



## 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.  
<http://www.cdph.ca.gov/programs/Pages/FDB%20ProcessedFoods.aspx#5> .

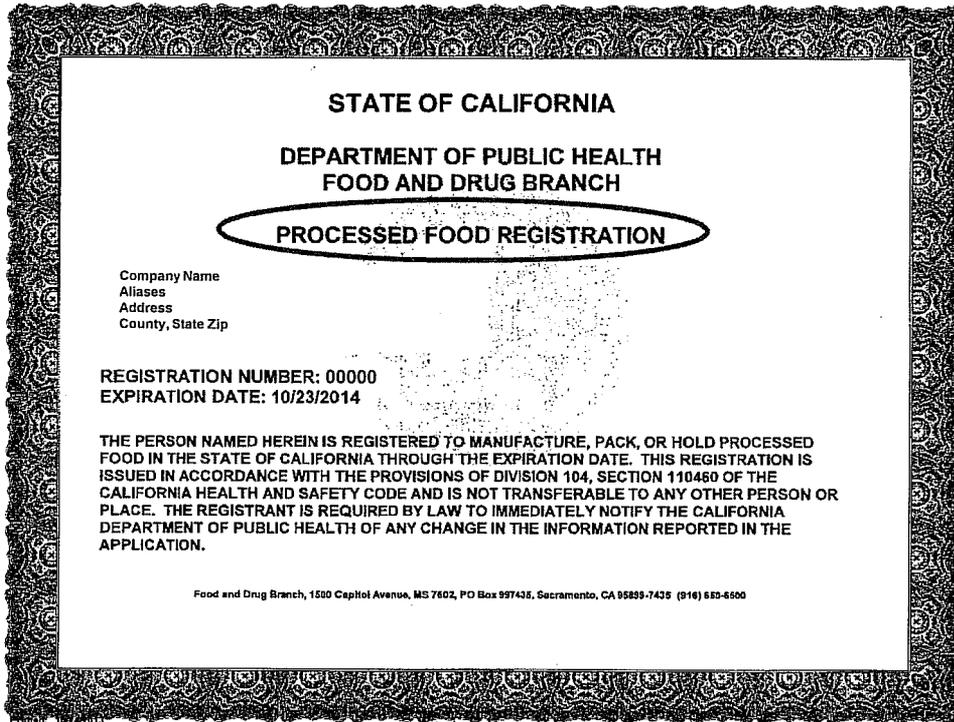
- Cottage Food B permits are for specific products prepared in a permitted home kitchen. Cottage Food products are all non-potentially hazardous (ie no meat, dairy or refrigeration required). Cottage Food B products may be used as ingredients in retail food items as long as they are noted as “homemade” 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](http://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.cdffa.ca.gov/ahfss/> ),
  - Indirect sale of meat products (USDA, [www.fsis.usda.gov](http://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, Vacuum packaging, Water activity and pH exemption selected HACCP programs (CDPH <http://www.cdph.ca.gov/certlic/manfprocdistrib/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.



## California Food Processing Registration

Santa Barbara County Environmental Health Services  
**PUBLIC Health DEPARTMENT** Health Permit

*Takushi M. Wada*  
 Takushi M. Wada, M.D., M.P.H.  
 Director/Health Officer

Issued by: *Signature*  
 Environmental Health Specialist

Valid through December 31, 2014

Issued to: Owner Name

For: Example Food Business  
 0000 Main Street  
 Santa Barbara

PR 0000000 **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 nonrefundable 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