



DO I NEED A FOOD PERMIT?

Already have a permit and making changes?
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Is it an exempt food?

- Farm fresh eggs (kept at ≤45°F)
- Unprocessed honey, pure maple products
- Fresh, whole uncut fruit and vegetables
- Prepackaged foods/drinks that are non-TCS
- Lemonade stand (made with powder or mix only)
- Non-TCS food made at home only for a charitable or religious organization

YES → No permit

NO →

What is TCS food?
“Higher-risk” food that needs time and temperature controls to stay safe (ex. refrigeration). Usually made with **dairy, eggs, meat, fish/shellfish, cooked vegetables, cooked rice, sliced melons and tomatoes, cut leafy greens, raw sprouts, oil-garlic mixes, and protein-rich plants** (ex. tofu, meat alternatives).

No permit



Is it an exempt event?

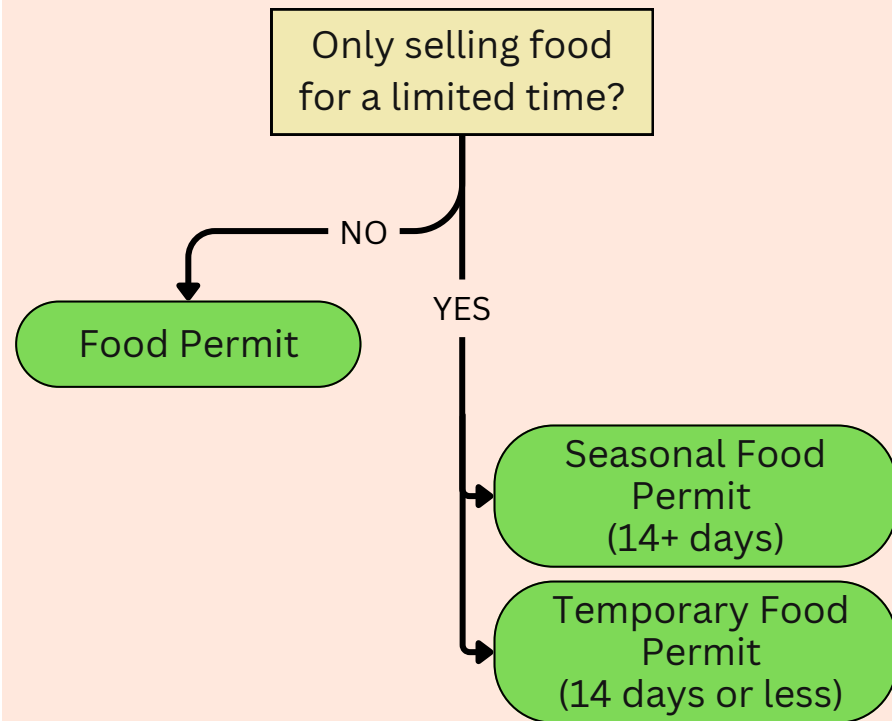
- Private event (ex. only family, neighbors, private organization members)
- Bake sale/fundraiser with only non-TCS food and for charitable/religious organizations
- Potluck with no payment for food
- Cooking class
- Field day with catered food where catering notification form has been sent to Newton HHS

YES → No permit

NO →

I am making food in a commercial setting.

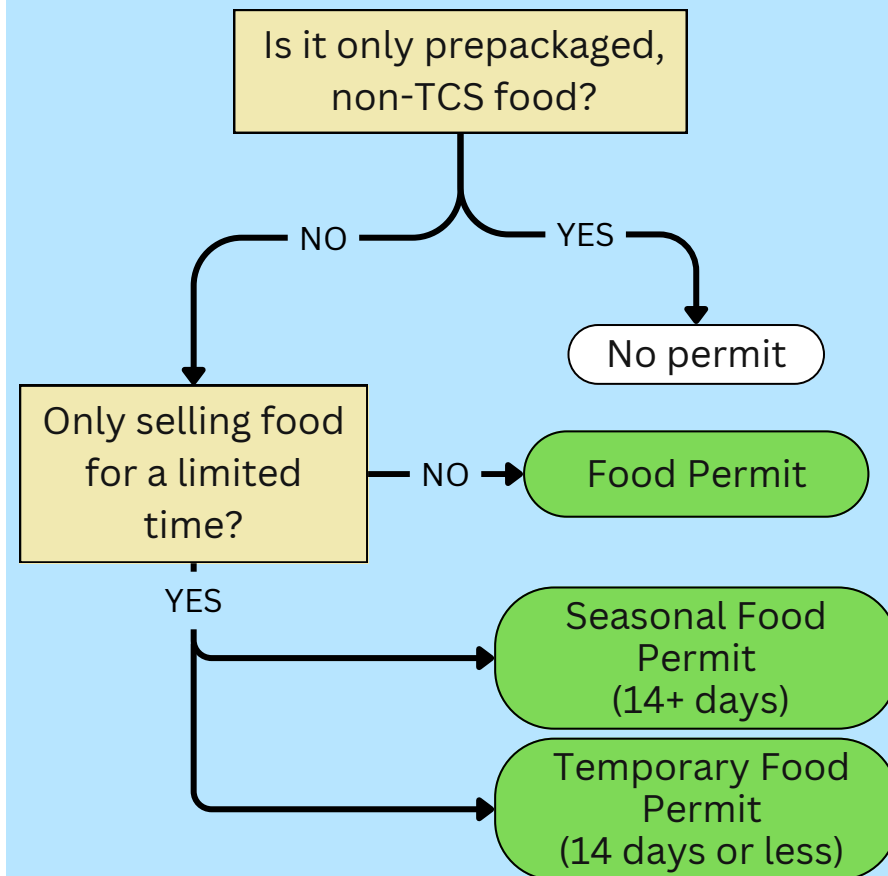
- Restaurants (including takeout-only)
- Commissary/shared kitchens
- Food vendors preparing food on-site at event



