Selling Homemade Food Products in New Hampshire

The Basics - Part Three

When is a Commercial Kitchen Food License Required?

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Starting a homestead food business is a dream of many home cooks. Beginning small, in your own kitchen, with shelf-stable baked goods and other allowed foods is a practical way to try out this venture.

There are some food safety and legal requirements that will help to create a delicious and safe product. This fact sheet, developed from New Hampshire Food Protection Section guidance, can help to get you started. In Parts One (https://extension.unh.edu/resources/files/Resource008106_Rep11826.pdf) and Two (https://extension.unh.edu/resources/files/Resource008107_Rep11827.pdf) you learned about the kinds of foods you can make and sell in your home kitchen. In this fact sheet, we will discuss the kinds of foods that require a commercial kitchen.

You will need a commercial kitchen food license and access to a commercial kitchen to make and sell these food products:

1. Acidified foods: low-acid foods to which acid(s) or acid food(s) are added.
   Acidified foods include acidified or pickled:
   - Beans
   - Cucumbers
   - Cabbage
   - Artichokes
   - Cauliflower
   - Puddings
   - Peppers
   - Tropical fruits
   - Fish
   - Salsa
Pepper Jelly
Relish
For a complete list, contact DHHS:
https://www.dhhs.nh.gov/dphs/fp/contact.htm
2. Fermented foods – sauerkraut, kimchi
3. Special processes – dehydration
4. Refrigerated foods or foods requiring Time/Temperature
   Control for safety (TCS foods) including cheesecake,
   sandwiches, salads, soups, etc.

Commercial Kitchen Requirements
• Commercial refrigeration
• 3-bay sink to wash, rinse, and sanitize equipment
• Separate food prep sink
• At least one hand washing sink
• Mop sink
• Floors, walls, and ceilings are required to be smooth, durable,
  non-absorbent, and easily cleanable

Commercial Kitchen License Requirements
• Water test results
• Septic documentation, including approval for construction and
  approval for operation
• If the facility is new, then floor plans are required to be
  submitted for a plan review
• Hazard Analysis Critical Control Point (HACCP) plan may
  be required

For More Information:

Food Processing Authority University of Maine- Beth Calder
beth.calder@maine.edu  207-581-2791
https://umaine.edu/foodandagriculture/process-product-review-testing

Food processors
https://www.dhhs.nh.gov/dphs/fp/food-processing.htm

Floor plan review
https://www.dhhs.nh.gov/dphs/fp/floor-plan.htm

HACCP Principles & Application Guidelines
www.fda.gov/food/hazard-analysis-critical-control-point-haccp/hac-
  cp-principles-application-guidelines

Homesteads
https://www.dhhs.nh.gov/dphs/fp/homestead.htm

If you are planning a new facility, you will need to submit water test results,
septic approval and floor plans for commercial kitchen license requirements.
About the Author
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Special appreciation to Royann Bossidy of the NH Food Protection Section for her insights and guidance in putting together this 3-part fact sheet series.

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