Approved Sources

Retail food facilities are required to only sell food from approved sources. When a vendor approaches your facility to request resale of their product, how can you tell if they are an approved source? Ask to see their permits. The following is a list of the most common permits you may see that qualify businesses as approved sources for indirect sale (aka wholesale) of food with examples on the back of this sheet.

- California Processed Food Registration is the most common permit for indirect food and beverage sales. Contact California Department of Public Health for an application at (916)650-6500. The permitting process includes application, annual inspection of the facility, and review of packaging and labeling.

- Cottage Food B permits are for specific products prepared in a permitted home kitchen. Cottage Food products are all non-potentially hazardous (ie no meat, dairy or refrigeration required). Cottage Food B products may be used as ingredients in retail food items as long as they are noted as “homemade” on the menu. The Cottage Food B permit process in Santa Barbara County, involves self-registration, application, annual fee and an inspection.
  http://www.countyofsb.org/phd/environmentalhealth.aspx?id=41773
  The current list of approved cottage food operators in Santa Barbara County can be found at www.sbcphd.org/ehs under Cottage Food.
  Note: Cottage Food A registration DOES NOT allow for indirect sale and is not an approved source.

* Some food or beverage items may require additional or substitute permits such as:
  
  - Dairy and Ice cream, Butchering meat for direct sale (California Department of Food and Ag. http://www.cdfa.ca.gov/ahfss/ ),
  
  - Indirect sale of meat products (USDA, www.fsis.usda.gov ),
  
  - Interstate wholesale, Imports (FDA http://www.fda.gov/Food/default.htm )
  
  - Products sold at certified farmer’s markets. (Ag Commissioner http://www.countyofsb.org/agcomm/agcomm.aspx?id=11718 )
  
  - Bottled water, Organic food, Shellfish handling, Canning, Seafood processing, Vacumm packaging, Water activity and pH exemption selected HACCP programs (CDPH http://www.cdph.ca.gov/certlic/manfrocdistrib/Pages/Food.aspx )

*This handout only refers to health permit requirements. Other permits may be required from other agencies such as Business License, Alcoholic Beverage Control Permit, California Seller’s Permit etc.
STATE OF CALIFORNIA
DEPARTMENT OF PUBLIC HEALTH
FOOD AND DRUG BRANCH

PROCESSED FOOD REGISTRATION

Company Name
Aliases
Address
County, State Zip

REGISTRATION NUMBER: 00000
EXPIRATION DATE: 10/23/2014

THE PERSON NAMED HERIN IS REGISTERED TO MANUFACTURE, PACK, OR HOLD PROCESSED FOOD IN THE STATE OF CALIFORNIA THROUGH THE EXPIRATION DATE. THIS REGISTRATION IS ISSUED IN ACCORDANCE WITH THE PROVISIONS OF DIVISION 104, SECTION 116400 OF THE CALIFORNIA HEALTH AND SAFETY CODE AND IS NOT TRANSFERABLE TO ANY OTHER PERSON OR PLACE. THE REGISTRANT IS REQUIRED BY LAW TO IMMEDIATELY NOTIFY THE CALIFORNIA DEPARTMENT OF PUBLIC HEALTH OF ANY CHANGE IN THE INFORMATION REPORTED IN THE APPLICATION.

Food and Drug Branch, 1100 Capitol Avenue, MC 7853, PO Box 997420, Sacramento, CA 95820-7420 (916) 533-6300

California Food Processing Registration

Santa Barbara County
PUBLIC Health
DEPARTMENT

Takashi M. Wada, M.D., M.P.H.
Director/Health Officer

Valid through December 31, 2014

Issued to: Owner Name

For: Example Food Business
0000 Main Street
Santa Barbara

PR 000000
1685-COTTAGE FOOD TYPE B DIRECT/INDIRECTSALE

This permit to operate is granted in accordance with the requirements of state statute and/or local ordinance and may be revoked by the Health Officer for cause. This permit is not transferable and permit fees are not refundable except as provided by Chapter 16 of the Santa Barbara County Code. Operation without a required Health Permit may result in closure of the facility and a financial penalty of up to three times the standard permit fee.

Santa Barbara County Cottage Food B Permit