

To Make or Not to Make at Home? The answer is not so simple, we can help...

Food Safety is for Everyone

Have you ever wondered where your food is made? Is it made in a *Residential Kitchen* or a *Commercial Use Kitchen*?

Food safety is a top concern and we can help you navigate what can and cannot be made at home for public sale.

www.ServeMA.com

Together, We are building a Food Community

- Anyone producing food for sale "direct to the consumer" is considered a Retail Residential Kitchen and is required to have a permit.
- Retail Residential Kitchen may only make "Cottage Food Products." These are foods that can be safely held at room temperature, including baked goods, jams, and jellies.
- 3. Retail or Wholesale Residential Kitchens may not prepare finished products that require hot or cold holding for safety, including meat or fish that is raw or heat-treated, certain cut produce including melons, leafy greens, and tomatoes.
- 4. Examples of food products that may not be prepared or sold by a Residential Kitchen: cream-filled pastries, cheesecake, custard, cut fruit and vegetables, tomato and barbecue sauce, pickled products, relishes and salad dressings.

For a more comprehensive list, see back for details.

We want to Help... www.servema.com/contact/

COTTAGE OPERATIONS MAY PRODUCE

Although not all inclusive, it provides for most types of approved cottage food products:

Loaf breads, rolls, biscuits Cakes including celebration cakes Pastries & cookies Candies & confections Fruit pies Jams, jellies & preserves Dried fruits Dry herbs, seasonings & mixtures Cereals, trail mixes & granola Coated or uncoated nuts Vinegar & flavored vinegars Popcorn, popcorn balls, cotton candy

A cottage food operation is not allowed to produce food items which require temperature control for safety. Other food items which present a food safety risk such as acidified foods, low acid canned foods, garlic in oil, and fresh fruit or vegetable juices are not allowed as well.

COTTAGE OPERATIONS MAY NOT PRODUCE

Although not all inclusive, it provides for most types of unapproved cottage food products:

Fresh or dried meat or meat products including jerky Fresh or dried poultry or poultry products Canned fruits, vegetables, vegetable butters, salsas etc. Fish or shellfish products Canned pickled products Raw seed sprouts Bakery goods which require any type of refrigeration such as cream, custard or meringue pies & cakes or pastries with cream cheese icings or fillings Tempered and/or molded chocolate or chocolate type products Milk& dairy products including hard, soft & cottage cheeses & yogurt Cut fresh fruits and/or vegetables Food products made from cut fresh fruits or vegetables Food products made with cooked vegetable products Garlic in oil mixtures Juices made from fresh fruits or vegetables Ice and/or ice products Barbeque sauces, ketchups & or mustards

Focaccia-style breads with vegetables & or cheeses

For more information on residential kitchen use please visit: https://www.mass.gov/info-details/residential-kitchen-questions-and-answers

WHY YOU NEED A SHARED USE KITCHEN?

Turn Key Access

We've done it all. We have built out the space with you in mind, we have everything you need to succeed. All Utilities are included in your membership.

Economy of Scale

How much can you cook at home? Everything is easier when you do it right. We have the capacity that you can cook massive amounts at one time, saving your time for other things...

Kitchen Equipment

We have a 16' hood, a 10 burner range, 4 ovens, reach in freezer, walk in cooler, tables, mixers and more.

Food Safety

If you are cooking Potentially Hazardous Foods (PHFs); such as cream-filled pastries, cheesecake, custard and other foods which can support the growth of disease causing bacteria are strictly prohibited [in home kitchens, for resale].



www.ServeMA.com

We are all about "Equal Food Access to All!"

Together with Serve Om Inc., www.serveom.com, our Nonprofit Perishable Food Rescue; we built a commercial kitchen and community cooking space.

No one's dreams should falter because they lack access to a kitchen.

COME PLAY IN OUR FOOD PLAYGROUND.