

POLICY 2250

Homemade Food

A. Definitions

1. “Homemade food” means it is made or prepared at home, locally, or by the maker’s own efforts (especially of cakes, jam, and other foods).
 - a. Made in one’s own country; domestic.
 - b. Made, contrived, or assembled by oneself; not professionally made or done.
2. “Cottage foods” means foods that are made in a person’s home or other designated location and sold directly to a consumer.
3. “Operator” refers to the party who is preparing the homemade food.
4. “Cross-contamination” means the process by which microorganisms are unintentionally transferred with harmful effect to food or food contact surfaces from other food, as referenced in [Utah Admin. Rules R392-103-3](#).

B. Standards

1. Food in the school setting is typically a function of the Nutrition Services.
2. Homemade foods are not allowed in schools per the safety of students.
 - a. Home kitchens are not inspected locations by the Bear River Health Department.
 - b. There is an increased risk of food-borne illness if the foods are not prepared according to FDA regulations.
 - c. Food prepared outside of the school kitchen has increased risk of external allergens (especially from household pets, cross-contact, cross-contamination).
 - 1) A tiny amount of cross-contact, cross-contamination, and contact with household pet hair can cause reactions in students with respective allergies.

C. Cottage Food Establishment

1. Some home kitchens have a cottage kitchen license obtained through the Utah Department of Agriculture and Food (UDAF) for the authorization to prepare specific kinds of foods.
 - a. Exceptions to the standards on homemade foods can be made in the event the operator has a cottage kitchen license/permit and approval from Box Elder School District has been granted.
 - b. In the situation an exception is provided, the operator must include proof of their permit in order to share the homemade goods.
2. The operator must be compliant with the production requirements as outlined in Inspection and Regulation of Cottage Food Production Operations – [Utah Admin. Rules R70-560-4](#).
 - a. Compliance Procedures are outlined in [Utah Admin. Rules R70-201](#).
3. When food includes fruits or vegetables grown by the operator of a cottage food production operation, the operator must have a current private pesticide applicator certification issued by the Utah Department of Agriculture and Food as cited in [Utah Code 4-14](#).

D. Management Responsibilities

1. Any food that is provided under authorized exceptions and paired with a cottage food license, are to include nutritional information that is made available for families.
 - a. This will include carbohydrate counts (essential for individuals with diabetes) as well as an ingredient list (essential for individuals with allergies).
2. Outside treats provided for special occasions should be brought to school in a sealed package and labeled with nutritional information.
3. It is to be understood that there can be a risk of cross-contamination even in the event the parents provide a list of ingredients.

E. Extracurricular Groups

1. Food provided to extracurricular groups (i.e., spaghetti dinners before a game) is general provided by private groups (i.e. parents) and is therefore not under the jurisdiction of the Health Department. However, because it is tied to a school group, it is recommended (but not required) that catered meals and/or commercially prepared pre-packaged food be served and that the standards listed above be followed.