cottage-food.html) — <https://dph.illinois.gov/topics-services/food-safety/cottage-food.html>
- [410 ILCS 625/4 \(Food Handling Regulation Enforcement Act, §4\)](https://www.ilga.gov/legislation/ilcs/ilcs3.asp?ActID=2625&ChapterID=35) — <https://www.ilga.gov/legislation/ilcs/ilcs3.asp?ActID=2625&ChapterID=35>
- [Illinois Department of Public Health](https://dph.illinois.gov/topics-services/food-safety/cottage-food.html) — <https://dph.illinois.gov/topics-services/food-safety/cottage-food.html>
- [Illinois extension](https://extension.illinois.edu/sites/default/files/2025-04/accessibledocuments/cottage-food-guide.pdf) — <https://extension.illinois.edu/sites/default/files/2025-04/accessibledocuments/cottage-food-guide.pdf>

Selling dried sourdough starter in Indiana

Last verified 2026-10-15. Not legal advice. Confirm with Indiana State Department of Health and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Dry mix / non-TCS list supports — confirm

Indiana home-based vendor law (IC 16-42-5.3, plus HEA 1424 / P.L. 163 of 2026) allows most nonperishable foods, including dried goods. Dried starter is not named. Confirm with the Indiana Department of Health home-based vendor page. HEA 1424 added a homestead / small-farm vendor path — read that statute before you assume the old vendor rules still apply to you.

Quick facts

- Law: Indiana Code Title 16, Article 42, Chapter 5.3 — Home Based Food Products (enacted as HEA 1149, 2022; prior law under Chapter 5.2) Additional homestead vendor / small farm vendor path added by HEA 1424 / Public Law 163 (2026).
- Statute: Ind. Code §16-42-5.2
- Agency: Indiana State Department of Health
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): Upon-complaint.
- Training: Food-handler training (statute row): Yes (specific course).

Where in-state sales usually go

From the Crosodo statute row: Sales to restaurants, retail stores, and wholesale are prohibited; producers may sell at events, farmers markets, home, online, and roadside stands only.

County zoning and market rules still apply.

Labeling

Labels or point-of-sale signs must include: business name, home address, product name, date produced, ingredients, and the statement 'This product is home produced and processed and the production area has not been inspected by the state department of health. NOT FOR RESALE.' Net weight/count is also required.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [Indiana IDOH home-based vendor](https://www.in.gov/health/food-protection/home-based-vendor-(cottage-foods) — [https://www.in.gov/health/food-protection/home-based-vendor-\(cottage-foods](https://www.in.gov/health/food-protection/home-based-vendor-(cottage-foods)
- [Ind. Code §16-42-5.2](http://iga.in.gov/laws/2022/ic/titles/016/articles/042/chapters/005.2) — <http://iga.in.gov/laws/2022/ic/titles/016/articles/042/chapters/005.2>
- [Indiana State Department of Health](https://www.in.gov/health/food-protection/home-based-vendor-(cottage-foods) — [https://www.in.gov/health/food-protection/home-based-vendor-\(cottage-foods](https://www.in.gov/health/food-protection/home-based-vendor-(cottage-foods)
- [Indiana extension](https://extension.purdue.edu/foodlink/) — <https://extension.purdue.edu/foodlink/>

Selling dried sourdough starter in Iowa

Last verified 2026-10-15. Not legal advice. Confirm with Iowa Department of Inspections and Appeals and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Not named — general non-TCS path — confirm

Iowa's homemade / cottage path (DIA) is built around non-TCS food. Dried starter is not named. There is a separate Home Food Processing Establishment license for other foods. Confirm with DIA which path — if any — covers a dried culture.

Quick facts

- Law: Iowa Code Chapter 137F — Food Establishments and Food Processing Plants, Section 137F.20 — Cottage Food Requirements
- Statute: Iowa Code §137F.1 / §137F.20
- Agency: Iowa Department of Inspections and Appeals
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Cottage food direct-to-consumer sales only; however, a separate Home Food Processing Establishment (HFPE) license allows indirect retail and wholesale sales of almost any food including perishables.

County zoning and market rules still apply.

Labeling

Labels must include: name and address (or phone or email) of the producer, common name of the food, ingredients in descending order of predominance, and the statement 'This product was produced at a residential property that is exempt from state licensing and inspection.' Major allergens must also be identified on the label.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- Iowa DIA home food establishment — <https://dia.iowa.gov/food-safety/home-food-establishment>
- Iowa Code §137F.1 / §137F.20 — <https://www.legis.iowa.gov/docs/code/137F.pdf>
- Iowa Department of Inspections and Appeals — <https://dia.iowa.gov/food-safety/home-food-establishment>
- Iowa extension — <https://store.extension.iastate.edu/Product/Iowa-Home-Food-Processing-Establishments>

Selling dried sourdough starter in Kansas

Last verified 2026-10-15. Not legal advice. Confirm with Kansas Department of Agriculture and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Named in official guidance

KSU Extension MF3138, Foods Sold Directly to Consumers in Kansas, lists 'dehydrated sourdough starter' under grain products next to home-ground flour, cornmeal, popcorn, and intact grain. That is the only official source we opened that uses those words. The direct-to-consumer exemption (K.S.A. 65-689(d)(4)) still requires direct sales. Confirm you are on that exemption, not a licensed food-processing path, before you wholesale.

Quick facts

- Law: Kansas Statutes Annotated §65-689(d)(4) — Food Establishment License Exceptions (Cottage Food Exemption); accompanied by Kan. Admin. Regs. §4-28-33
- Statute: K.S.A. §65-657
- Agency: Kansas Department of Agriculture
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): Upon-complaint.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Indirect sales to restaurants, retail stores, or wholesale are not allowed under the exemption; producers needing wholesale or retail channels must obtain a KDA food processing license.

County zoning and market rules still apply.

Labeling

Labels must include: business address, business name, ingredients, net amount/weight, and product name. No specific 'not inspected' statement is required by state law, though KDA

guidance recommends it.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [KSU Extension MF3138 \(PDF\)](https://bookstore.ksre.k-state.edu/pubs/foods-sold-directly-to-consumers-in-kansas-regulations-and-food-safety-best-practices_MF3138.pdf) — https://bookstore.ksre.k-state.edu/pubs/foods-sold-directly-to-consumers-in-kansas-regulations-and-food-safety-best-practices_MF3138.pdf
- [K.S.A. §65-657](https://www.ksrevisor.org/statutes/chapters/ch65/065_006_0057.html) — https://www.ksrevisor.org/statutes/chapters/ch65/065_006_0057.html
- [Kansas Department of Agriculture](https://agriculture.ks.gov/divisions-programs/dairy-food-safety/cottage-food) — <https://agriculture.ks.gov/divisions-programs/dairy-food-safety/cottage-food>
- [KDA Food Safety and Lodging](https://agriculture.ks.gov/divisions-programs/dairy-food-safety/cottage-food) — <https://agriculture.ks.gov/divisions-programs/dairy-food-safety/cottage-food>
- [Kansas extension](https://www.ksre.k-state.edu/foodsafety/topics/cottage-food.html) — <https://www.ksre.k-state.edu/foodsafety/topics/cottage-food.html>

Selling dried sourdough starter in Kentucky

Last verified 2026-10-15. Not legal advice. Confirm with Kentucky Department for Public Health and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Dry mix / non-TCS list supports — confirm

KRS 217.015(56) defines a home-based processor as a person who produces non-potentially hazardous foods, including dried herbs, spices, nuts, roasted coffee, candy, dried grains, jams, bread, and cookies, with gross income of no more than \$60,000 from those products. Dried starter is not named. Dried grains is the closest official class. Register with CHFS. Confirm the product.

Quick facts

- Law: Kentucky Revised Statutes §217.136 — Home-Based Food Processors; Exemption from Permit Requirement and Fair Packaging and Labeling Laws (§217.137 addresses home-based microprocessors)
- Statute: KRS §217.137
- Agency: Kentucky Department for Public Health
- Sales cap: \$60,000 gross annual income from the products (KRS 217.015(56))

The May 2026 guide printed \$25,000. The statutory definition is \$60,000. CHFS home-based processing updates repeat the \$60,000 figure. KRS 217.136 was amended effective July 15, 2026 (2026 Ky. Acts ch. 52) — the amendment we opened is about cosmetics/lard, not a new cap.

- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): Upon-complaint.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Sales limited to direct-to-consumer only within Kentucky — from home (pickup or delivery), markets, roadside stands, community events, and online; shipping outside Kentucky is prohibited, and sales to restaurants or retail stores for resale are not allowed.

County zoning and market rules still apply.

Labeling

Labels must include: name and address of home-based processing operation, common/usual name of food product, ingredients in descending order by weight, net weight/volume or count, date processed, allergen information, and the statement 'This product is home-produced and processed' in 10-point type.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- KRS 217.136 (home-based processors) — <https://apps.legislature.ky.gov/law/statutes/statute.aspx?id=57382>
- KRS §217.137 — <https://apps.legislature.ky.gov/law/statutes/statute.aspx?id=44478>
- Kentucky Department for Public Health — <https://www.chfs.ky.gov/agencies/dph/dphps/fsb/Pages/cottage-foods.aspx>
- CHFS home-based processing — <https://chfs.ky.gov/agencies/dph/dphps/fsb/Pages/homebasedprocessing.aspx>
- CHFS HBP updates PDF — <https://www.chfs.ky.gov/agencies/dph/dphps/fsb/FSDocs/hbpupdates.pdf>
- Kentucky extension — <https://www.uky.edu/foodscience/cottage-foods>

Selling dried sourdough starter in Louisiana

Last verified 2026-10-15. Not legal advice. Confirm with Louisiana Department of Health and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Dry mix / non-TCS list supports — confirm

La. R.S. 40:4.9 lists low-risk homemade foods, including dried mixes, and excludes animal muscle/fish protein. Dried starter is not named; dried mixes is the official class. HB 403 / Act 801 (2026) raised the low-risk exemption ceiling from \$30,000 to \$100,000 effective August 1, 2026. Breads/cakes/cookies/pies have a separate direct-sale rule in the same section. Confirm with LDH which sentence applies to a dried culture.

Quick facts

- Law: Louisiana Revised Statutes §40:4.9 — Low-Risk Foods; Preparation in Home for Public Consumption (operative provision; §40:4.13 citation in input may reference a related or renamed section)
- Statute: La. R.S. §40:4.13
- Agency: Louisiana Department of Health
- Sales cap: \$100,000 gross annual sales for the low-risk homemade-food exemption (Act 801, eff. Aug. 1, 2026)

The May 2026 guide printed \$30,000. Act 801 (HB 403) changed R.S. 40:4.9(B) to \$100,000 effective August 1, 2026. The legislature site digest we opened still has to be read against the enrolled chapter.

- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Most low-risk foods may be sold indirectly (to restaurants, retail stores), but breads, cakes, cookies, and pies specifically may NOT be sold to any retail business or individual for resale — they are direct-to-consumer only.

County zoning and market rules still apply.

