



# Maple Syrup & Cottage Foods

Connecticut Department of Consumer Protection  
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# Connecticut Farm Exemption

It is important to note, that generally, no food products may be made in a facility that is also used for residential use. However, in Connecticut, jams, jellies, preserves, acidified foods, and maple syrup are exempt from a sanitation inspection of the processing facility when preparation and sale of these items occurs on a residential farm.

These products may also be sold at “certified farmers’ markets” per Connecticut General Statutes (CGS).

- Ch.422, Sec.22-6r: (b) A farmer's kiosk at a certified farmers' market shall be considered an extension of the farmer's business and regulations of Connecticut state agencies relating to the sale of farm products on a farm shall govern the sale of farm products at a farmer's kiosk.
- **This does not include processed foods made with maple syrup**

# CT Farm Exemption Labeling

These products still need to be labeled with the following in ten-point type:

- Common or usual name
- Declaration of responsibility (name and address of manufacturer or distributor)
- Net weight or volume expressed in metric and English units
  - For Instance: Ounces and mL
- **“Not prepared in a government inspected kitchen”**

# Written Regulations:

## Sec. 21a-24b. Sale of maple syrup:

- (a) As used in this section, "residential farm" means property (1) being utilized as a farm, as defined in subsection (q) of section 1- 1, and (2) serving as the primary residence of the owner of such property.
- (b) Notwithstanding the provisions of sections 21a-91 to 21a-120, inclusive, and any regulations adopted there under, the preparation and sale of maple syrup on a residential farm shall be allowed in a room used as living quarters and shall be exempt from inspection by any state or local agency.
- Each container of maple syrup offered for sale on such farm shall have on its label, in ten-point type: "Not prepared in a government-inspected kitchen."
- Inspection is available by CT Department of Consumer Protection as requested.



# Cottage Foods

## Public Act 18-141 §§ 13-19

- In effect as of October 2018, allows one to apply for a Cottage Food Operator License to produce maple syrup and maple syrup type products in the home kitchen of any private residential dwelling.
- “Private residential dwellings” are owner or resident occupied dwellings, excluding group or communal residential settings within any type of structure or outbuilding, shed, barn, or other similar structure.
- “Home kitchen” means a kitchen designed and intended for use by a home’s residents but that is also used by a resident to produce cottage food products. It may contain one or more stoves or ovens, including a double oven, designed for residential use. “Home kitchen” does not include commercial equipment typically used for large wholesale manufacturing.
- Under the new law, a cottage food license will permit individuals to produce in a home kitchen, without undergoing commercial kitchen licensing, non-hazardous food products (e.g., maple syrup, cakes) that will be sold directly to a consumer.
- Food produced by a cottage food licensee must be labeled with certain information, including the following statement printed in at least 10-point type: “Made in a Cottage
- Food Operation that is not Subject to Routine Government Food Safety Inspection.”



Does this mean why have to operate our evaporator in our home??? ....No.

- Adding Maple Syrup production to the Cottage Food Operator (CFO) list of regulated products does not require folks to operate their evaporator in their home.
- A CFO will instead use their evaporator in their shed or shack, etc, and may now bottle inside a private residential kitchen. You no longer need to be a farm to make and sell Maple Syrup.
- A CFO License costs \$50 annually

# Who Should Apply for a CFO?

- The CFO is perfect for the following operations:
  - Folks who do not tap their trees on their property but do tap trees off their property.
  - Folks who purchase finished maple syrup in bulk who then repackage/rebottle.
  - Folks who want to make value added maple syrup products, such as maple candy, maple sugar or maple baked goods. Maple candy and other value-added maple products are not permitted under the Farm Exemption.
  - Folks who have their sap processed by another farmer who repackage or store their product at their own farm.

# Farm Exemption Vs. CFO

- CFO permits sales directly to the consumer; no wholesaling permitted.
- FE allows sales up to 50% wholesale in CT only.
  - Sales attributed in excess of 50% to wholesale may require registration with the FDA and DO require a license with CT DCP as a Food Manufacturing Establishment (\$20)
- CFO allows value-added maple products; FE does not.
- Both allow you to operate your equipment in a shed, shack or other farm type building.
- CFO requires Food Safety Training (available for \$15 online)

## Food Manufacturing Establishment (FME) Licenses

- \$20 license, renewed annually
- Allows wholesale sales interstate and internationally
- Requires adherence to 21 CFR 117 (Federal Modernized Good Manufacturing Practices)
  - CT DCP will use discretion with inspecting maple syrup facilities as they are typical farm operations
  - DCP Inspectors will look for an enclosed building, no pests/farm animals/pets, running hot water, a method for cleaning utensils, etc.



# FME, CFO and Local Health Department Inspections

- FME Inspections are conducted at a mutually agreeable scheduled appointment during production every two years (If processing more high risk products your inspection frequency may increase).
- CFO Inspections are conducted as per DCP/licensee need.
- Some Farmer's Markets and Health Departments require licenses in order for one to sell at these events (despite the Farm Exemption). A DCP license should satisfy the Local Health Department.