Missouri Home-Based Kitchen Food Production Guidance

MISSOURI DEPARTMENT OF
HEALTH &
SENIOR SERVICES

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Table of Contents

- Definitions 3
- Introduction 5
- Food Safety Basics 5
- Regulation of Food in Missouri 6
- Missouri Cottage Law 7
  - Foods sold under the Missouri Cottage Law 7
  - Foods that cannot be sold under the Missouri Cottage Law 8
  - Labeling requirements for Missouri Cottage Law 8
  - Missouri Cottage Law Revised Missouri Statute 9
  - Updates to the Missouri Cottage Law 9
  - If a product doesn't fall under the Missouri Cottage Law 9
  - MO Cottage Law vs MO Food Code Exemption 9
- Raw Agriculture Commodities 10
- Inspection Required 11
  - Local Public Health Agency (LPHA) 11
  - Missouri Department of Health and Senior Services (DHSS) Manufactured Foods program 12
  - Missouri Department of Agriculture (MDA) 12
- Question and Answer (Q&A) 12
- Resources 15
- References 16
- Revision History 16

NOTE: This document has been prepared in order to share the Department of Health and Senior Services' current understanding and interpretation of this subject. This document does not create or confer any rights for or on any person and does not operate to bind federal, state or local food safety regulatory agencies. Alternative approaches may be possible if applicable statutes and regulations are met. Refer to the department's website at Health.Mo.Gov for the most recent version of this document.

DEFINITIONS

- Baked Good [1]
  - Cookies, cakes, breads, danish, donuts, pastries, pies, and other items that are prepared by baking the item in an oven. A baked good does not include a potentially hazardous food.
- Consumer [2]
  - A person who is a member of the public, takes possession of food and is not functioning in the capacity of an operator.
- Food [2]
  - A raw, cooked, or processed edible substance, ice, beverage, or ingredient used or intended for use or for sale in whole or in part for human consumption, or chewing gum.
- Food Establishment [2]
  - An operation that stores, prepares, packages, serves, vends food directly to the end consumer or otherwise provides food for human consumption such as a restaurant; satellite or catered feeding location; catering operation provides food directly to the end consumer or to a conveyance used to transport people; market; vending location; conveyance used to transport people; institution; or food bank.
  - Includes an operation that is conducted in a mobile, stationary, temporary or permanent facility or location; where consumption is on or off the premises; and regardless of whether there is a charge for the food.
- Law
  - The Revised Statutes of Missouri (RSMo) that have been duly enacted by the General Assembly of Missouri and Governor to protect the health and welfare of the people. They are to be abided by statewide with the provision of the law enforced by state and local authorities.
- Local Public Health Agency (LPHA) [3]
  - Local public health agencies located throughout Missouri that work to improve the health of thousands of Missourians every year at the community level.
  - Operate independently of each agency and are independent of state and federal health agencies.
  - Address a wide range of public health issues, from environmental problems to providing emergency services during natural disasters.
- Missouri Food Code [3]
  - Regulations of the State of Missouri that establish sanitation standards for the purveying of food to consumers in order to safeguard public health and provide to consumers food that is safe, unadulterated and honestly presented.
    - The Missouri standard for food safety under RSMo Chapter 196 Food, Drugs and Tobacco.
    - Minimum sanitation standards for retail food facilities are specified in 19 CSR 2-1.025 Missouri Food Code.

- Based off the model food code developed by the Food and Drug Administration (FDA).

