

PART ONE OF TWO

LOVE LOCAL HOMEMADE FOOD?

Support the people who make it.

Why Cottage Food industry matters:

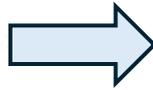
- More local food choices
- Stronger community economy
- Safer, transparent sourcing



More Washington ingredient options

Local. Community-powered.

Every loaf of bread, jar of jam, or homemade treat you buy from a local producer helps build our community



BUT WONDERING



HAVE YOU HEARD PEOPLE WONDER

🏠 "Why can't I buy more food from my neighbors?"

The issue:

Outdated zoning laws limit home-based businesses.

What this means for you:

- Fewer local food options
- Less convenient pickup
- Lost local economic activity

The solution:

Modernize zoning to support small-scale, non-disruptive home businesses.

📦 "Why are homemade foods so restricted?"

The issue:

Washington has stricter cottage food laws than many states.

Other states like:

- Wyoming
- California
- Maine
- Oregon

...already allow more flexibility and access.

What this means for you:

- Fewer choices
- Harder to support local producers



WASHINGTON HOME BASED FOOD PRODUCER ASSOCIATION (WHBFP)

2026: SALUTING OUR COTTAGE FOOD PERMITTEE MEMBERS!

www.LocalUpFood.com

⚠️ "Is homemade food really unsafe?"

The reality:

- Many homemade foods are already allowed under existing exemptions such as B & B home-kitchens and local bake sale products
- Cottage food products are reviewed and approved by the Washington State Department of Agriculture (WSDA)
- Small-batch production is transparent and traceable WSDA-approved foods, packaged + ingredient/allergen labeled

Let's align policy with reality.

Outdated perceptions about homemade food have slowed local food system progress that is supported by home-based food production — misperceptions can remain, despite real-world evidence that small-scale, homemade food production can be safe and reliable when made by folks with modern food safety training.

Every Cottage Food permittee in our state completed state-required food safety training and has passed the required safety training test before being issued a Cottage Food permit by the Washington State Department of Agriculture.

A statement about inspections must be on all Cottage Food labels, however, as PART 2 of this presentation shows.

Cottage Food kitchens are inspected by WSDA. Link to the WSDA inspection form is provided (Part 2 of this presentation.) (right panel). The below label requirement causes confusion & consumer-misperception about Cottage Food inspections.

• The following statement in 11pt. font: "Made in a home kitchen that has not been subject to a standard inspection criteria."

Above snippet-source link below

<https://cms.agr.wa.gov/WSDAKentico/Documents/Forms/509-CottageFoodApplicationPacket-Fillable.pdf>

PART TWO OF TWO, NEXT

