



**CABINET FOR HEALTH AND FAMILY SERVICES
DEPARTMENT FOR PUBLIC HEALTH
PUBLIC HEALTH PROTECTION & SAFETY
FOOD SAFETY BRANCH**

Summary of Updates to Home-Based Processing

[House Bill 468](#) became law on March 27, 2019. The corresponding regulation, [902 KAR 45:090](#), has also been updated with an effective date of September 9, 2019. The below summary provides the most current, basic information relevant to home-based processing, including: required registration, list of products allowed, selling methods permitted, operating standards, and labeling requirements.

Registration Requirements

Home-based processors may now begin registering with the Food Safety Branch. Registration is required before January 1, 2020. To register, home-based processors should submit a DFS-250 *Application for Home-Based Processors* along with a \$50.00 registration fee to the Food Safety Branch. Registrants will receive a physical proof of registration valid until March 31, 2021. Registrations will then be renewable on a yearly basis.

Applications are available [here](#) from the Food Safety Branch or from the UK Extension Service.

Allowable Items

Per HB 468 and 902 KAR 45:090, home-based processors will not have to grow a primary ingredient. A Kentucky resident may, in their home kitchen, produce **only** the following items as a home-based processor:

- dried herbs
- spices
- nuts
- candy (*candy shall be produced without alcohol, and made with no bare-hand contact*)
- dried grains
- granola that may be made with dried grains
- trail or snack mix that may be made with dried fruit, nuts or seeds
- whole fruits and vegetables
- dried or freeze dried fruits and vegetables
- mixed-greens
- jams & jellies (*low-acid, low-sugar, and savory jams & jellies should be approved through the UK Microprocessing program*)
- sweet sorghum syrup
- maple syrup
- preserves
- fruit butter
- bread
- fruit pies
- pecan pies
- cakes
- cookies
- popcorn that may be plain or have added seasonings.

Selling Rules & Restrictions

Home-based processors will have a gross income of no more than sixty thousand (\$60,000) annually from the sale of these products. While home-based processors may advertise and accept orders and payments in person, electronically, or via internet or phone, all items shall be provided **in person, directly to consumers within this state, including from the home-based processor's home by pick-up or delivery, at a market (not a permitted retail market), a roadside stand, or community event. Home-based processors are not permitted to ship items.**

Standards

Home-based processors must comply with the standards outlined in 902 KAR 45:090 to maintain basic hygiene, cleanliness, and sanitation while producing, packaging, and handling home-based products. Home-based processors shall:

- Regularly wash hands with soap and water;
- Keep kitchen equipment and utensils used for home-based processing clean and maintained in a good state of repair;
- Wash, rinse, and sanitize all food contact surfaces, equipment, and utensils used for food preparation before each use;
- Keep children under age twelve (12) and pets or other animals out of the kitchen during home-based processing related activities;
- Cease performing any domestic activities in the kitchen, such as family meal preparation, dishwashing, or washing and drying laundry; and
- Not produce, package, or handle any home-processed products while infected with a contagious disease or illness.

Labeling Guidelines

The following should be included on the label: the name and address of the home-based processing operation; the common or usual name of the food product; the ingredients of the food product, in descending order of predominance by weight; the net weight or net volume of the food product; allergen information as specified by federal labeling requirements; nutritional labeling as specified by federal labeling requirements (required if any nutrient content claim, health claim or other nutritional information is provided); the following statement printed in at least 10-point type in color that provides a clear contrast to the background label: "This product is home-produced and processed"; and the date the product was processed.

See the [Labeling Guidance document](#) for examples of labeling and allergen requirements.

The home-based processing program is administered by the Food Safety Branch. If you have any questions, complaints, etc. related to home-based processing, please forward them directly to the Food Safety Branch.

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