Labeling

Labels must clearly indicate that the food was not produced in a licensed or regulated facility. Producers must also obtain and display a local sales tax certificate from the parish where they sell before selling any products.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [La. R.S. 40:4.9](https://www.legis.la.gov/legis/law.aspx?d=98431) — <https://www.legis.la.gov/legis/law.aspx?d=98431>
- [La. R.S. §40:4.13](https://www.legis.la.gov/Legis/Law.aspx?d=98863) — <https://www.legis.la.gov/Legis/Law.aspx?d=98863>
- [Louisiana Department of Health](https://ldh.la.gov/page/cottage-food-laws) — <https://ldh.la.gov/page/cottage-food-laws>
- [HB 403 / Act 801 résumé digest](https://legis.la.gov/LEGIS/ViewDocument.aspx?d=1484775) — <https://legis.la.gov/LEGIS/ViewDocument.aspx?d=1484775>
- [LDH cottage food laws](https://ldh.la.gov/page/cottage-food-laws) — <https://ldh.la.gov/page/cottage-food-laws>
- [Louisiana extension](https://www.lsuagcenter.com/topics/food_health/food/preservation) — https://www.lsuagcenter.com/topics/food_health/food/preservation

Selling dried sourdough starter in Maine

Last verified 2026-10-15. Not legal advice. Confirm with Maine Department of Agriculture, Conservation and Forestry and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Unverified product-list fact — confirm with the office

Maine's published path is a Home Food Processor license through DACF, not a no-permit cottage list. Dried starter is not named on the page we have. The May Yes is not an agency quote. Ask DACF Quality Assurance & Regulations whether a dried culture is a home-food-processor product.

Quick facts

- Law: Maine Revised Statutes Title 7, Chapter 8-F — Direct Producer-to-Consumer Transactions (Food Sovereignty Act), Sections 282–285; originally enacted PL 2017, c. 314, last amended PL 2025, c. 309
- Statute: 7 M.R.S.A. §282 (Food Sovereignty Act)
- Agency: Maine Department of Agriculture, Conservation and Forestry
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): Yes.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Under the statewide Home Food Processor License, producers may sell at any venue including restaurants, retail stores, farmers markets, and online, with no sales limit; indirect wholesale and retail channels are allowed once licensed and kitchen-inspected.

County zoning and market rules still apply.

Labeling

Under the statewide license, label requirements apply for packaged products sold away from the home; however, no label is required for products sold directly from the producer's home. Labels for retail/market sales must include standard food labeling information. The Food Sovereignty Act municipal ordinance pathway may have different local requirements.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [Maine DACF home food processor](https://www.maine.gov/dacf/qar/inspection/home_food_processor.shtml) — https://www.maine.gov/dacf/qar/inspection/home_food_processor.shtml
- [7 M.R.S.A. §282 \(Food Sovereignty Act\)](https://legislature.maine.gov/statutes/7/title7sec282.html) — <https://legislature.maine.gov/statutes/7/title7sec282.html>
- [Maine Department of Agriculture, Conservation and Forestry](https://www.maine.gov/dacf/qar/inspection/home_food_processor.shtml) — https://www.maine.gov/dacf/qar/inspection/home_food_processor.shtml
- [Maine extension](https://extension.umaine.edu/food-health/food-preservation/) — <https://extension.umaine.edu/food-health/food-preservation/>

Selling dried sourdough starter in Maryland

Last verified 2026-10-15. Not legal advice. Confirm with Maryland Department of Health and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Not on the published closed list — confirm

MDH Guidelines for Cottage Food Businesses (2025 PDF, still posted) print a \$50,000 cap and attach Appendix A (allowable) and Appendix B (not allowed). Appendix A includes sourdough bread and repackaged commercial spice/tea blends. It does not list homemade dry baking mix or dried starter. Appendix B bars freeze-dried products (except commercial candy) and homemade dehydrating of fruits, pasta, herbs, and vegetables. Dried starter is not named as allowed or banned. Do not invent a No from Appendix B's herb/vegetable line, and do not invent a Yes from 'sourdough bread.' Confirm the product with MDH. From October 1, 2026 the statutory cottage-food revenue maximum is \$100,000 (Chapter 320 / HB0535).

Quick facts

- Law: Code of Maryland Regulations 10.15.03.27 - Farmer's Market, Bake Sales, and Cottage Food Business
- Statute: MD COMAR 10.15.03.27
- Agency: Maryland Department of Health
- Sales cap: \$100,000 annual revenue from cottage food products (Health-General §21-301(b-1), eff. Oct. 1, 2026)

Through September 30, 2026 the statutory maximum was \$50,000. Chapter 320 takes effect October 1, 2026. The MDH PDF still quotes \$50,000. Regulations library row md-cottage-sales-cap-100000. See the October 1 Journal post.

- Registration: Registration required (statute row): Depends.
- Inspection: Kitchen inspection (statute row): Upon-complaint.
- Training: Food-handler training (statute row): Recommended.

Where in-state sales usually go

From the Crosodo statute row: Sales at retail food stores (indirect) are allowed but require prior submission of labels and documentation of ANSI-accredited food safety course

completion to the Maryland Department of Health before any retail sales can commence. The Department must notify the producer in writing that requirements are met before retail sales begin.

County zoning and market rules still apply.

Labeling

Labels must include: business name and address (or name, phone, and MDH-assigned ID number); product name; ingredients in descending order by weight; net weight or volume; allergen information per federal requirements; nutritional information if any claim is made; and the statement in 10-point or larger type: 'Made by a cottage food business that is not subject to Maryland's food safety regulations.' Retail store labels must additionally include phone number, email address, and date the product was made.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [MDH Cottage Food Guidelines \(2025 PDF\)](https://health.maryland.gov/phpa/OEHFP/OFPCHS/Documents/Updated_CF_Guidelines_2025.pdf) — https://health.maryland.gov/phpa/OEHFP/OFPCHS/Documents/Updated_CF_Guidelines_2025.pdf
- [MD COMAR 10.15.03.27](https://regs.maryland.gov/us/md/exec/comar/10.15.03.27) — <https://regs.maryland.gov/us/md/exec/comar/10.15.03.27>
- [Maryland Department of Health](https://health.maryland.gov/phpa/OEHFP/OFPCHS/Pages/Cottage-Food.aspx) — <https://health.maryland.gov/phpa/OEHFP/OFPCHS/Pages/Cottage-Food.aspx>
- [Chapter 320 enrolled PDF](https://mgaleg.maryland.gov/2026RS/chapters_noln/Ch_320_hb0535T.pdf) — https://mgaleg.maryland.gov/2026RS/chapters_noln/Ch_320_hb0535T.pdf
- [HB0535 bill page](https://mgaleg.maryland.gov/mgawebsite/Legislation/Details/hb0535/?ys=2026rs) — <https://mgaleg.maryland.gov/mgawebsite/Legislation/Details/hb0535/?ys=2026rs>
- [October 1, 2026 cap post](https://crosodo.com/blog/maryland-hb535-october-1-2026) — <https://crosodo.com/blog/maryland-hb535-october-1-2026>
- [COMAR 10.15.03.27](https://www.law.cornell.edu/regulations/maryland/COMAR-10-15-03-27) — <https://www.law.cornell.edu/regulations/maryland/COMAR-10-15-03-27>
- [Maryland extension](https://extension.umd.edu/resource/cottage-food-business-law) — <https://extension.umd.edu/resource/cottage-food-business-law>

Selling dried sourdough starter in Massachusetts

Last verified 2026-10-15. Not legal advice. Confirm with Massachusetts Department of Public Health and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Unverified product-list fact — confirm with the office

Massachusetts uses a residential kitchen permit through local boards of health, not a single statewide cottage list. Dried starter is not named on the Mass.gov residential-kitchen page. The May 'dry goods are allowed' sentence is not a DPH quote we can reuse. Ask your local board of health.

Quick facts

- Law: 105 CMR 590.000: State Sanitary Code Chapter X - Minimum Sanitation Standards for Food Establishments, Section 590.009(D)(2)-(3) Residential Kitchens
- Statute: 105 CMR 590.009(D)
- Agency: Massachusetts Department of Public Health
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): Yes.
- Training: Food-handler training (statute row): Recommended.

Where in-state sales usually go

From the Crosodo statute row: Massachusetts residential kitchens are treated as food establishments, so permitted operators may sell at any venue within the state including restaurants and retail stores, without the wholesale restriction that most cottage food laws impose. Mail order and catering are prohibited. Local boards of health administer permits and may impose additional restrictions.

County zoning and market rules still apply.

Labeling

Labels must include all ingredients in order of amount by volume, a list of allergens, the name of the residential kitchen, address and/or phone number, and a sell-by date if required. Full requirements are governed by 105 CMR 520.000 Massachusetts Labeling Regulations. No specific cottage-food disclaimer statement is required by statute, though local boards of health may impose additional requirements.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [Mass.gov residential kitchen permit](https://www.mass.gov/info-details/residential-kitchen-permit-information) — <https://www.mass.gov/info-details/residential-kitchen-permit-information>
- [105 CMR 590.009\(D\)](https://www.mass.gov/regulations/105-CMR-59000-state-sanitary-code-chapter-x) — <https://www.mass.gov/regulations/105-CMR-59000-state-sanitary-code-chapter-x>
- [Massachusetts Department of Public Health](https://www.mass.gov/info-details/residential-kitchen-permit-information) — <https://www.mass.gov/info-details/residential-kitchen-permit-information>
- [Massachusetts extension](https://ag.umass.edu/sites/ag.umass.edu/files/fact-sheets/pdf/cottage_food_law_basics_-_august_2018_revision.pdf) — https://ag.umass.edu/sites/ag.umass.edu/files/fact-sheets/pdf/cottage_food_law_basics_-_august_2018_revision.pdf

Selling dried sourdough starter in Michigan

Last verified 2026-10-15. Not legal advice. Confirm with Michigan Department of Agriculture and Rural Development and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Dry mix / non-TCS list supports — confirm

MCL 289.4102 cottage-food operations may sell non-potentially hazardous foods. MDARD and the Crosodo statute row include dry goods / dry baking mixes among examples. Dried starter is not named. Confirm with MDARD. Caps: \$50,000 gross, or \$75,000 if every item is priced \$250 or more — those figures come from the statute row, not from a starter-specific rule.

Quick facts

- Law: Michigan Compiled Laws §289.4102 - Cottage Food Operation; Exemption from Licensing and Evaluation Provisions; Requirements (Michigan Food Law, Act 92 of 2000)
- Statute: MCL §289.4102
- Agency: Michigan Department of Agriculture and Rural Development
- Sales cap: \$50,000 annual (statute row)
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Sales through retail stores, restaurants, or wholesale are prohibited. Online sales, mail order, and third-party delivery platform sales (e.g., DoorDash) are allowed in-state only, but require the producer to offer the customer an opportunity to directly interact (face-to-face or virtually) before purchase. A separate \$75,000 cap applies if all products are priced at \$250 or more per item. Honey and maple syrup have a separate exemption permitting indirect retail sales up to \$15,000/year.

County zoning and market rules still apply.

Labeling

Labels must include: business name and address (or name, phone, and registration number); product name; ingredients in descending order by weight; net weight or volume; allergen information per federal requirements; nutritional information if any claim is made; and the statement in at least 11-point font: 'Made in a home kitchen that has not been inspected by the Michigan department of agriculture and rural development.' An optional registration number (from MSU Product Center, one-time fee up to \$50) may replace the home address.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [MDARD cottage foods](https://www.michigan.gov/mdard/food-dairy/cottage-foods) — <https://www.michigan.gov/mdard/food-dairy/cottage-foods>
- [MCL §289.4102](https://www.legislature.mi.gov/Laws/MCL?objectName=MCL-289-4102) — <https://www.legislature.mi.gov/Laws/MCL?objectName=MCL-289-4102>
- [Michigan Department of Agriculture and Rural Development](https://www.michigan.gov/mdard/food-dairy/cottage-foods) — <https://www.michigan.gov/mdard/food-dairy/cottage-foods>
- [Michigan extension](https://www.canr.msu.edu/cottage_food_law) — https://www.canr.msu.edu/cottage_food_law

Selling dried sourdough starter in Minnesota

Last verified 2026-10-15. Not legal advice. Confirm with Minnesota Department of Agriculture and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Not named — general non-TCS path — confirm

Minn. Stat. § 28A.152 cottage-foods exemption covers non-potentially hazardous foods with registration and training. Dry goods (herbs, pasta, spices, coffee) are in the statute summary. Dried starter is not named. Register with MDA and confirm the product.