- Full-service restaurant
- Café only open for tourist season
- Booth grilling sandwiches at outdoor market
- Coffee stand that uses refrigerated milk and cream
- Virtual/dark/ghost kitchens

I am selling food that was made somewhere else.

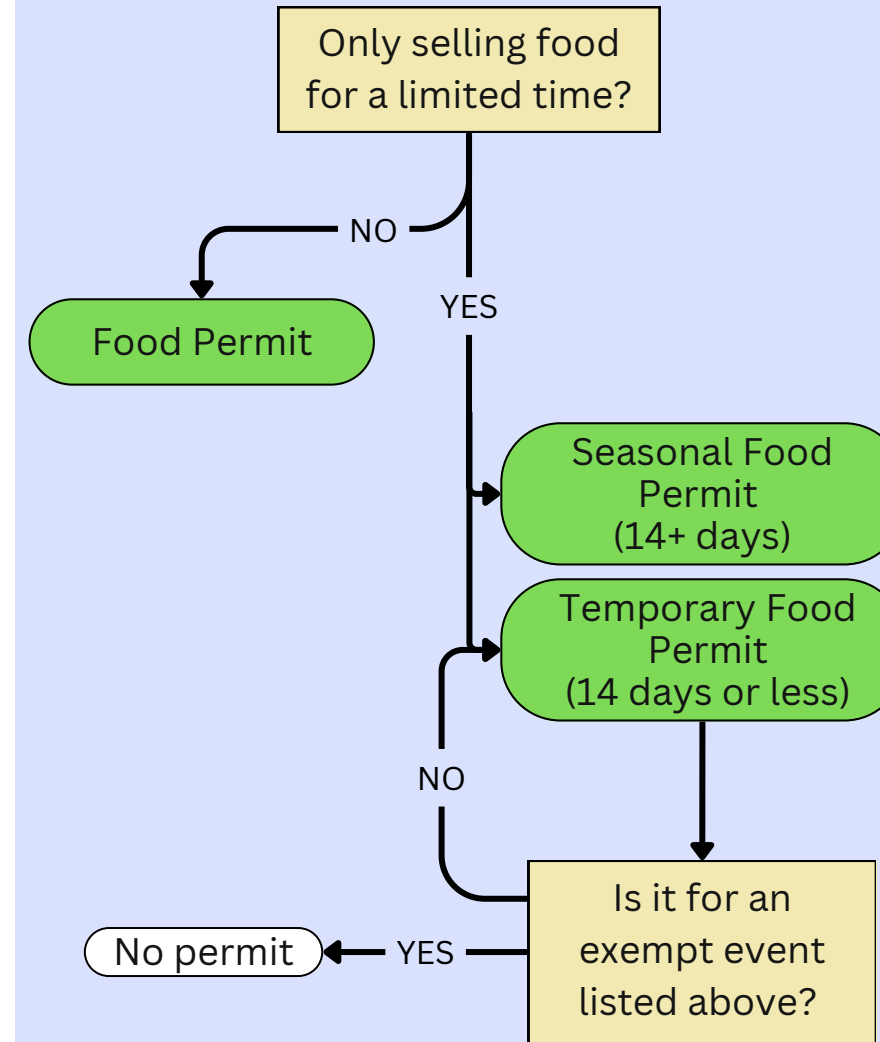
- Retail food stores
- Farmers' market vendor



- Specialty grocery store
- Table selling cheese at farmers' market
- Selling prepackaged ice cream at weekend festival

I am making or selling food in my home for profit.

