



Public Health  
Environmental Health Services

# Cottage Food Operation

## *Honey Handbook*



### Registering with the San Bernardino County Agriculture Commissioner:

- In accordance with Section 29043 of the California Food and Agriculture Code, you are **REQUIRED** to register your apiary with the Agricultural Commissioner of San Bernardino County. Registration must be completed in the county where your bees are kept.
- Please contact the San Bernardino County Agriculture Commissioner by email at [awm@awm.sbcounty.gov](mailto:awm@awm.sbcounty.gov) or by phone at (909) 387-2105 or (800) 734-9459.

***San Bernardino County Application for Apiary Registration***

SCAN ME!



### Cottage Food Permit:

- You must obtain a Cottage Food Operation (CFO) permit from Environmental Health Services (EHS) when you are selling your honey to the public.
  - There are two types of CFO permits offered by EHS. The type of Cottage Food permit is determined whether sales are direct or indirect to customers, and are described in detail below. Email the application to [ehs.customerservice@dph.sbcounty.gov](mailto:ehs.customerservice@dph.sbcounty.gov) when you are ready to submit.

***Environmental Health Services Cottage Food Application***

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#### ***Class A registration- allows for direct sales with a \$75,000 cap per year.***

- Allows you to sell directly to the consumer. Enables selling directly to consumers at farmers' markets, festivals and events, from your home or anywhere your employees sell food products.

#### ***Class B registration- allows for both direct and indirect sales with a \$150,000 cap per year.***

- Allows you to sell your honey directly to consumers and to stores, restaurants, cafés, or any other business that will sell or resell the product to consumers. That includes any wholesale sales, which also must be restricted to within your county, unless the other county specifically allows it.

For more information, please contact  
Environmental Health Services

(800) 442-2283  
[ehs.sbcounty.gov](mailto:ehs.sbcounty.gov)

## Local City and State License:

- You are required to comply with any other requirements in the city where your business is located. Please contact your local city or county business office for guidance.
- A beekeeper is required to comply with all applicable state, county, and city regulations. State laws, regulations and more can be found at the [California Department of Food and Agriculture's \(CDFA\) Pollinator website](#).

## Storage and Packaging:

- Storage and packaging precautions should be taken to minimize crystallization of honey, and to prevent physical and chemical changes during storage.
- Ideally, store unprocessed and processed honey below 32°F to preserve aroma, flavor, and color.
- Crystallization occurs most rapidly at temperatures between 52-59°F. Bottle at 104°F or higher (up to 130 – 140°F) to slow crystallization.
- Keep honey in airtight containers to protect it from external moisture. Although honey does not spoil easily, it typically has a shelf-life of up to two years.
- Use food-grade containers, such as clear glass jars or squeezable plastic bottles, to allow consumers to see the honey's color and ensure product safety.
- For additional guidance, refer to the University of California Agriculture and Natural Resources flyer [Honey](#).

## Allowable Products Under the Cottage Food Law Include:

- Plain, pure honey. No added flavors or ingredients.
- Baked goods with honey.
- Fruit preserves, jams, and jellies with honey.
- Nuts, dried fruits, and fruit leathers with honey.

## Where Can You Sell Your Honey?

Cottage food products may not be sold across state lines. They can only be sold within the state of California.

### ***Approved locations:***

- From your home.
- At community approved events.
- At farm stands and Certified Farmer's Markets.
- Retail store location.
- Compact Mobile Food Operation (CMFO) cart.
- Products may only be sold within California (no interstate sales allowed).