Quick facts

- Law: Minnesota Statutes §28A.152 - Cottage Foods Exemption
- Statute: Minn. Stat. §28A.152
- Agency: Minnesota Department of Agriculture
- Sales cap: \$78,000 annual (statute row)
- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): Yes.

Where in-state sales usually go

From the Crosodo statute row: Sales are limited to direct-to-consumer channels: community events, farmers markets, from the producer's home, online (in-state delivery by the producer personally or by mail/commercial delivery), and fundraising donations. Restaurants, retail stores, roadside stands, mail order wholesale, and catering are prohibited. All deliveries must be made by the producer personally unless shipped by mail or commercial delivery upon a prior online sale. Home-canned products in the pH/water-activity exemption category (Subd. 1(a)(2)) may not be sold outside of Minnesota.

County zoning and market rules still apply.

Labeling

Labels must accurately reflect: the name and registration number or address of the producer; the date on which the food was prepared; ingredients and any possible allergens; and the statement 'These products are homemade and not subject to state inspection.' At farmers markets and community events, a visible placard with the same statement must be displayed. Online sellers must display the statement on their website. Registration number may substitute for home address.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- Minnesota MDA cottage food registration — <https://www.mda.state.mn.us/food/business/cottage-food-producer-registration>
- Minn. Stat. §28A.152 — <https://www.revisor.mn.gov/statutes/cite/28A.152>
- Minnesota Department of Agriculture — <https://www.mda.state.mn.us/food/business/cottage-food-producer-registration>
- Minnesota extension — <https://extension.umn.edu/safe-food-preparation/cottage-food-safety>

Selling dried sourdough starter in Mississippi

Last verified 2026-10-15. Not legal advice. Confirm with Mississippi State Department of Health and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Dry mix / non-TCS list supports — confirm

Mississippi's cottage / homemade path uses an approved non-TCS list. Crosodo's statute row and MSDH materials include dry baking mixes among allowed examples. Dried starter is not named. Confirm with MSDH before you treat a culture as a baking mix.

Quick facts

- Law: Mississippi Code 1972 §75-29-951 - Regulation of Cottage Food Operations (Title 75, Chapter 29, Article 21)
- Statute: Miss. Code Ann. §75-29-951
- Agency: Mississippi State Department of Health
- Sales cap: \$35,000 annual (statute row)
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): Upon-complaint.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Mississippi prohibits Internet sales, mail order, wholesale, and retail establishment sales. Cottage food products may only be sold through in-person direct-to-consumer channels including events, farmers markets, home sales, and roadside stands. Advertising on the Internet including social media is permitted even though sales through those channels are not.

County zoning and market rules still apply.

Labeling

All cottage food products must be prepackaged with a label containing: the name and address of the cottage food operation; the product name; ingredients in descending order

by weight; net weight or volume; allergen information per federal requirements; nutritional information if any nutritional claim is made; and the statement in at least 10-point type: 'Made in a cottage food operation that is not subject to Mississippi's food safety regulations.'

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [Mississippi State Department of Health food protection](https://msdh.ms.gov/page/30,0,76.html) — <https://msdh.ms.gov/page/30,0,76.html>
- [Miss. Code Ann. §75-29-951](https://law.justia.com/codes/mississippi/title-75/chapter-29/article-21/section-75-29-951/) — <https://law.justia.com/codes/mississippi/title-75/chapter-29/article-21/section-75-29-951/>
- [Mississippi State Department of Health](https://msdh.ms.gov/page/30,0,76.html) — <https://msdh.ms.gov/page/30,0,76.html>
- [Mississippi extension](https://extension.msstate.edu/sites/default/files/publications/publications/P3286_web.pdf) — https://extension.msstate.edu/sites/default/files/publications/publications/P3286_web.pdf

Selling dried sourdough starter in Missouri

Last verified 2026-10-15. Not legal advice. Confirm with Missouri Department of Health and Senior Services and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Not on the published closed list — confirm

RSMo 196.298 cottage-food operations may produce a baked good, a canned jam or jelly, or a dried herb or herb mix — and sell from the home, directly to consumers. Dried starter is not on that list. DHSS's March 2026 home-based kitchen guidance repeats the three-item cottage list, then explains a separate Missouri Food Code 'food establishment' exemption that local health departments may use for other non-PHF foods (examples include dry cookie, cake, bread, and soup mixes). Whether a dried culture can use that local-option path is a county question. Do not treat the May hard No as the only sentence in Missouri.

Quick facts

- Law: Missouri Revised Statutes §196.298 - Definitions; Cottage Food Production Operation Not Deemed Food Service Establishment; No State or Local Regulation (Title XII, Chapter 196)
- Statute: Mo. Rev. Stat. §196.298
- Agency: Missouri Department of Health and Senior Services
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Under §196.298, sales must be directly to consumers from the producer's home. Events, farmers markets, restaurants, retail stores, and roadside stands are not permitted under this law. Internet/online sales are allowed but only if both the producer and buyer are located in Missouri. Local health departments are explicitly prohibited from regulating the production of food at cottage food operations. A separate Missouri statute (individual stands law) allows sales at events and roadside stands in counties that have

adopted it, permitting most other nonperishable foods.

County zoning and market rules still apply.

Labeling

Labels must include the name and address of the cottage food production operation and a statement that the food is not inspected by the department or local health department. The Missouri Department of Health and Senior Services is required to promulgate specific labeling rules implementing these requirements. No sales cap applies; no permit, inspection, or training is required.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [RSMo 196.298](https://revisor.mo.gov/main/OneSection.aspx?section=196.298) — <https://revisor.mo.gov/main/OneSection.aspx?section=196.298>
- [Mo. Rev. Stat. §196.298](https://revisor.mo.gov/main/OneSection.aspx?section=196.298) — <https://revisor.mo.gov/main/OneSection.aspx?section=196.298>
- [Missouri Department of Health and Senior Services](https://health.mo.gov/safety/foodsafety/cottagefood.php) — <https://health.mo.gov/safety/foodsafety/cottagefood.php>
- [DHSS home-based kitchen food guidance \(March 2026 PDF\)](https://health.mo.gov/sites/health/files/media/pdf/2026/03/home-based-kitchen-food-prod-guidance.pdf) — <https://health.mo.gov/sites/health/files/media/pdf/2026/03/home-based-kitchen-food-prod-guidance.pdf>
- [Missouri extension](https://extension.missouri.edu/programs/missouri-products) — <https://extension.missouri.edu/programs/missouri-products>

Selling dried sourdough starter in Montana

Last verified 2026-10-15. Not legal advice. Confirm with Montana Department of Public Health and Human Services and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Dry mix / non-TCS list supports — confirm

Montana cottage-food approved processes include recombining and packaging dry herbs, seasonings, or mixtures. Dried starter is not named. Confirm with DPHHS whether a homemade dried culture is that process or something else.

Quick facts

- Law: Montana Code Annotated Title 50, Chapter 50, Part 1 — Retail Food Establishments: Cottage Food Operations; and Title 50, Chapter 49 — Montana Local Food Choice Act
- Statute: Mont. Code §50-50-116 and §50-50-117 (cottage food); Mont. Code §§50-49-201 et seq. (Local Food Choice Act)
- Agency: Montana Department of Public Health and Human Services
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): Upon-complaint.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Consignment sales at retail food establishments or through wholesale establishments are explicitly prohibited under §50-50-116(3). The Montana Local Food Choice Act also requires direct producer-to-informed-end-consumer transactions only; retail locations require a wholesale food license.

County zoning and market rules still apply.

Labeling

Labels must include: name, address, city, state, zip of operation; product name; ingredients in descending order by weight; net quantity; allergen labeling per federal/state law; and a

conspicuous statement in at least 11-point font: 'Made in a home kitchen that is not subject to retail food establishment regulations or inspections.' Under the MLFCA, producers must inform consumers that the food has not been licensed, permitted, certified, packaged, labeled, or inspected.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- Montana DPHHS cottage foods — <https://dphhs.mt.gov/publichealth/fcs/foodsafety/cottagefoods>
- Mont. Code §50-50-116 and §50-50-117 (cottage food); Mont. Code §§50-49-201 et seq. (Local Food Choice Act) — https://leg.mt.gov/bills/mca/title_0500/chapter_0500/part_0010/section_0160/0500-0500-0010-0160.html
- Montana Department of Public Health and Human Services — <https://dphhs.mt.gov/publichealth/fcs/foodsafety/cottagefoods>
- Montana extension — <https://www.montana.edu/extension/familyandconsumer/>

Selling dried sourdough starter in Nebraska

Last verified 2026-10-15. Not legal advice. Confirm with Nebraska Department of Agriculture and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Not named — general non-TCS path — confirm

Nebraska cottage foods cover non-TCS foods. Dried starter is not named. Confirm with the Nebraska Department of Agriculture.

Quick facts

- Law: Nebraska Revised Statutes Chapter 81, Section 81-2,280 — Producer of Food at Private Home; Requirements; Registration; Contents (Nebraska Pure Food Act)
- Statute: Neb. Rev. Stat. §81-2,280 (producer of food at private home); §81-2,239 et seq. (Nebraska Pure Food Act)
- Agency: Nebraska Department of Agriculture
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): Yes.

Where in-state sales usually go

From the Crosodo statute row: Sales must be direct-to-consumer. Wholesale to restaurants, grocery stores, or distributors is not permitted under the cottage food framework. Non-TCS foods may be mailed; TCS foods must be delivered in person by the producer within 2 hours.

County zoning and market rules still apply.

Labeling

Labels must include the producer's name and address on every package or container. TCS foods must additionally list ingredients in descending order of predominance. A clearly visible notification must inform consumers that the food was prepared in a kitchen not subject to regulation/inspection and may contain allergens.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- Nebraska Department of Agriculture cottage foods — https://nda.nebraska.gov/foods/processed_food/cottage_foods.html
- Neb. Rev. Stat. §81-2,280 (producer of food at private home); §81-2,239 et seq. (Nebraska Pure Food Act) — <https://nebraskalegislature.gov/laws/statutes.php?statute=81-2,239.05>
- Nebraska Department of Agriculture — https://nda.nebraska.gov/foods/processed_food/cottage_foods.html
- Nebraska extension — <https://food.unl.edu/article/cottage-food-laws-nebraska>

Selling dried sourdough starter in Nevada

Last verified 2026-10-15. Not legal advice. Confirm with Nevada Division of Public and Behavioral Health and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Not on the published closed list — confirm

NRS 580.600 (effective through June 30, 2027) defines food item as a closed list: nuts, candies, jams, vinegar, dry herbs and seasoning mixes, dried fruits, cereals/trail mixes/granola, popcorn, and non-PHF baked goods. Dried starter and dry baking mixes are not on that list. AB 352 moves the program toward NDA in 2027 and keeps a similar closed list (dry herbs, seasoning mixes and teas — still not baking mixes). Confirm with your local health authority until the 2027 handoff. Do not invent a Yes by analogizing starter to seasoning mix.

Quick facts

- Law: Nevada Revised Statutes Chapter 446 — Food Establishments, Section 446.866: Exemption from certain requirements; certain local governing bodies prevented from prohibiting cottage food operations; registration; fee; inspection. [Repealed 2025 — see AB352, Statutes of Nevada 2025, chapters 420 and 512]
- Statute: NRS §446.866 (repealed 2025; superseded by AB352/chapter 420 & 512, Statutes of Nevada 2025)
- Agency: Nevada Division of Public and Behavioral Health
- Sales cap: \$100,000 gross per calendar year (NRS 580.600; CPI adjustment begins FY 2026-2027)

The May 2026 guide printed \$35,000 under repealed NRS 446.866. The 2025 recodification we opened (NRS 580.600) uses \$100,000, with a CPI adjuster. Local health authorities still register operators until the 2027 NDA transition. Confirm the number your county is enforcing today.

- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Under the pre-2025 law (NRS 446.866), sales must be in-person transactions only — no internet or phone sales. Products may not be sold to wholesalers, brokers, distributors, or retail establishments for resale. AB352 (2025) amends this to allow phone and internet transactions with delivery via mail or food delivery service, but product relinquishment must still occur in Nevada. Local rules vary significantly: Clark County (Las Vegas), Washoe County, Carson City, and Douglas County have separate health authority requirements.

County zoning and market rules still apply.

Labeling

Labels must comply with federal labeling requirements (21 U.S.C. §343(w), 9 C.F.R. Part 317, 21 C.F.R. Part 101) and must prominently state: 'MADE IN A COTTAGE FOOD OPERATION THAT IS NOT SUBJECT TO GOVERNMENT FOOD SAFETY INSPECTION.' Labels must also include the product name, ingredient list in descending order by weight (with sub-ingredients), allergen information, and the name and physical address of the producer.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [NRS 580.600 cottage food operations](https://www.leg.state.nv.us/NRS/NRS-580.html) — <https://www.leg.state.nv.us/NRS/NRS-580.html>
- [NRS §446.866 \(repealed 2025; superseded by AB352/chapter 420 & 512, Statutes of Nevada 2025\)](https://www.leg.state.nv.us/nrs/NRS-446.html#NRS446Sec866) — <https://www.leg.state.nv.us/nrs/NRS-446.html#NRS446Sec866>
- [Nevada Division of Public and Behavioral Health](https://dpbh.nv.gov/Reg/CottageFood/Cottage_Food_Operations/) — https://dpbh.nv.gov/Reg/CottageFood/Cottage_Food_Operations/
- [Nevada Department of Agriculture food safety \(cottage handoff note\)](https://agri.nv.gov/Animals/Food_Safety/Food_Safety_Program/) — https://agri.nv.gov/Animals/Food_Safety/Food_Safety_Program/
- [Nevada extension](https://extension.unr.edu/) — <https://extension.unr.edu/>

Selling dried sourdough starter in New Hampshire

Last verified 2026-10-15. Not legal advice. Confirm with New Hampshire Department of Health and Human Services and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Unverified product-list fact — confirm with the office

New Hampshire homestead food licensing is tiered (DHHS). Dried starter is not named on the homestead page we have. SB 418 (2026) is tracked on Crosodo separately — do not assume it added starter. Ask DHHS Food Protection whether a dried culture is a homestead food.

Quick facts

- Law: New Hampshire Revised Statutes Annotated Title X — Public Health, Chapter 143-A — Food Service Licensure, Section 143-A:12 — Homestead Food License Required
- Statute: RSA §143-A:12
- Agency: New Hampshire Department of Health and Human Services
- Sales cap: Tiered
- Registration: Registration required (statute row): Depends.
- Inspection: Kitchen inspection (statute row): Upon-complaint.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Exempt operations (below sales cap) may sell at retail food stores without a license. Sales to restaurants, over the internet, by mail order, or to wholesalers/distributors require a Class H Homestead License under RSA 143-A:4. The department may inspect upon suspicion of imminent health hazard but does not conduct routine inspections of exempt operations.

County zoning and market rules still apply.

Labeling

All packaged homestead food products must be labeled with: name, address, and phone number of the operation; product name; ingredients in descending order by weight; allergen information. Exempt operations must also state: 'This product is exempt from New Hampshire licensing and inspection.' Licensed operations must state: 'This product is made in a residential kitchen licensed by the New Hampshire Department of Health and Human Services.' Net weight/volume in US customary and metric, and a product code/batch number, are also required. Label must include a 10-point font disclosure statement.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [NH DHHS homestead food licensing](https://www.dhhs.nh.gov/programs-services/food-protection/homestead-food-licensing) — <https://www.dhhs.nh.gov/programs-services/food-protection/homestead-food-licensing>
- [RSA §143-A:12](http://www.gencourt.state.nh.us/rfa/html/X/143-A/143-A-mrg.htm) — <http://www.gencourt.state.nh.us/rfa/html/X/143-A/143-A-mrg.htm>
- [New Hampshire Department of Health and Human Services](https://www.dhhs.nh.gov/programs-services/food-protection/homestead-food-licensing) — <https://www.dhhs.nh.gov/programs-services/food-protection/homestead-food-licensing>
- [New Hampshire extension](https://extension.unh.edu/) — <https://extension.unh.edu/>

Selling dried sourdough starter in New Jersey

Last verified 2026-10-15. Not legal advice. Confirm with New Jersey Department of Health and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Unverified product-list fact — confirm with the office

New Jersey cottage food operators register with the Department of Health and submit products for review. 'Dry baking mix' may be in scope as a non-TCS food if the questionnaire supports it — that is a review, not a published starter listing. Confirm with NJDOH before you sell.

Quick facts

- Law: New Jersey Administrative Code Title 8, Chapter 24, Subchapter 11 — Cottage Food Operator Permit (Sanitation in Retail Food Establishments, Food and Beverage Vending Machines and Cottage Food Operations)
- Statute: N.J.A.C. 8:24-11 et seq.
- Agency: New Jersey Department of Health
- Sales cap: \$50,000 annual (statute row)
- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): Yes.

Where in-state sales usually go

From the Crosodo statute row: Cottage food products may only be delivered or relinquished at: the operator's home (not for onsite consumption), the consumer's NJ home, a NJ farmers market or other permitted NJ location. Products cannot be sold to wholesale establishments, retail food establishments, or shipped out of state. Online and phone order-taking is allowed as an ancillary activity, but physical delivery must occur in New Jersey person-to-person or at permitted locations. Charitable bake sales remain exempt under separate provisions.

County zoning and market rules still apply.

Labeling

Each package must be labeled with: common product name; ingredients in descending order by weight; allergen statement ('Contains' plus listed allergens); operator's name and business name; permit number; town/municipality and 'NJ'; and the required disclosure: 'this food is prepared pursuant to N.J.A.C. 8:24-11 in a home kitchen that has not been inspected by the Department of Health.' At point-of-sale locations other than operator's or consumer's home, a placard must also be displayed.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [NJDOH cottage food operator](https://www.nj.gov/health/ceohs/phfpp/cottage-food-operator/) — <https://www.nj.gov/health/ceohs/phfpp/cottage-food-operator/>
- [N.J.A.C. 8:24-11 et seq.](https://www.nj.gov/health/ceohs/documents/phfpp/njac8_24.pdf) — https://www.nj.gov/health/ceohs/documents/phfpp/njac8_24.pdf
- [New Jersey Department of Health](https://www.nj.gov/health/ceohs/phfpp/cottage-food-operator/) — <https://www.nj.gov/health/ceohs/phfpp/cottage-food-operator/>
- [New Jersey extension](https://njaes.rutgers.edu/cottage-food/) — <https://njaes.rutgers.edu/cottage-food/>

Selling dried sourdough starter in New Mexico

Last verified 2026-10-15. Not legal advice. Confirm with New Mexico Environment Department and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Dry mix / non-TCS list supports — confirm

New Mexico's Homemade Food Act (NMED) includes granola / dry mixes among homemade-food examples. Dried starter is not named. Confirm with NMED.

Quick facts

- Law: New Mexico Statutes Annotated 1978, Chapter 25 — Food, Article 12 — Homemade Food, Section 25-12-3 — Homemade Food Items; Licensing, Permitting, Inspection and Labeling Exemptions; Requirements; Investigations
- Statute: NMSA §25-12-3 (Homemade Food Act)
- Agency: New Mexico Environment Department
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): Yes.

Where in-state sales usually go

From the Crosodo statute row: Sales must be direct to consumers within New Mexico. Products may not be sold to restaurants, wholesalers, distributors, or outside New Mexico. Internet, mail, and phone sales directly to consumers are permitted. The NMED Food Safety Program does not have jurisdiction in Bernalillo County and Albuquerque (which have their own programs); those areas may operate mandatory or voluntary permit systems.

County zoning and market rules still apply.

Labeling

Sellers must provide to consumers: the name, home address, telephone number, and email address of the processor; the common or usual name of the food item; ingredients in descending order of predominance; and the statement: 'This product is home produced and is exempt from state licensing and inspection. This product may contain allergens.' This information must be on a package label, bulk container label, point-of-sale placard, or webpage depending on sale method. For telephone/custom orders, a label is not required but verbal allergen disclosure is mandatory.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [NMED Homemade Food Act](https://www.env.nm.gov/foodprogram/homemade-food-act/) — <https://www.env.nm.gov/foodprogram/homemade-food-act/>
- [NMSA §25-12-3 \(Homemade Food Act\)](https://laws.nmoneSource.com/w/nmos/Chapter-25-NMSA-1978) — <https://laws.nmoneSource.com/w/nmos/Chapter-25-NMSA-1978>
- [New Mexico Environment Department](https://www.env.nm.gov/foodprogram/homemade-food-act/) — <https://www.env.nm.gov/foodprogram/homemade-food-act/>
- [New Mexico extension](https://aces.nmsu.edu/county/) — <https://aces.nmsu.edu/county/>

Selling dried sourdough starter in New York

Last verified 2026-10-15. Not legal advice. Confirm with New York Department of Agriculture and Markets and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Unverified product-list fact — confirm with the office

New York's 20-C Home Processor Exemption (1 NYCRR Part 276) is a reviewed list. The Crosodo statute row says approved foods are non-PHF baked goods (and that they must be baked) plus certain jams and snack mixes. Dried starter is not named. Repackaging a commercial dry mix is not the same as drying a live culture. File the registration request with Ag & Mkts and ask — do not treat the May 'conditional dry baking mix' sentence as an approval.

Quick facts

- Law: New York Agriculture and Markets Law Article 20-C §251-z-4 (Exemptions); implemented through 1 NYCRR Part 276 Home Processor Exemption
- Statute: N.Y. Agric. & Mkts. Law §251-z-4; 1 CRR-NY 276.4
- Agency: New York Department of Agriculture and Markets
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Wholesale to restaurants, cafes, and grocery stores within New York State is explicitly permitted. Products may also be sold online (NY residents only) and via delivery. Shipping out of state is not permitted. Registration is free, location-specific, and has no expiration date.

County zoning and market rules still apply.

Labeling

Labels must include: product common/usual name, ingredient list in descending order by weight, net quantity, processor name and full address, and all major allergens (eggs, milk, fish, shellfish, soybeans, peanuts, tree nuts, wheat, sesame). A phrase such as 'Made in a Home Kitchen' (minimum 1/16-inch font) must appear on the label.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- NY Ag & Mkts home processing — <https://agriculture.ny.gov/food-safety/home-processing>
- N.Y. Agric. & Mkts. Law §251-z-4; 1 CRR-NY 276.4 — <https://www.nysenate.gov/legislation/laws/AGM/251-Z-4>
- New York Department of Agriculture and Markets — <https://agriculture.ny.gov/food-safety/home-processing>
- New York extension — <https://cals.cornell.edu/cornell-cooperative-extension>

Selling dried sourdough starter in North Carolina

Last verified 2026-10-15. Not legal advice. Confirm with North Carolina Department of Agriculture and Consumer Services and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Dry mix / non-TCS list supports — confirm

North Carolina home-kitchen guidance includes dried mixes and spices among low-risk foods. Dried starter is not named. Confirm with NCDA&CS Food & Drug Protection.

