

HOME OCCUPATION PERMIT APPLICATION FOR COTTAGE FOOD OPERATIONS

BUSINESS INFORMATION

APPLICANT NAME	PHONE NUMBER
BUSINESS NAME	BUSINESS ADDRESS
DESCRIPTION OF BUSINESS AND FOOD TO BE PREPARED	

HOME OCCUPANCY CRITERIA *Please initial the following conditions*

1. The Proposed Cottage Food Operation shall comply with applicable provisions of the California Homemade Food Act (Assembly Bill 1616).
2. A permit to operate the proposed Cottage Food Operation shall be obtained by the Los Angeles County Department of Public Health and shall comply with all applicable food handling and preparation standards.
3. A Cottage Food Operation shall be permitted to prepare only non-potentially hazardous foods noted on the approved list of foods pursuant to Health and Safety Code Section (HSC) 114365.5.
4. The establishment and operation of the home occupancy shall not change the principal character of use of the residence and shall not constitute a change of occupancy pursuant to Government Code (GC) 51035(c) and (d).
5. A Cottage Food Operation shall not have more than one (1) employee (not including a family member or a household member of the cottage food operation) pursuant to HSC 113758(a)
6. A home occupation shall be conducted only within the enclosed living area of the private home or dwelling unit.
7. Electrical or mechanical equipment that creates visible or audible interference in radio or television receivers or causes fluctuations in line voltage outside the dwelling unit or which creates noise not normally associated with residential uses shall be prohibited.
8. There shall be no signs other than those permitted by the zone regulations.
9. The conduct of any Cottage Food Operation including but not limited to the storage of goods and equipment, shall not reduce or render unusable areas provided for required off street parking, nor shall any storage or display of materials, goods, supplies, or equipment be visible from the outside of any structure located on the premise.
10. The Cottage Food Operation shall not exceed the maximum gross annual sales as established pursuant to HSC 113758(a). Failure to comply may result in revocation of this permit.

ACKNOWLEDGMENT *I understand that granting this permit is dependent upon compliance with the above stated requirements and shall comply with applicable requirements of the California Homemade Food Act (Assembly Bill 1616). Noncompliance with all applicable requirements may result in the revocation of this permit.*

APPLICANT SIGNATURE	DATE
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FOR OFFICE USE ONLY

PERMIT FEE	\$ 63.24	PERMIT NO.	ZONING	USE CATEGORY
AIMS SURCHARGE	\$ 6.32	HO-		PERMITTED BY THE CALIFORNIA HOMEMADE FOOD ACT (ASSEMBLY BILL 1616)
GPU SURCHARGE	\$ 3.16			
TOTAL FEE	\$ 72.72	AIMS FILE NO.	PLANNING APPROVAL	DATE

TYPES OF PERMITTED FOODS THAT COTTAGE FOOD OPERATIONS CAN PREPARE

The list of foods that is allowed to be prepared by cottage food operations, as adopted by Assembly Bill (AB) 1616 and defined by HSC 114365.5(b)(1-16), shall include, but not be limited to, the following nonpotentially hazardous foods:

- (1) Baked goods without cream, custard, or meat fillings, such as breads, biscuits, churros, cookies, pastries, and tortillas.
- (2) Candy, such as brittle and toffee.
- (3) Chocolate-covered nonperishable foods, such as nuts and dried fruit.
- (4) Dried fruit.
- (5) Dried pasta.
- (6) Dry baking mixes.
- (7) Fruit pies, fruit empanadas, and fruit tamales.
- (8) Granola, cereals, and trail mixes.
- (9) Herb blends and dried mole paste.
- (10) Honey and sweet sorghum syrup.
- (11) Jams, jellies, preserves, and fruit butter that comply with the standard described in Part 150 of Title 21 of the Code of Federal Regulations.
- (12) Nut mixes and nut butters.
- (13) Popcorn.
- (14) Vinegar and mustard.
- (15) Roasted coffee and dried tea.
- (16) Waffle cones and pizelles.

