

# KENTUCKY FOOD PERMITS FLOW CHART

5/25

<div><div><b>Home-based Permit</b> Food Safety Branch</div><div><div><b>Processing (HBP)</b> <i>No workshop or training required</i> Annual sales less than \$60,000/year<ul style="list-style-type: none"><li>Dried or freeze-dried fruits and vegetables</li><li>Fruit jams, jellies, and preserves (this does not include low- and/or no-sugar varieties and pepper jellies)</li><li>Fruit butters</li><li>Sweet sorghum syrup</li><li>Maple syrup</li><li>Bread</li><li>Cookies</li></ul></div><div><ul style="list-style-type: none"><li>Cakes</li><li>Candy (no alcohol)</li><li>Fruit pies</li><li>Pecan pies</li><li>Dried herbs and spices</li><li>Dried grains</li><li>Nuts</li><li>Granola</li><li>Trail or snack mix</li><li>Popcorn with or without added seasonings</li></ul></div></div><div><b>Microprocessing (HBM)</b> <i>Must complete workshop through University of Kentucky Cooperative Extension Service</i> Annual sales less than \$60,000/year<ul style="list-style-type: none"><li><b>Acidified foods</b><ul style="list-style-type: none"><li>Canned tomatoes</li><li>Tomato juice</li><li>Pickled fruits and vegetables</li><li>Salsa</li><li>Barbecue sauce</li><li>Pepper or herb jellies</li><li>Flavored vinegars</li><li>Low- or no-sugar jams and jellies</li></ul></li><li><b>Low-acid canned foods</b><ul style="list-style-type: none"><li>Canned vegetables</li></ul></li></ul></div></div>	
<div><div><b>Commercial Manufacturing Permit</b> Must be conducted in a commercial or certified kitchen (list available)</div><div><div><b>Food Safety Branch</b><ul style="list-style-type: none"><li>CBD, Hemp, and Delta-8 products</li><li>HBP and HBM annual sales over \$60,000/year and wholesale</li><li>Tinctures</li><li>Wholesale sales</li></ul></div><div><b>Local Health Department</b><ul style="list-style-type: none"><li>Catering</li><li>Direct-to-consumer sales</li><li>Food trucks</li><li>Grocery stores (retail food establishment)</li><li>HBP and HBM annual sales over \$60,000/year and direct-to-consumer sales</li><li>Restaurants</li><li>Temporary permits (fairs, festivals, farmers markets)</li></ul></div></div></div>	
<div><b>Cosmetics (lotion, lip balm, etc.)</b><ul style="list-style-type: none"><li>Cosmetic Manufacturing Permit – Food Safety Branch</li></ul></div> <div><b>Eggs</b><ul style="list-style-type: none"><li>No permit – Less than 60 dozen/week</li><li>KDA Permit – More than 60 dozen/week</li></ul></div> <div><b>Extracts</b><ul style="list-style-type: none"><li>Commercial Manufacturing Permit<ul style="list-style-type: none"><li>Local Health Department if direct-to-consumer sales</li><li>Food Safety Branch if wholesale</li></ul></li><li>Kentucky ABC (Alcoholic Beverage Control) - special non-beverage alcohol license</li></ul></div> <div><b>Honey (includes creamed honey)</b><ul style="list-style-type: none"><li>No permit – Less than 500 gallons/year</li><li>Commercial Manufacturing Permit<ul style="list-style-type: none"><li>Local Health Department if direct-to-consumer sales, infused, or more than 500 gallons/year</li><li>Food Safety Branch if wholesale, infused, or more than 500 gallons/year</li></ul></li></ul></div> <div><b>Hot Sauce</b><ul style="list-style-type: none"><li>Commercial Manufacturing Permit<ul style="list-style-type: none"><li>Local Health Department if direct-to-consumer sales</li><li>Food Safety Branch if wholesale</li></ul></li></ul></div> <div><b>Jerky and Tallow/Lard (from USDA-inspected meat)</b><ul style="list-style-type: none"><li>Commercial Manufacturing Permit<ul style="list-style-type: none"><li>Local Health Department if direct-to-consumer sales</li><li>USDA if wholesale</li></ul></li></ul></div>	<div><b>Meat and Poultry Processing</b><ul style="list-style-type: none"><li>Commercial Manufacturing Permit<ul style="list-style-type: none"><li>Food Safety Branch or USDA depending on species</li></ul></li></ul></div> <div><b>Milk</b><ul style="list-style-type: none"><li>Commercial Manufacturing Permit – Milk Safety Branch</li></ul></div> <div><b>Nutrition Facts Panel</b><ul style="list-style-type: none"><li>University of Kentucky – Food Systems Innovation Center</li></ul></div> <div><b>Packaged Meat</b><ul style="list-style-type: none"><li>Mobile Retail Sales Permit – Local Health Department</li></ul></div> <div><b>Pet Treats and Animal Feed</b><ul style="list-style-type: none"><li>University of Kentucky – Division of Regulatory Services</li></ul></div> <div><b>Soaps and Detergents</b><ul style="list-style-type: none"><li>No permit</li></ul></div> <div><b>Want to sell certified organic?</b><ul style="list-style-type: none"><li>Kentucky Department of Agriculture (KDA)</li></ul></div> <div><b>Washed and Ready-to-Eat Produce</b><ul style="list-style-type: none"><li>Register with Kentucky’s Produce Safety Program – KDA</li><li>Commercial Manufacturing Permit<ul style="list-style-type: none"><li>Local Health Department if direct-to-consumer sales</li><li>Food Safety Branch if wholesale</li></ul></li></ul></div> <div><b>Whole Fresh Produce</b><ul style="list-style-type: none"><li>Register with Kentucky’s Produce Safety Program – KDA</li><li>No permit – from farm, direct-to-consumers, or restaurants</li><li>Sampling certificate for cooked and/or raw samples – KDA</li></ul></div>
<div><div><b>Contact Information</b></div><div><div><b>Food Safety Branch, 502-564-7181</b> <b>Milk Safety Branch, 502-564-3340</b> chfs.ky.gov/agencies/dph/dphps/msb/Pages/default.aspx <b>KDA (Kentucky Department of Agriculture), 502-573-0282</b> kyagr.com/ <b>Egg Marketing &amp; Licensing, 502-782-9211</b> kyagr.com/consumer/eggs-marketing-and-licensing.html <b>Organic, 502-782-4112 and 502-782-4121</b> kyagr.com/marketing/organic-marketing.html <b>Produce Safety Program 502-782-7809</b> kyagr.com/marketing/produce-safety.html</div><div><b>USDA (United States Department of Agriculture), 601-899-4869</b> fsis.usda.gov/ <b>University of Kentucky</b> <b>Cooperative Extension Service, 859-257-1812</b> fcs-hes.ca.uky.edu/homebased_processing_microprocessing <b>Division of Regulatory Services, 859-257-2785</b> http://www.rs.uky.edu/regulatory/feed/ <b>Food Systems Innovation Center (FSIC), 859-218-4387</b> <i>Shelf-life studies and Nutrition Facts labels.</i> fsic.ca.uky.edu/ <b>Kentucky Alcoholic Beverage Control (ABC) 502-782-0525</b></div></div></div>	

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