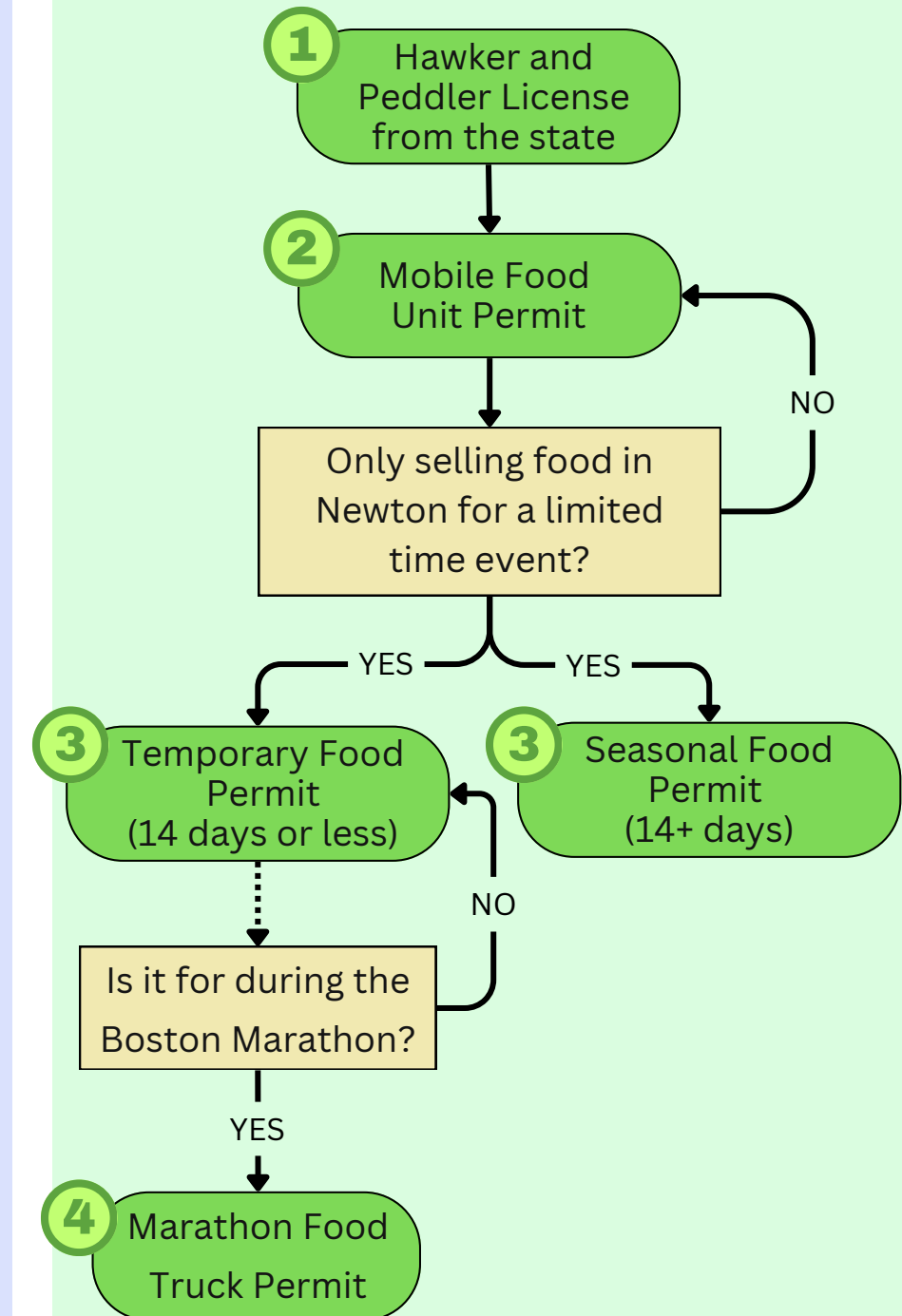
Note: residential kitchens can **not** make or sell food if the final product is TCS



- Baker using home kitchen to make custom cookies
- Making homemade jams to sell online
- Bringing specialty coffee from overseas and packaging at home to sell at craft fair

Food truck

Including those permitted in other jurisdictions



What if the food I'm making is free/donated to the public?

It depends. If you are only preparing non-TCS food (ex. baked goods, candy, granola bars), you do not need a permit. If you are preparing TCS food, you will need a permit and have to get inspected.

Non-profit organizations are not charged a permit fee or required to have a Food Safety Manager.

New businesses wanting to give out free samples or do a soft opening must wait for their regular food permit.

I already have a permit

You will need to get a new permit for:

- Change in ownership
- Changing your menu to add or remove items that change your risk level
- Kitchen renovations (expansions, major change in floor plan, new equipment type)