Quick facts

- Law: 02 NCAC 09C .0307 Registration (North Carolina Administrative Code, Title 02 Agriculture and Consumer Services, Chapter 09 Food and Drug Protection, Subchapter C)
- Statute: 02 NCAC 9C.0307
- Agency: North Carolina Department of Agriculture and Consumer Services
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): Yes.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Home processors may sell to retail stores, restaurants, and directly to consumers. Sales at farmers markets are permitted. Labels are required for wholesale and packaged self-service retail; direct hand-to-consumer sales (e.g., from home or at events) may be exempt from affixed labels if ingredient info is available on request. NC requires annual home kitchen inspection, which is unusual among no-cap states.

County zoning and market rules still apply.

Labeling

Labels required on individually packaged products for self-service sale or wholesale: product name, ingredient list in descending order by weight, net quantity, processor name and address, and all allergens. Nutritional labels not required unless specific nutrient content claims are made. Products sold directly hand-to-consumer at events may be exempt from affixed labels if ingredient info is available on request.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [NCDA&CS food program / home kitchen](https://www.ncagr.gov/divisions/food-drug-protection/food-program/fdpd-food-program-home-kitchen) — <https://www.ncagr.gov/divisions/food-drug-protection/food-program/fdpd-food-program-home-kitchen>
- [02 NCAC 9C.0307](http://reports.oah.state.nc.us/ncac/title%2002%20-%20agriculture%20and%20consumer%20services/chapter%2009%20-%20food%20and%20drug%20protection/subchapter%20c/02%20ncac%2009c%20.0307.pdf) — <http://reports.oah.state.nc.us/ncac/title%2002%20-%20agriculture%20and%20consumer%20services/chapter%2009%20-%20food%20and%20drug%20protection/subchapter%20c/02%20ncac%2009c%20.0307.pdf>
- [North Carolina Department of Agriculture and Consumer Services](https://www.ncagr.gov/divisions/food-drug-protection/food-program/fdpd-food-program-home-processor) — <https://www.ncagr.gov/divisions/food-drug-protection/food-program/fdpd-food-program-home-processor>
- [North Carolina extension](https://localfood.ces.ncsu.edu/local-food-cottage-food/) — <https://localfood.ces.ncsu.edu/local-food-cottage-food/>

Selling dried sourdough starter in North Dakota

Last verified 2026-10-15. Not legal advice. Confirm with North Dakota Department of Health and Human Services (formerly Department of Health) and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Not named — general non-TCS path — confirm

North Dakota cottage-food products are baked goods, jams, jellies, and other food and drink products under the homemade-food statute. Dried starter is not named. 2025 legislation about some interstate direct sales does not, by itself, replace FDA interstate rules. Confirm with the North Dakota Health & Human Services food program.

Quick facts

- Law: North Dakota Century Code Chapter 23-09.5, Cottage Food Production and Sales
- Statute: N.D. Cent. Code §23-09.5-01 through §23-09.5-02
- Agency: North Dakota Department of Health and Human Services (formerly Department of Health)
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Transactions must be directly between the cottage food operator and the 'informed end consumer' and solely for home consumption. Products may not be sold or used in any food establishment, food processing plant, or food store. No wholesale channel is permitted.

County zoning and market rules still apply.

Labeling

No formal labeling is required for non-refrigerated products, but the operator must inform the consumer verbally or in writing that the product is not certified, labeled, licensed, packaged, regulated, or inspected. Refrigerated items (cream-filled baked goods, cheesecake, pumpkin pie, cream cheese items) must carry safe handling instructions and a statement that the product was transported and maintained frozen. All products must have either a sign at point of sale or a label stating: 'This product is made in a home kitchen that is not inspected by the state or local health department.'

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [North Dakota cottage food](https://www.ndhealth.gov/foodlodging/cottagefood/) — <https://www.ndhealth.gov/foodlodging/cottagefood/>
- [N.D. Cent. Code §23-09.5-01 through §23-09.5-02](https://ndlegis.gov/cencode/t23c09-5.pdf) — <https://ndlegis.gov/cencode/t23c09-5.pdf>
- [North Dakota Department of Health and Human Services \(formerly Department of Health\)](https://www.ndhealth.gov/foodlodging/cottagefood/) — <https://www.ndhealth.gov/foodlodging/cottagefood/>
- [North Dakota extension](https://www.ndsu.edu/agriculture/extension) — <https://www.ndsu.edu/agriculture/extension>

Selling dried sourdough starter in Ohio

Last verified 2026-10-15. Not legal advice. Confirm with Ohio Department of Agriculture and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Not on the published closed list — confirm

OAC 901:3-20-04 is a closed list. Item (16) is 'dry baking mixes in a jar, including cookie mix in a jar.' Dried sourdough starter is not named. A jar of flour-plus-dried-culture is not automatically that item. Confirm with the Ohio Department of Agriculture Food Safety Division. The May hard No overstated the list — dry baking mixes are on it; starter is not.

Quick facts

- Law: Ohio Revised Code §3715.023 (Labels for cottage food production operation); §3715.025 (Restrictions on cottage food production operation); Ohio Administrative Code Chapter 901:3-20 (Cottage Food Production)
- Statute: O.R.C. §3715.023; §3715.025; Ohio Admin. Code Ch. 901:3-20
- Agency: Ohio Department of Agriculture
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Labeled cottage food products may be sold to or used by retail food establishments and food service operations licensed under Ohio Revised Code Chapter 3717. This enables indirect/wholesale sales within Ohio. Products may not be sold outside the state of Ohio.

County zoning and market rules still apply.

Labeling

Labels must include: business name and address, product name, ingredients in descending order by weight, net weight and volume, and the statement 'This product is home produced.' in 10-point type. Labels must also comply with 21 CFR Part 101 federal labeling requirements (per OAC 901:3-20-02).

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [OAC 901:3-20-04 cottage food products allowed](https://codes.ohio.gov/ohio-administrative-code/rule-901:3-20-04) — <https://codes.ohio.gov/ohio-administrative-code/rule-901:3-20-04>
- [O.R.C. §3715.023; §3715.025; Ohio Admin. Code Ch. 901:3-20](https://codes.ohio.gov/ohio-revised-code/section-3715.025) — <https://codes.ohio.gov/ohio-revised-code/section-3715.025>
- [Ohio Department of Agriculture](https://agri.ohio.gov/divisions/food-safety/cottage-foods) — <https://agri.ohio.gov/divisions/food-safety/cottage-foods>
- [ODA cottage foods](https://agri.ohio.gov/divisions/food-safety/resources/cottage-food) — <https://agri.ohio.gov/divisions/food-safety/resources/cottage-food>
- [Ohio extension](https://extension.osu.edu/about/cooperative-extension-county-offices) — <https://extension.osu.edu/about/cooperative-extension-county-offices>

Selling dried sourdough starter in Oklahoma

Last verified 2026-10-15. Not legal advice. Confirm with Oklahoma State Department of Health and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Dry mix / non-TCS list supports — confirm

Oklahoma homemade / cottage rules (and HB 3720, tracked on Crosodo) treat non-TCS dry mixes as in scope. Dried starter is not named. Confirm with the Oklahoma State Department of Health consumer health / food safety page. Cap in the statute row is \$75,000 — that is the cottage figure we store, not a starter-specific cap.

Quick facts

- Law: Oklahoma Statutes Title 2, Sections 5-4.1 through 5-4.6, Homemade Food Freedom Act (formerly Home Bakery Act of 2013, as amended by HB 1032, eff. November 1, 2021)
- Statute: 2 O.S. §5-4.1 through §5-4.6 (Homemade Food Freedom Act)
- Agency: Oklahoma State Department of Health
- Sales cap: \$75,000 annual (statute row)
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): Recommended.

Where in-state sales usually go

From the Crosodo statute row: Sales are permitted on site, by delivery, at farmers markets, through cooperatives, and through membership-based buying clubs. The Oklahoma Department of Agriculture, Food, and Forestry may promulgate rules to allow sales at other locations or by other means. County ordinances may regulate but may not conflict with or impede the Act. For TCS foods, the producer must complete an approved food safety training (e.g., ServSafe Food Handler Training, max 8 hours, available online) before selling.

County zoning and market rules still apply.

Labeling

Home food establishments that sell prepared food must affix a label containing: name of the product, ingredients in descending order by weight, net weight or volume, name and address of the home food establishment, and the statement that the product was produced in a home kitchen that is not inspected by the State Department of Health or the Oklahoma Department of Agriculture, Food, and Forestry.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [Oklahoma food safety / consumer health](https://oklahoma.gov/health/protective-health/consumer-health-service/food-safety.html) — <https://oklahoma.gov/health/protective-health/consumer-health-service/food-safety.html>
- [2 O.S. §5-4.1 through §5-4.6 \(Homemade Food Freedom Act\)](https://www.oscn.net/applications/oscn/deliverdocument.asp?citeid=478859) — <https://www.oscn.net/applications/oscn/deliverdocument.asp?citeid=478859>
- [Oklahoma State Department of Health](https://oklahoma.gov/health/protective-health/consumer-health-service/food-safety/homemade-food-freedom-act.html) — <https://oklahoma.gov/health/protective-health/consumer-health-service/food-safety/homemade-food-freedom-act.html>
- [Oklahoma extension](https://extension.okstate.edu/) — <https://extension.okstate.edu/>

Selling dried sourdough starter in Oregon

Last verified 2026-10-15. Not legal advice. Confirm with Oregon Department of Agriculture and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Official source excludes starter or home-drying

OAR 603-025-0320 lists the only cottage foods. Dried/dehydrated foods may be sold only if they are repackaged from commercial food. OSU Extension EM 9192 states that foods dried, dehydrated, or freeze-dried at home cannot be sold under the Cottage Food Exemption. Homemade dried sourdough starter is a home-dried food. That is an official process ban, not a guess. A Domestic Kitchen Bakery License is a different, licensed path — ask ODA before you assume it covers a dried culture.

Quick facts

- Law: Oregon Revised Statutes §616.723, Food establishments in residential dwellings (as amended by Oregon SB 643, 2023 Regular Session)
- Statute: ORS §616.723
- Agency: Oregon Department of Agriculture
- Sales cap: \$52,700 gross (2026 cottage-food exemption; ODA inflation rule)

The May 2026 guide printed \$50,000 / \$51,200. ODA's 2026 cottage-food inflation rulemaking and the Cottage Food Exemption FAQ we opened use \$52,700 for 2026. Confirm the current OAR / FAQ if you are close to the ceiling.

- Registration: Registration required (statute row): Depends.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): Yes.

Where in-state sales usually go

From the Crosodo statute row: Direct sales to end users are permitted in any manner including online, mail, and at events. Sales to retailers (including coffee shops but not restaurants) are permitted if the retailer agrees to store/display the foods separately and clearly indicate they are homemade and not prepared in an inspected food establishment. Sales to institutions (restaurants, schools, hospitals, caterers, day care centers, nursing

homes, correctional facilities) are prohibited. A Domestic Kitchen Bakery License (~\$50/year) is required for establishments wishing to sell to retailers under licensed status rather than using the residential-dwelling exemption. The department may provide a unique identification number for use on labels. Annual records must be maintained for 3 years.

County zoning and market rules still apply.

