



Cottage Foods Law Q & A

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MN Department of Agriculture's Focus

1. Support the use of this law and reinforce partnerships in cottage foods
2. Promote good practices in safe preparation, handling, and sale of food
3. Be a useful resource to Minnesotans



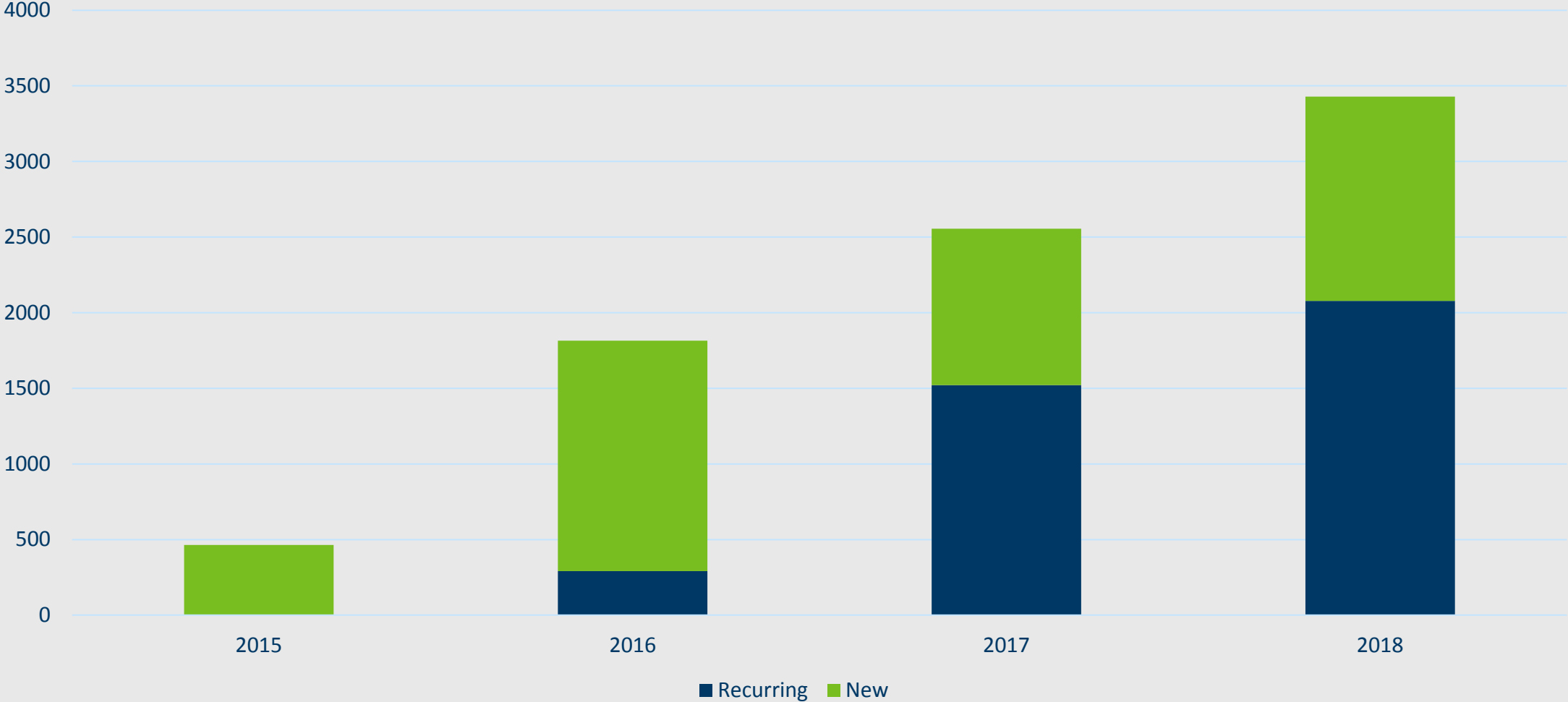
Registrations by the Numbers

Registrations Continue to Grow

Year	Total Registrations	New Registrations	% New of Total
2015*	464	464	100%
2016	1815	1524	84%
2017	2556	1035	40%
2018	3429	1351	39%

*Registrations started July 1, 2015

Registrations 2015-2018



Registrations by Sales Tier

Year	Tier 1	Tier 2	Total	Tier 2 % of Total
2015	433	31	464	6.68%
2016	1717	98	1815	5.40%
2017	2453	103	2556	4.03%
2018	3305	124	3429	3.62%





Current Food Safety Topics

ATTACK OF THE NOROVIRUS*

* a group of highly contagious viruses that cause "stomach flu," or gastroenteritis (GAS-tro-en-ter-I-tis)



Norovirus: Key Facts

- Leading cause of illness from contaminated food: 19 to 21 million sick/year
- Norovirus spreads very easily and very quickly
- You are contagious from the moment you begin feeling sick through the first 3 days days after you recover
- People with norovirus illness shed billions of virus in their stool and vomit
- Norovirus can stay on objects and surfaces and still infect people for days or weeks

Prevent Norovirus



Wash your hands



Clean & Sanitize
Equipment and Surfaces



Don't Make Food for 72
Hours after recovery



No Bare Hands Touching
Ready-to-Eat Food



GLITTER

makes everything

BETTER

Glitter Can Make You Sick

MDA ADVISES BAKERS TO AVOID USE OF NON-EDIBLE DECORATIVE PRODUCTS

[Home](#) > [MDA Advises Bakers to Avoid Use of Non-Edible Decorative Products](#)

December 20, 2018

The Minnesota Department of Agriculture (MDA), in cooperation with the U.S. Food and Drug Administration (FDA), is advising consumers to be aware that some decorative glitters and powders promoted for use in food decorating may, in fact, contain non-edible or toxic ingredients.

Many decorative glitters and metallic powders are sold over the Internet and in craft and bakery supply stores under names such as luster dust, disco dust, twinkle dust, sparkle dust, highlighter, shimmer powder, pearl dust, and petal dust. A variety of instructional videos, articles, and other online resources promote the use of these products to decorate foods such as cakes and cookies.

There are edible glitters and powders available that are produced specifically for use in food decorating. These products are made from ingredients that may be safely eaten. Similar products, intended for decorative use only, may contain metals or other ingredients that can cause serious illness.

Advice to Bakers: Be aware that not all products marketed for use by chefs and bakers are safe to eat. To determine what's edible and what's non-edible:

Only Use Ingredients That Are Safe to Eat

- Be aware of decorative glitters like luster dust, sparkle dust, and others
- Check the label
- Do not use if “for decorative purposes only”
- Non-toxic does not mean safe to eat
- Do not use if there are no ingredients listed



Thank you!

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