

## Maple Syrup Production Requirements

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### Issue

Must maple syrup produced for sale to the public be produced in a facility that has a [food manufacturing establishment license](#) (i.e., in a “commercial kitchen”)?

### Summary

While Connecticut law generally prohibits the sale of homemade food, maple syrup produced for sale to the public may qualify for two exceptions to the prohibition.

The law permits individuals to produce maple syrup in the living quarters of a residential farm (i.e., on a farm that serves as the owner’s primary residence) that has not undergone commercial kitchen licensing. Such operations are not subject to state and local inspections. Syrup produced under this exception for sale on the farm must be labeled in 10-point type: “Not prepared in a government-inspected kitchen” ([CGS § 21a-24b](#)).

Additionally, according to the Department of Consumer Protection (DCP), once the state’s new cottage food law ([PA 18-141](#), §§ 13-19) takes effect on October 1, 2018, individuals can opt to apply to DCP for a license to produce maple syrup in the home kitchen of any private residential dwelling. “Private residential dwellings” are owner- or resident-occupied dwellings, excluding group or communal residential settings within any type of structure or outbuilding, shed, barn, or other similar structure. “Home kitchen” means a kitchen designed and intended for use by a home’s residents but that is also used by a resident to produce cottage food products. It may contain one or more stoves or ovens, including a double oven, designed for residential use. “Home kitchen” does not include commercial equipment typically used for large wholesale manufacturing.

Under the new law, a cottage food license will permit individuals to produce in a home kitchen, without undergoing commercial kitchen licensing, non-hazardous food products (e.g., maple syrup, cakes) that will be sold directly to a consumer. Unlike the commercial kitchen exception for maple syrup in [CGS § 21a-24b](#), in order to obtain a cottage food license, an applicant must open his or her kitchen to a DCP inspection, during which DCP must confirm compliance with the cottage food law's requirements. Food produced by a cottage food licensee must be labeled with certain information, including the following statement printed in at least 10-point type: "Made in a Cottage Food Operation that is not Subject to Routine Government Food Safety Inspection."

JB:cmg