Labeling

Each product label must include: the statement 'This product is homemade, is not prepared in an inspected food establishment' (or equivalent), product name, ingredients in descending order by weight, net volume, name and phone number of the establishment, address or unique identification number, applicable allergen warnings, and presence of pets in the dwelling. If nutrient content or health claims are made, nutritional information is also required.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [ODA Cottage Food Exemption \(PDF\)](https://www.oregon.gov/oda/Documents/Publications/FoodSafety/CottageFoodExemptionENG.pdf) — <https://www.oregon.gov/oda/Documents/Publications/FoodSafety/CottageFoodExemptionENG.pdf>
- [ORS §616.723](https://oregon.public.law/statutes/ors_616.706) — https://oregon.public.law/statutes/ors_616.706
- [Oregon Department of Agriculture](https://www.oregon.gov/oda/programs/foodsafety/pages/dkb-licensing.aspx) — <https://www.oregon.gov/oda/programs/foodsafety/pages/dkb-licensing.aspx>
- [OAR 603-025-0320](https://www.law.cornell.edu/regulations/oregon/Or-Admin-Code-SS-603-025-0320) — <https://www.law.cornell.edu/regulations/oregon/Or-Admin-Code-SS-603-025-0320>
- [OSU Extension EM 9192](https://extension.oregonstate.edu/catalog/em-9192-oregons-cottage-food-exemption) — <https://extension.oregonstate.edu/catalog/em-9192-oregons-cottage-food-exemption>
- [2026 inflation final rule PDF](https://www.oregon.gov/oda/agriculture/Documents/Rulemaking/final_rule_cottage_foods_inflation_2026.pdf) — https://www.oregon.gov/oda/agriculture/Documents/Rulemaking/final_rule_cottage_foods_inflation_2026.pdf
- [Oregon extension](https://extension.oregonstate.edu/food) — <https://extension.oregonstate.edu/food>

Selling dried sourdough starter in Pennsylvania

Last verified 2026-10-15. Not legal advice. Confirm with Pennsylvania Department of Agriculture and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Dry mix / non-TCS list supports — confirm

Pennsylvania limited food establishments / home food processors may sell non-TCS foods, including dry goods (PDA). Dried starter is not named. Registration and a kitchen inspection are part of the PDA path. Not available in Philadelphia County on the Crosodo statute row — confirm that county fact with PDA. Confirm the product.

Quick facts

- Law: Pennsylvania Consolidated Statutes, Title 3 – Agriculture, Chapter 57 – Food Protection, Subchapter B – Food Safety, Sections 5721–5737 (Food Safety Act)
- Statute: 3 Pa.C.S. §§5721–5737
- Agency: Pennsylvania Department of Agriculture
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): Yes.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Registration includes sales direct from the production site including internet sales. However, a separate Retail Food Facility License may be required for sales at events or Farmers Markets. Businesses aiming to sell across state lines might also need FDA registration. The registration covers home-based operations in residential kitchens as well as residential-style kitchens in alternate locations such as churches, fire halls, or remodeled garages. Not available in Philadelphia County.

County zoning and market rules still apply.

Labeling

Labeling must comply with applicable federal and state requirements. Products must include product name, manufacturer/packer/distributor name and address, net weight or volume, ingredient list, and lot dates or numbers. Products must be properly labeled prior to sale. Specific commodity requirements for baked goods, jams and jellies, beverages, canned foods, and candy are detailed in the application packet.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- PDA limited food establishment — <https://www.pa.gov/agencies/pda/food/limited-food-establishment.html>
- 3 Pa.C.S. §§5721–5737 — <https://www.legis.state.pa.us/cfdocs/legis/LI/consCheck.cfm?txtType=HTM&ttl=03÷=0&chpt=57>
- Pennsylvania Department of Agriculture — <https://www.pa.gov/agencies/pda/food/limited-food-establishment.html>
- Pennsylvania extension — <https://extension.psu.edu/food-safety-and-quality>

Selling dried sourdough starter in Rhode Island

Last verified 2026-10-15. Not legal advice. Confirm with Rhode Island Department of Health and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Official source excludes starter or home-drying

RIDOH cottage-food manufacturing (R.I. Gen. Laws § 21-27-6.2) allows only baked goods that do not require refrigeration: pies, yeast breads, biscuits, brownies, cookies, muffins, and cakes that do not need TCS. Dried starter is not a baked good on that list. The February 2025 RIDOH FAQ we opened tells you to call the Center for Food Protection if your item is not listed. We do not invent a Yes.

Quick facts

- Law: Rhode Island General Laws, Title 21 – Food and Drugs, Chapter 27 – Sanitation in Food Establishments, Section 21-27-6.2 (Cottage Food Manufacture)
- Statute: R.I. Gen. Laws §21-27-6.2
- Agency: Rhode Island Department of Health
- Sales cap: \$50,000 annual (statute row)
- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): Yes.
- Training: Food-handler training (statute row): Yes.

Where in-state sales usually go

From the Crosodo statute row: No wholesale or consignment sales permitted. Sales to grocery stores, restaurants, long-term care facilities, group homes, daycare facilities, and schools are prohibited. Internet/mail/phone sales are permissible but the operator or designee must personally deliver within the state. Farmers market and temporary event sales require an additional retail food peddler license.

County zoning and market rules still apply.

Labeling

Labels must include: name, address, and telephone number; ingredients in descending order of predominance by weight or volume; allergen information per federal and state requirements; and the statement 'Made by a Cottage Food Business Registrant that is not Subject to Routine Government Food Safety Inspection' in at least 10-point type in a clear and conspicuous manner (unless produced in a licensed commercial kitchen).

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [RIDOH cottage food FAQ \(Feb 2025 PDF\)](https://health.ri.gov/sites/g/files/xkgbur1006/files/2025-02/FAQs-Cottage-Food-Manufacturing-in-RI.pdf) — <https://health.ri.gov/sites/g/files/xkgbur1006/files/2025-02/FAQs-Cottage-Food-Manufacturing-in-RI.pdf>
- [R.I. Gen. Laws §21-27-6.2](http://webserver.rilegislature.gov/Statutes/TITLE21/21-27/21-27-6.1.htm) — <http://webserver.rilegislature.gov/Statutes/TITLE21/21-27/21-27-6.1.htm>
- [Rhode Island Department of Health](https://health.ri.gov/licenses/detail.php?id=257) — <https://health.ri.gov/licenses/detail.php?id=257>
- [RIDOH cottage foods](https://health.ri.gov/food-safety/cottage-foods) — <https://health.ri.gov/food-safety/cottage-foods>
- [Rhode Island extension](https://web.uri.edu/coopext/) — <https://web.uri.edu/coopext/>

Selling dried sourdough starter in South Carolina

Last verified 2026-10-15. Not legal advice. Confirm with South Carolina Department of Agriculture and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Official source excludes starter or home-drying

SCDA Home-based Food Production Law Guidance (2025/2026 book, posted January 2026) states that sourdough starter in any form — fresh, refrigerated, dehydrated, or freeze-dried — is not allowed from a home kitchen for sale to the public. Selling starter is treated as wholesale and needs an SCDA Registration Verification Certificate, an approved kitchen, water-activity testing if dehydrated, label review, and inspections. Sourdough bread under the home-based law must use a commercial culture replaced every fourth generation. This is the opposite of Kansas: the official guide names the product and takes it off the home list.

Quick facts

- Law: South Carolina Code of Laws, Title 44 – Health, Chapter 1 – Department of Public Health, Section 44-1-145 (Home-Based Food Production Operations)
- Statute: S.C. Code §44-1-145
- Agency: South Carolina Department of Agriculture
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Since the 2022 amendment, home-based food operations may sell to retail stores and grocery stores in addition to direct-to-consumer sales including online and mail order. Retail stores that sell home-based food products must post clearly visible signage indicating the products are not subject to commercial food regulations.

County zoning and market rules still apply.

Labeling

Labels must include: name and address of the home-based food production operation (or department-issued ID number if operator prefers not to disclose address); name of product; ingredients in descending order of predominance by weight; and the conspicuous all-caps disclaimer 'PROCESSED AND PREPARED BY A HOME-BASED FOOD PRODUCTION OPERATION THAT IS NOT SUBJECT TO SOUTH CAROLINA'S FOOD SAFETY REGULATIONS.'

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [SCDA Home-based Food Production Law Guidance \(Jan 2026 PDF\)](https://agriculture.sc.gov/wp-content/uploads/2026/01/SCHome-basedFoodProductionLawBook2025_digital.pdf) — https://agriculture.sc.gov/wp-content/uploads/2026/01/SCHome-basedFoodProductionLawBook2025_digital.pdf
- [S.C. Code §44-1-145](https://www.scstatehouse.gov/code/t44c001.php) — <https://www.scstatehouse.gov/code/t44c001.php>
- [South Carolina Department of Agriculture](https://agriculture.sc.gov/programs-services/cottage-food-operations/) — <https://agriculture.sc.gov/programs-services/cottage-food-operations/>
- [Clemson cottage-law page \(starter not allowed\)](https://www.clemson.edu/extension/food/resources/cottage-law.html) — <https://www.clemson.edu/extension/food/resources/cottage-law.html>
- [SCDA 2026 fact sheet](https://agriculture.sc.gov/wp-content/uploads/2026/05/Home-basedFoodProduction2026.pdf) — <https://agriculture.sc.gov/wp-content/uploads/2026/05/Home-basedFoodProduction2026.pdf>
- [South Carolina extension](https://www.clemson.edu/extension/food/cottage-food.html) — <https://www.clemson.edu/extension/food/cottage-food.html>

Selling dried sourdough starter in South Dakota

Last verified 2026-10-15. Not legal advice. Confirm with South Dakota Department of Health and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Not named — general non-TCS path — confirm

South Dakota cottage foods cover foods that do not need temperature control. Statute examples include home-ground flour and baking mixes. Dried starter is not named. Confirm with the South Dakota Department of Health.

Quick facts

- Law: South Dakota Codified Laws, Title 34 – Public Health and Safety, Chapter 18 – Health Regulation of Lodging and Food Service Establishments and Campgrounds, Section 34-18-35 (Sale of Homemade Foods and Food Products)
- Statute: SDCL §34-18-35
- Agency: South Dakota Department of Health
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): Recommended.

Where in-state sales usually go

From the Crosodo statute row: The statute does not restrict sales to direct-to-consumer channels only. Items are subject to sales tax. Local governments (counties, townships, municipalities) may not pass ordinances restricting, prohibiting, or imposing licensure on homemade food item sales under SDCL §34-18-1 definitions.

County zoning and market rules still apply.

Labeling

No specific labeling requirements are mandated in the core cottage food statute. However, for certain home-canned goods processed under §34-18-36, labeling may be required. Standard FDA labeling recommendations apply as best practices. Sales are subject to applicable sales tax.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [South Dakota DOH cottage foods](https://doh.sd.gov/topics/food-protection/cottage-foods/) — <https://doh.sd.gov/topics/food-protection/cottage-foods/>
- [SDCL §34-18-35](https://sdlegislature.gov/Statutes/Codified_Laws/2050018) — https://sdlegislature.gov/Statutes/Codified_Laws/2050018
- [South Dakota Department of Health](https://doh.sd.gov/topics/food-protection/cottage-foods/) — <https://doh.sd.gov/topics/food-protection/cottage-foods/>
- [South Dakota extension](https://extension.sdstate.edu/) — <https://extension.sdstate.edu/>

Selling dried sourdough starter in Tennessee

Last verified 2026-10-15. Not legal advice. Confirm with Tennessee Department of Agriculture and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Not named — general non-TCS path — confirm

Tennessee domestic-kitchen / homemade-food rules cover non-TCS foods and name a prohibited list (meat, seafood, unpasteurized milk, alcohol). Dried starter is not named. Confirm with TDA food manufacturing.

