

# US Department of Agriculture (USDA)

## Who are your customers?

Other businesses (grocery stores, restaurants, distribution centers)

## What foods are you preparing?

cattle, sheep, swine, other livestock, domestic chickens, turkeys, other poultry.

Food products containing more than 2% cooked meat (or more than 3% raw meat).

Catfish

Egg products with or without added ingredients.

Voluntary grading of eggs and stamping of meat or poultry products under USDA supervision.

## Where is food being processed?

Foods are processed in registered facilities ranging from large processing plants to small butcher shops.

## Do I need a license?

USDA inspected facilities are registered with the USDA FSIS program.



### Resources

Registration and industry guidance  
<https://www.fsis.usda.gov/>

Contact  
Online consumer and industry question portal  
<https://www.fsis.usda.gov/contact-us/askfsis>

# Retail Food

## Who are your customers?

Direct general public sales either through a storefront, kitchen, or delivery service

## What foods are you preparing?

A wide variety of foods including foods that require temperature control for safety, assembled foods that do not require temperature control for safety, and commercially pre-packaged grocery items.

## Where is food being prepared?

Foods can only be prepared in commercial kitchens, commercial commissary kitchens, and food trucks.

## Do I need a license?

A retail food license is required to operate a retail food establishment.



### Resources

Licensing information and how to contact your health agency  
<https://cdphe.colorado.gov/retail-food/retail-food-licensing>

Contact  
303-692-3645, Option 1  
cdphe\_laponduty@state.co.us



**COLORADO**

Division of Environmental Health & Sustainability

Department of Public Health & Environment

# What Type of Operation are You?

## Cottage Retail or Wholesale



# How is Food Regulated in Colorado



# Colorado Department of Agriculture (CDA).

## Who are your customers?

Other businesses (grocery stores, restaurants, distribution centers)

## What foods are you producing?

Harvest cut unwashed whole produce that is commonly eaten raw. Shell eggs

## Where is food being produced?

Egg processing facilities and farms located in Colorado.

## Do I need a license?

Only egg dealers. A license is required for egg dealers that sell to other businesses.

Harvest cut produce is considered a raw agricultural commodity and may require registration as a farm with CDA.



## Resources

Egg licensing and industry guidance  
<https://ag.colorado.gov/ics/eggs>

Contact  
303-869-9000

# Manufactured Food

## Who are your customers?

Other businesses (grocery stores, restaurants, distribution centers)

## What products are you manufacturing and storing?

A wide variety of foods or dietary supplements meant for human consumption containing less than 2% cooked meat.

Industrial hemp food, dietary supplements or cosmetics.

## Where is the product being manufactured and stored?

Products are manufactured and stored at a registered commercial kitchen and/or storage space.

## Do I need a license?

Manufacturing or warehousing facilities are required to be registered with the State of Colorado and the FDA or USDA if sold in interstate commerce.



## Resources

Registration information and industry guidance  
<https://cdphe.colorado.gov/food-manufacturing-and-storage>

Contact  
303-692-3645, Option 2  
[cdphe\\_mfgfd@state.co.us](mailto:cdphe_mfgfd@state.co.us)

# Cottage Food Act

## Who are your customers?

Cottage food operators sell their product directly to informed end users that purchase the product in Colorado or through a cottage food producer's designated consignee.

## What foods are you preparing?

Foods that do not require temperature control for safety such as

Whole uncut produce, honey, jams, baked goods, preserves, fruit butters.

Please visit the Colorado Cottage Food website located below for a detailed list of foods that are allowed and not allowed under the Cottage Foods Act

## Where is food being prepared?

Foods under the Cottage Foods Act may be prepared in a kitchen at a private residence.

## Do I need a license?

Cottage food operators are not required to get a license to operate. However, operator certification in a basic food safety course is required.



## Resources

Colorado Cottage Foods Resource Website  
<https://cdphe.colorado.gov/cottage-foods-act>

Contact  
303-692-3645, Option 2  
[cdphe\\_mfgfd@state.co.us](mailto:cdphe_mfgfd@state.co.us)