



# STARTING A HOMEMADE FOOD OPERATION

Hawaii Administrative Rules (HAR) Chapter 11-50 Food Safety Code

## DEFINITIONS:

### **HMF**

Homemade Food

### **Homemade Food Operation**

A person that produces or packages homemade food products only in the home kitchen of that person's primary home.

### **Homemade Food Product**

A food that is not a potentially hazardous food produced or packaged in a home kitchen.

### **Home Kitchen**

A kitchen designed and intended for use by the residents of a home.

### **Potentially Hazardous Food**

A food that requires time/temperature control for safety to limit foodborne illness.



Homemade Food Operations remain subject to DOH inspections to investigate consumer complaints and potential foodborne illness outbreaks.

## **HOMEMADE FOOD OPERATIONS**

Under HAR 11-50-3, Homemade Food (HMF) sales are allowed and exempt from the requirement of a food establishment permit. HMF operations can only make food that is not potentially hazardous. Operators can use their home kitchen to produce products to sell directly to consumers. HMF sales by internet, mail order, consignment or at wholesale are not allowed.

## **APPROVED HOMEMADE FOOD PRODUCTS & LABELING**

As an HMF operator, you are allowed to produce food items which are considered not potentially hazardous. The following products can be made from your home kitchen:

- Breads, rolls, mochi
- Cakes, cookies, and pastries
- Candies and confections
- Jams, jellies, and preserves
- Cereals, trail mixes, and granola
- Popcorn

This list does not include all, but it covers most types of approved homemade food products.

Cheesecakes, custard pies, cream puffs & pies and similar food items that require refrigeration will not qualify as an HMF.

All HMF products require specific labeling with the following information:

1. A statement that reads "Made in a home kitchen not routinely inspected by the Department of Health".
2. Common name of the product or descriptive name.
3. Ingredient list if made from 2+ ingredients, listed in descending order of predominance by weight.
4. Name and contact information of the homemade food product operator.

Example:

### **CHOCOLATE CHIP COOKIES**

**INGREDIENTS:** Flour, butter, sugar, chocolate chips, eggs, vanilla extract, baking soda, salt

Made in a home kitchen not routinely inspected by the Department of Health  
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## **FOODS NOT ALLOWED AS HOMEMADE FOOD PRODUCT**

Foods not allowed include fermented foods, acidified foods, canned or bottled foods, dried meats or seafood, low acid canned foods, and garlic in oil. Examples of these foods include: kimchee, pickles, beef jerky, and the like.

## FOOD SAFETY CERTIFICATION FOR OPERATORS

HMF operators are required to obtain food safety training from DOH or from a program approved by DOH. Upon completion of the training, operators must be able to demonstrate knowledge of basic food safety and present documentation as proof of completion.

American National Standards Institute (ANSI) accredited courses will meet this requirement. You can access the current DOH schedule of FREE food safety classes and a list of organizations that offer ANSI accredited online courses at: <http://health.hawaii.gov/san/food-safety-education/>

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## FAQ



### **Why are some food products not allowed to be made and sold as a Homemade Food Product?**

Products allowed as Homemade Foods are considered low risk foods. Since Homemade Food Operations are not routinely inspected by DOH, it is necessary to limit food products to those that are considered low risk, or not potentially hazardous.

### **The Farmers Market I want to sell my homemade food product says I need a “food permit”. Can they require a permit?**

Yes. Some farmers markets and other events require you to obtain a Special Event permit. You are exempt from obtaining a DOH permit, but are still subject to rules and regulations of other agencies and departments. If you need a Special Event permit from us, you may complete an application and we will process it. Applications are available at: <http://health.hawaii.gov/san/special-event-permit-applications/>

### **Can I serve samples of my homemade food product?**

Yes, but you cannot modify or add ingredients to your product that would make it a potentially hazardous food. For example, if your homemade food product is loaf bread, you cannot serve a sample with cheese or bruschetta.

If you serve unpackaged samples, you will need to obtain a Special Event Food Establishment Permit. This requires payment of a permit fee and availability of a handwashing sink at your food booth.

### **Can I sell my homemade food product to my favorite restaurant or grocery store?**

No. Homemade food products are not considered to be an approved source for use in a restaurant or sold in a store. HAR 11-50-31 (a) (2) states that food made in a private home may not be used or offered in a food establishment. Homemade food products must be sold directly to the consumer.

### **Where can I sell my homemade food product?**

You may sell your product at for-profit and non-profit events such as farmers markets, craft fairs, fundraisers, bake sales and by any other means where you sell directly to the consumer.

### **How do I know if my homemade food product is considered not potentially hazardous?**

If you have any questions regarding the production of a particular homemade food product, please contact your local Sanitation Branch office. Contact information is available at: <http://health.hawaii.gov/san/contact-us/>