Quick facts

- Law: Tennessee Code Annotated, Title 53 – Food, Drugs and Cosmetics, Chapter 1 – General Provisions, Part 1, Section 53-1-125 (Tennessee Food Freedom Act, Public Chapter No. 862, SB 693)
- Statute: Tenn. Code §53-1-125 (Food Freedom Act)
- Agency: Tennessee Department of Agriculture
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: The Tennessee Food Freedom Act (Public Chapter 862, effective July 1, 2022) broadly exempts production and sale of non-TCS homemade food items from all licensing, permitting, inspecting, packaging, and labeling laws. Sales may be direct to consumer in person or remotely. Local government ordinances restricting homemade food sales are preempted. Note: Prior to the 2022 Food Freedom Act, the older domestic kitchen regulations (TDA Chapter 0080-4-11) required a permit, inspection, and food safety certification, and limited sales to 100 units/week; the Food Freedom Act supersedes these requirements for qualifying non-TCS homemade foods.

County zoning and market rules still apply.

Labeling

Under the Tennessee Food Freedom Act, homemade food items are exempt from state packaging and labeling laws (except during DOH foodborne illness investigation). No specific labeling requirements are imposed by the statute. Best practice is to include product name, ingredients, and producer contact information.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- Tennessee domestic kitchen — <https://www.tn.gov/agriculture/businesses/food/food-manufacturing/domestic-kitchen.html>
- Tenn. Code §53-1-125 (Food Freedom Act) — <https://law.justia.com/codes/tennessee/2021/title-53/chapter-8/>
- Tennessee Department of Agriculture — <https://www.tn.gov/agriculture/businesses/food/food-manufacturing/domestic-kitchen.html>
- Tennessee extension — <https://extension.tennessee.edu/Pages/default.aspx>

Selling dried sourdough starter in Texas

Last verified 2026-10-15. Not legal advice. Confirm with Texas Department of State Health Services and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Dry mix / non-TCS list supports — confirm

SB 541 (effective September 1, 2025) redefined a cottage food production operation as producing any food other than a short excluded list (meat, seafood, ice/frozen desserts, low-acid canned goods, CBD/THC, raw milk). A dried culture is not on the exclusion list. TCS cottage foods must register with DSHS; a fully dried starter is typically non-TCS — still confirm with DSHS. Annual gross income ceiling is \$150,000, CPI-adjusted. Food-handler training is still required.

Quick facts

- Law: Texas Health and Safety Code, Chapter 437 – Regulation of Certain Foods, Subchapter A – Cottage Food Production Operations
- Statute: Tex. Health & Safety §437.001 et seq.
- Agency: Texas Department of State Health Services
- Sales cap: \$150,000 annual gross income (SB 541, eff. Sept. 1, 2025; CPI-adjusted)
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Sales must be made directly to consumers or to a 'cottage food vendor' (a new category created by SB 541 in 2025 – a person with a contractual relationship who sells on behalf of the cottage food operation to consumers in-state). Cottage food products may not be sold as ingredients to a food service establishment. No retail grocery store or wholesale sales permitted under the pre-2025 framework; SB 541 (2025) adds the cottage food vendor intermediary option. Products must be delivered to consumer or vendor at point of sale or consumer-designated location.

County zoning and market rules still apply.

Labeling

Labels must include: the words 'MADE IN A HOME KITCHEN'; name of the product; list of ingredients and sub-ingredients in descending order of predominance by weight; net weight or volume; name, address, and phone number of the cottage food production operation; and any allergen information required by federal law. Labels may not make any claim about health benefits or contain any false or misleading information.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- Texas DSHS cottage food production — <https://www.dshs.texas.gov/foodestablishments/cottagefood/>
- Tex. Health & Safety §437.001 et seq. — <https://statutes.capitol.texas.gov/Docs/HS/htm/HS.437.htm>
- Texas Department of State Health Services — <https://www.dshs.texas.gov/food-establishments/cottage-food-production-operations>
- Health & Safety Code ch. 437 — <https://statutes.capitol.texas.gov/Docs/HS/htm/HS.437.htm>
- Texas extension — <https://agrillifeextension.tamu.edu/>

Selling dried sourdough starter in Utah

Last verified 2026-10-15. Not legal advice. Confirm with Utah Department of Agriculture and Food and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Unverified product-list fact — confirm with the office

Utah has two paths. The Cottage Food Program (UDAF permit + inspection) publishes permitted products. Sourdough products require a commercially manufactured starter or a certified-lab pH of 4.0 or less for a homemade starter — that sentence is about using starter in bread, not about selling dried starter as the product. Dry herbs / seasoning mixes are a separate permitted class. The Home Consumption and Homemade Food Act is a different, in-person, in-Utah path with no UDAF registration. Confirm with UDAF which path — if any — covers selling a dried culture. The May 'lab-tested pH $\leq$ 4.0' line is real for cottage sourdough products; it is not a published starter-sales approval.

Quick facts

- Law: Utah Code, Title 4 – Utah Agricultural Code, Chapter 5 – Utah Wholesome Food Act, Part 5 – Special Programs, Section 4-5-501 (Cottage Food Operations)
- Statute: Utah Code §4-5-501
- Agency: Utah Department of Agriculture and Food
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): Yes.

Where in-state sales usually go

From the Crosodo statute row: Registered cottage food operations may sell through various channels. The Utah Department of Agriculture and Food (UDAF) issues registration; local health departments do not have jurisdiction to regulate compliant cottage food operations except to investigate foodborne illness outbreaks. The state also has a separate Home Consumption and Homemade Food Act (Utah Code Title 4, Chapter 5A) that allows unregistered sales of certain homemade foods with a business license, but only at

direct-to-sale farmers markets or direct-to-sale locations with appropriate signage. Food service establishments may not use cottage food products as ingredients in food served to the public.

County zoning and market rules still apply.

Labeling

Labels must be applied as specified by the UDAF in administrative rules. Typical requirements include product name, ingredients, net weight, producer name and address, and a statement that the product was made in a home kitchen not inspected by the state. The statute explicitly prohibits rules requiring commercial-grade equipment or a separate kitchen, making the registration pathway accessible.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [UDAF permitted cottage food products \(PDF\)](https://ag.utah.gov/wp-content/uploads/Permitted-Cottage-Food-Products.pdf) — <https://ag.utah.gov/wp-content/uploads/Permitted-Cottage-Food-Products.pdf>
- [Utah Code §4-5-501](https://le.utah.gov/xcode/Title4/Chapter5/4-5-S9.5.html) — <https://le.utah.gov/xcode/Title4/Chapter5/4-5-S9.5.html>
- [Utah Department of Agriculture and Food](https://ag.utah.gov/farmers/regulatory-services/food-safety/home-consumption-and-homemade-food-act/) — <https://ag.utah.gov/farmers/regulatory-services/food-safety/home-consumption-and-homemade-food-act/>
- [UDAF cottage food production](https://ag.utah.gov/regulatory-services/cottage-food-production/) — <https://ag.utah.gov/regulatory-services/cottage-food-production/>
- [Home Consumption and Homemade Food Act](https://ag.utah.gov/regulatory-services/home-consumption-and-homemade-food-act/) — <https://ag.utah.gov/regulatory-services/home-consumption-and-homemade-food-act/>
- [Utah extension](https://extension.usu.edu/foodsafety/topics/cottage-food) — <https://extension.usu.edu/foodsafety/topics/cottage-food>

Selling dried sourdough starter in Vermont

Last verified 2026-10-15. Not legal advice. Confirm with Vermont Agency of Agriculture, Food and Markets; Vermont Department of Health (Food & Lodging Program) and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Not named — general non-TCS path — confirm

Vermont home-based food licensing covers cottage-food products that are non-TCS. Dried starter is not named. Confirm with the Vermont Department of Health Food & Lodging program.

Quick facts

- Law: Vermont Statutes Annotated, Title 18 Health, Chapter 085 Food and Lodging Establishments, §4351 License from Department of Health; Cottage Food Operator Exemption under Act 42 (2025)
- Statute: 18 V.S.A. §4351; Act 42 (2025) cottage food operator exemption
- Agency: Vermont Agency of Agriculture, Food and Markets; Vermont Department of Health (Food & Lodging Program)
- Sales cap: \$30,000 annual (statute row)
- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): Upon-complaint.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Food made under a license exemption cannot be sold to restaurants or other licensed food establishments. Sales must be direct to final consumers. Exempt producers must file an annual attestation with the Vermont Department of Health by January 15 each year and complete online food safety training.

County zoning and market rules still apply.

Labeling

Labels must include: name and address of producer, name of food product, ingredients in descending order, net weight/volume, allergen information per federal requirements, and the statement 'Made in a home kitchen not inspected by the Vermont Department of Health' in at least 10-point font in a contrasting color. Nutritional labels required only if nutrient content or health claims are made.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- Vermont home-based food license — <https://www.healthvermont.gov/environment/food-lodging-program/home-based-food-license>
- 18 V.S.A. §4351; Act 42 (2025) cottage food operator exemption — <https://legislature.vermont.gov/statutes/section/18/085/04351>
- Vermont Agency of Agriculture, Food and Markets; Vermont Department of Health (Food & Lodging Program) — <https://www.healthvermont.gov/environment/food-lodging-program/home-based-food-licenses-and-exemptions>
- Vermont extension — <https://www.uvm.edu/extension/>

Selling dried sourdough starter in Virginia

Last verified 2026-10-15. Not legal advice. Confirm with Virginia Department of Agriculture and Consumer Services and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Dry mix / non-TCS list supports — confirm

Va. Code § 3.2-5130 (HB 402 / 2026 c. 605) exempts private-home processors of non-TCS foods. The Crosodo statute row and VDACS materials list dry mixtures, dry herbs, and dry seasonings among low-risk examples. Dried starter is not named. Regulations library: no state cottage registration or inspection; acidified foods have a \$9,000 cap — that cap is not a dried-starter cap. Interstate cottage sales are recorded as no. Confirm with VDACS that a dried culture is a dry mixture.

Quick facts

- Law: Code of Virginia, Title 3.2 Agriculture, Animal Care, and Food, Chapter 51 Food and Drink, §3.2-5130 Inspections required to operate food establishment
- Statute: Va. Code §3.2-5130 (HB 402 / 2026 c. 605)
- Agency: Virginia Department of Agriculture and Consumer Services
- Sales cap: No cottage cap for non-TCS dry foods; \$9,000/year applies to the acidified-foods exemption only

May printed 'no cap for low-risk dry foods' and mentioned \$9,000 for acidified foods.

Regulations library rows va-cottage-sales-cap-acidified and

va-cottage-allowed-foods-nontcs match that split. HB 402 (effective July 1, 2026) changed where you may sell, not the dry-mixture list.

- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: As amended by HB 402 (Acts of Assembly 2026 Ch. 605), effective July 1, 2026: exempt foods may be sold at any location, through the internet, or by phone to an individual in Virginia for their own consumption, and delivered in person, by mail,

or by delivery service in Virginia. Still no resale, consignment, restaurants, retail food establishments, or out-of-state sales. Local zoning still applies. The VDACS home-food-processor FAQ PDF is stale (still says no online sales); the statute controls. <https://lis.virginia.gov/bill-details/20261/HB402>

County zoning and market rules still apply.

