

# Cottage Food Guide

## Labeling Products



Your name or your business name.  
Logo optional.

Common or usual name of the product.

Home address or DSHS Cottage Food License Number.

12301 Cottage Avenue, Anytown, TX 78123  
OR DSHS COTTAGE FOOD LICENSING #1234567

CONTAINS THESE MAJOR ALLERGENS: MILK

THIS PRODUCT WAS PRODUCED IN A PRIVATE RESIDENCE THAT IS NOT SUBJECT TO GOVERNMENTAL LICENSING OR INSPECTION.

SAFE HANDLING INSTRUCTIONS: TO PREVENT ILLNESS FROM BACTERIA, KEEP THIS FOOD REFRIGERATED OR FROZEN UNTIL THE FOOD IS PREPARED FOR CONSUMPTION.

MADE ON: SEPTEMBER 1, 2025

You must list the major allergens that are actually present in the food.

This is the required statement. Must be in all caps.

Only required for foods requiring refrigeration. May be incorporated into receipt or invoice. Must be in at least 12-point font (this is the only portion with a required font size).

Made on date only required for wholesale or refrigerated foods.

- If you are selling **refrigerated goods or wholesale**, you must include the date on which the food was produced.
- The **label, invoice, or receipt** for TCS foods must include (in **at least 12-point font**) this safe-handling statement:
  - *“SAFE HANDLING INSTRUCTIONS: To prevent illness from bacteria, keep this food refrigerated or frozen until the food is prepared for consumption.”*
- If your food is a **pickled, fermented, or an acidified canned plant-based product**, the label also must contain a **unique batch number** to correspond with your record-keeping

## Prohibited Cottage Law Foods

- Meat, meat products, poultry, or poultry products.
- Seafood (fish, shellfish, and their products)
- Ice or ice products (e.g. ice cream, gelato, shaved ice)
- Low-acid canned goods (e.g. home-canned green beans, corn)
- Products containing cannabidiol (CBD) or tetrahydrocannabinol (THC)
- Raw milk and raw milk products.

## Selling your Product through a Vendor

- A cottage food producer may sell **wholesale** to a **registered cottage food vendor**, as long as the food is **not a TCS food**.
- A **cottage food vendor** (third-party seller) must register with DSHS if they are **not using their home address**.
- If a vendor purchases from a producer and resells, **the label on the product must include the date it was made**.
- Cottage food producers **cannot ship products** to another location for a vendor to sell.

## Cottage Food Sampling

- Samples must be prepared and served in a **clean and sanitary manner**.
- A person preparing samples on-site must wear clean, disposable plastic gloves when preparing samples.
- Potable water must be available for washing (this can be as easy as a 1-gallon jug of water, does not have to be a complicated handwashing station).
- For TCS foods, samples must be **kept at or below 41 °F** or discarded within **two hours** of preparation.
- Utensils and surfaces used for samples must be **smooth, nonabsorbent, and easily cleaned or disposed of**.

## Registration & Resources

- Starting September 1, 2025, if you sell TCS foods, you must register with DSHS.
- If registered, you may omit your home address on the label and instead use a unique identification number provided by DSHS.

**Guide:** Cottage Food Registration Guide (2025)

**More info:** Texas DSHS — Retail Food Establishments