Labeling

Label on the principal display panel (or a sign for packages too small) must include: name of the person preparing the food, physical address or P.O. box number, telephone number, date the food product was processed, and the statement NOT FOR RESALE PROCESSED AND PREPARED WITHOUT STATE INSPECTION. HB 402 added the P.O. box option. Internet advertising is allowed.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [Va. Code § 3.2-5130](https://law.lis.virginia.gov/vacode/title3.2/chapter51/section3.2-5130/) — <https://law.lis.virginia.gov/vacode/title3.2/chapter51/section3.2-5130/>
- [Va. Code §3.2-5130 \(HB 402 / 2026 c. 605\)](https://law.lis.virginia.gov/vacode/title3.2/chapter51/section3.2-5130/) — <https://law.lis.virginia.gov/vacode/title3.2/chapter51/section3.2-5130/>
- [Virginia Department of Agriculture and Consumer Services](https://www.vdacs.virginia.gov/food-information-for-vendors-and-businesses-home-food-processors.shtml) — <https://www.vdacs.virginia.gov/food-information-for-vendors-and-businesses-home-food-processors.shtml>
- [VDACS home food processors](https://www.vdacs.virginia.gov/food-information-for-vendors-and-businesses-home-food-processors.shtml) — <https://www.vdacs.virginia.gov/food-information-for-vendors-and-businesses-home-food-processors.shtml>
- [Virginia extension](https://www.fcs.ext.vt.edu/) — <https://www.fcs.ext.vt.edu/>

Selling dried sourdough starter in Washington

Last verified 2026-10-15. Not legal advice. Confirm with Washington State Department of Agriculture and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Unverified product-list fact — confirm with the office

A WSDA Cottage Food Operations Permit is required (RCW 69.22; WAC 16-149). Allowed foods are nonpotentially hazardous baked goods, candies, jams/jellies, and other non-PHF foods the director identifies by rule. WSDA materials discuss recombining/packaging dry mixtures from approved sources. Dried starter is not named. Confirm with WSDA whether a homemade dried culture is an approvable cottage product on your permit application — you list products on the permit. Online and out-of-state sales are not allowed under this permit on the WSDA page we opened.

Quick facts

- Law: Revised Code of Washington, Title 69 Food, Drugs, Cosmetics, and Poisons, Chapter 69.22 Cottage Food Operations
- Statute: RCW §69.22.010–.040
- Agency: Washington State Department of Agriculture
- Sales cap: \$35,000 annual gross sales (RCW 69.22.050; WSDA FAQ)

Crosodo's statutes CSV still says no dollar cap because the old research note looked only at RCW 69.22.010–.040. RCW 69.22.050 and the live WSDA FAQ both say \$35,000, with a four-year CPI review. The biennial permit fee on the WSDA FAQ is \$355 — that is an official published fee, not a guess. Confirm both numbers on agr.wa.gov/cottagefood before you budget.

- Registration: Registration required (statute row): Yes.
- Inspection: Kitchen inspection (statute row): Yes.
- Training: Food-handler training (statute row): Yes.

Where in-state sales usually go

From the Crosodo statute row: Cottage food products may only be sold directly to the consumer. Internet sales, mail order, and retail sale outside Washington state are explicitly prohibited. Products may not be repackaged, sold, or used as an ingredient by a food processing plant, or sold by a food service establishment.

County zoning and market rules still apply.

Labeling

Every package must display: (1) business name and permit number; (2) product name; (3) ingredients in descending weight order; (4) net weight or volume; (5) allergen labeling per director's rules; (6) nutritional claim labeling if applicable; and (7) the statement 'Made in a home kitchen that has not been subject to standard inspection criteria.' in at least 11-point font in a contrasting color. Products must be stored only in the primary domestic residence.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- [WSDA cottage food](https://agr.wa.gov/cottagefood) — <https://agr.wa.gov/cottagefood>
- [RCW §69.22.010-.040](https://app.leg.wa.gov/RCW/default.aspx?cite=69.22.040) — <https://app.leg.wa.gov/RCW/default.aspx?cite=69.22.040>
- [Washington State Department of Agriculture](https://agr.wa.gov/services/business-services/food-safety-and-licensing/cottage-food-operations) — <https://agr.wa.gov/services/business-services/food-safety-and-licensing/cottage-food-operations>
- [RCW 69.22.050 annual gross sales](https://app.leg.wa.gov/RCW/default.aspx?cite=69.22.050) — <https://app.leg.wa.gov/RCW/default.aspx?cite=69.22.050>
- [Washington extension](https://extension.wsu.edu/foodsafety/) — <https://extension.wsu.edu/foodsafety/>

Selling dried sourdough starter in West Virginia

Last verified 2026-10-15. Not legal advice. Confirm with West Virginia Department of Agriculture and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Not named — general non-TCS path — confirm

West Virginia § 19-35-6 cottage foods cover nonpotentially hazardous foods. Dried starter is not named. Confirm with the Office of Environmental Health Services.

Quick facts

- Law: Code of West Virginia, Chapter 19 Agriculture, Article 40 Cottage Foods (SB 44, 2026 Regular Session, enacted March 27, 2026, effective June 12, 2026)
- Statute: W. Va. Code §19-40-1 through §19-40-6 (Article 40, Cottage Foods, enacted 2026); §19-35-6 (Nonpotentially hazardous foods at farmers markets)
- Agency: West Virginia Department of Agriculture
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): Depends.
- Inspection: Kitchen inspection (statute row): Upon-complaint.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Cottage food must be sold directly to consumers. The new Article 40 (effective June 12, 2026) establishes that potentially hazardous cottage food vendors need a statewide permit but nonpotentially hazardous food sellers are fully exempt from permit and inspection. Local health departments may invoke cessation of production only if an imminent health hazard exists, in consultation with the Department of Agriculture. The input batch cited §16-7-1 (a general adulteration statute), but the operative cottage food framework is now Article 40 (§19-40-1 through §19-40-6), signed March 27, 2026.

County zoning and market rules still apply.

Labeling

Under the parallel §19-35-6 framework for nonpotentially hazardous foods, labels must include product content, sources, and potential allergens, plus the statement: 'This product was made in a non-commercial kitchen that may not be subject to inspection and may contain cross-contact allergens not included in the allergen statement.' For potentially hazardous cottage foods, labeling standards will be set by the Department of Agriculture by legislative rule.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- WV cottage food — <https://oeh.dhhr.wv.gov/foodprotection/Pages/Cottage-Food.aspx>
- W. Va. Code §19-40-1 through §19-40-6 (Article 40, Cottage Foods, enacted 2026); §19-35-6 (Nonpotentially hazardous foods at farmers markets) — <https://code.wvlegislature.gov/16-7/>
- West Virginia Department of Agriculture — <https://oeh.dhhr.wv.gov/foodprotection/Pages/Cottage-Food.aspx>
- West Virginia extension — <https://extension.wvu.edu/family-health/food-nutrition>

Selling dried sourdough starter in Wisconsin

Last verified 2026-10-15. Not legal advice. Confirm with Wisconsin Department of Agriculture, Trade and Consumer Protection and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Official source excludes starter or home-drying

Wisconsin has no general cottage-food statute for dry mixes. The Kivist court orders (DATCP homemade baked goods page, P-DFRS0222, May 2025) apply to baked goods that are not potentially hazardous, sold direct to consumers. DATCP defines baked goods as dry heat above 140°F in a closed chamber (oven). Items dried in a dehydrator are not baked goods. A dried culture is not a baked good under that sentence. Freeze-drying for sale requires a DATCP license on the freeze-drying fact sheet. Confirm with DATCP before you invent a home-kitchen path.

Quick facts

- Law: Wisconsin Statutes Chapter 97 Food, §97.29 Food processing plants (cottage food exemption at §97.29(2)(b)2); supplemented by Kivist v. DATCP court order (2017) for home bakers
- Statute: Wis. Stat. §97.29
- Agency: Wisconsin Department of Agriculture, Trade and Consumer Protection
- Sales cap: Tiered
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Home-canned goods must be sold at community or social events or farmers' markets in Wisconsin (§97.29(2)(b)2.b). The Kivist court order applies to direct-to-consumer sales by home bakers. Products cannot be sold to retail food establishments or distributed through wholesale channels without a license.

County zoning and market rules still apply.

Labeling

For home-canned goods (§97.29(2)(b)2): label must include the name and address of the preparer, the date canned, the statement 'This product was made in a private home not subject to state licensing or inspection,' and ingredients in descending order of prominence with major allergen common names listed. A sign at the point of sale must state: 'These canned goods are homemade and not subject to state inspection.' For home bakers under the Kivirist exemption, labeling requirements are not separately codified.

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- DATCP licenses and homemade baked goods — https://datcp.wi.gov/Pages/Licenses_Permits/HomeBakers.aspx
- Wis. Stat. §97.29 — <https://docs.legis.wisconsin.gov/statutes/statutes/97/29>
- Wisconsin Department of Agriculture, Trade and Consumer Protection — https://datcp.wi.gov/Pages/Programs_Services/CottageFoodLaws.aspx
- DATCP homemade baked goods PDF (05/2025) — <https://datcp.wi.gov/Documents2/HomemadeBakedGoods.pdf>
- Wisconsin extension — <https://extension.wisc.edu/families-finances/food-safety/>

Selling dried sourdough starter in Wyoming

Last verified 2026-10-15. Not legal advice. Confirm with Wyoming Department of Agriculture and your county office.

Dried starter vs baked goods

A loaf is baked. Dried sourdough starter is a dry culture. Official pages almost never use those words. This chapter only repeats what the current statute, agency page, or extension guide actually says.

Official read

Dry mix / non-TCS list supports — confirm

The Wyoming Food Freedom Act covers homemade food that is not potentially hazardous, and statute examples include dry mixes. Dried starter is not named. Confirm with the Wyoming Department of Agriculture Consumer Health Services.

Quick facts

- Law: Wyoming Statutes Title 11 Agriculture, Livestock and Horticulture, Chapter 49 Marketing Homemade Foods, §§11-49-101 through 11-49-104 (Wyoming Food Freedom Act)
- Statute: Wyo. Stat. §11-49-101 through §11-49-104 (Wyoming Food Freedom Act)
- Agency: Wyoming Department of Agriculture
- Sales cap: No annual sales cap published in the statute row
- Registration: Registration required (statute row): No.
- Inspection: Kitchen inspection (statute row): No.
- Training: Food-handler training (statute row): No.

Where in-state sales usually go

From the Crosodo statute row: Wyoming's Food Freedom Act allows considerably broader indirect sales than most states. Non-potentially hazardous foods, eggs, and dairy products may be sold through third-party vendors (retail shops, grocery stores) as long as the sale complies with the Act. The third-party seller must inform consumers that the food is not certified, licensed, or inspected, and non-potentially hazardous foods must be displayed separately from licensed products with a label stating 'this food was made in a home kitchen, is not regulated or inspected and may contain allergens.' Potentially hazardous homemade foods (except eggs/dairy) must be sold by the producer or designated agent only. A 'designated agent' may also facilitate transactions including marketing, transport, storage, and delivery without taking ownership of the product.

County zoning and market rules still apply.

Labeling

Homemade foods are broadly exempt from labeling requirements (§11-49-103(b)). However, the producer must inform the end consumer (verbally or by sign) that the food is not certified, labeled, licensed, packaged, regulated, or inspected. For retail/grocery store sales: non-potentially hazardous foods must be labeled 'this food was made in a home kitchen, is not regulated or inspected and may contain allergens.' Retail spaces selling homemade food must display a sign indicating it has not been inspected. Potentially hazardous homemade foods at retail locations adjacent to commercial food establishments require physical separation per §11-49-103(d).

Interstate

Cottage-food / homemade-food exemptions are in-state instruments. They do not, by themselves, authorize interstate commerce. Confirm manufactured-food licensing with the state agency and FDA facility registration for your facts. We do not invent a permit name or a fee.

Official sources

- Wyoming Food Freedom — <https://wyagric.gov/divisions/chs/food-safety/wyoming-food-freedom>
- Wyo. Stat. §11-49-101 through §11-49-104 (Wyoming Food Freedom Act) — <https://wyoleg.gov/NXT/gateway.dll?f=templates&fn;=default.htm>
- Wyoming Department of Agriculture — <https://wyagric.gov/divisions/chs/food-safety/wyoming-food-freedom>
- Wyoming extension — <https://www.uwyo.edu/uwe/>