- pH [2]
  - The symbol for the measure of the degree of acidity or alkalinity of a solution.
    - Values between zero (0) and seven (7) indicate acidity.
    - Values between seven (7) and fourteen (14) indicate alkalinity.
    - The value for pure distilled water is seven (7), which is considered neutral.
- Potentially Hazardous Food [2]
  - A food that is natural or synthetic and requires temperature control for food safety.
  - Has the potential to support the rapid and progressive growth of pathogens.
  - Includes an animal food that is raw or heat-treated; a plant food that is heat-treated or consists of raw seed sprouts; cut melons; cut leafy greens; cut tomatoes or mixtures of cut tomatoes and garlic-in-oil mixtures.
- Ready-to-eat Food [2]
  - Is in a form that is edible without additional preparation to achieve food safety.
  - Is a raw or partially cooked animal food and the consumer is advised.
  - Is prepared in accordance with a special process approved by the department.
  - May receive additional preparation for palatability or aesthetic, epicurean, gastronomic or culinary purposes.
- Retail Food [3]
  - An establishment that provides or sells food directly to the end consumer.
- Rule
  - A codified guideline that is written and enacted by a department.
  - Rules describe how a statute will be administered and enforced.
  - Rules are promulgated through a formalized process outlined in statute that includes a public comment period, as well as legislative review.
- Temperature Danger Zone [2]
  - 41° Fahrenheit (F) to 135° F.
  - Bacteria grow more rapidly in this temperature range.
- Water Activity [2]
  - A measure of free moisture in a food.
  - Symbol: aw or A_w.
- Wholesale or Manufactured Food [3]
  - Any entity that manufactures, processes, packs or holds food for human consumption.
  - Does not sell directly to the end consumer.

INTRODUCTION

The Missouri Home-Based Kitchen Food Production Guidance was developed to provide standards, guidelines and consistent information for those that provide safe and quality food to consumers. This document offers guidance on food items that may be sold and conditions that must be met. For any food items that do not fall under one of the exemption categories, or if you have further questions or concerns, please reach out to the Environmental Health program at your local public health agency or to the Missouri Department of Health and Senior Services (DHSS) Retail Food program.

The Bureau of Environmental Health Services (BEHS) is a component of the Missouri Department of Health and Senior Services and encompasses environmental risk assessment, surveillance, education and enforcement. BEHS strives to prevent illness, injury and death related to environmental causes.

DHSS is assigned the responsibility for ensuring food safety in Chapters 192 and 196, RSMo. DHSS works with Local Public Health Agencies (LPHAs) to ensure standards are met throughout the state and reserves the right to exercise regulatory discretion when enforcing its own statutes and regulations. In Chapter 192, RSMo, LPHAs in Missouri are granted the authority to adopt local food ordinances that are equal to or more stringent than current state regulations. To determine if your local health agency has their own food ordinance, please contact your local health department. A directory of LPHAs can be found at Health.Mo.Gov.

Food Safety Basics

One of the most important things to know when working with food is that food hazards and foodborne illnesses are a real threat to people's health. The Centers for Disease Control and Prevention (CDC) estimates that one of every six Americans contracts a foodborne illness every year. That is 48,000,000 cases, 128,000 hospitalizations and 3,000 deaths. Many hazards can cause foodborne illnesses. These hazards include biological, chemical, physical and allergen.

Biological hazards include bacteria, viruses and other parasites that can get into food and make people sick. According to the Missouri Food Code, the five main foodborne illnesses are Norovirus, *Salmonella*, Shiga toxin-producing *E. coli, Shigella spp, and* Hepatitis A virus. When conditions are right, these pathogens can survive or even grow and multiply on food and food preparation surfaces and can cause severe illness to those that ingest contaminated food or food prepared on a contaminated surface. For example, bacteria can multiply rapidly if foods are left out at room temperature or in the temperature danger zone of 41 °F to 135 °F. Biological hazards are the most common cause of foodborne illnesses.

Chemical hazards occur when dangerous chemicals get into food. Some examples include when a pesticide is not washed off of a piece of fruit or when an employee sprays cleaning chemical too close to food. When ingested or inhaled, chemicals have the potential to cause

adverse health effects. It's important when handling chemicals to keep away from food and use according to label instructions.

Physical hazards are foreign materials unintentionally introduced to food that can cause injury when ingested. Examples of physical hazards are plastic in food, unexpected bone or metal fragments. Physical hazards can happen at any stage of food production.

Allergen hazards occur when a known allergen contaminates or is added to a food item. There are nine major food allergens: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soybeans and sesame. Contamination can occur many different ways. Common ways allergens contaminate food is prepping food with known allergens and using the same equipment to prepare food with no allergens without properly washing, rinsing and sanitizing the equipment in between uses, or adding an ingredient into food without knowing that the components of the ingredient contains allergens. This is known as allergen cross contact.

You can help prevent foodborne illnesses with four simple steps: clean, separate, cook and chill.

- Clean hands and surfaces often. Bacteria and viruses can survive in many places and spread around your kitchen.
- Separate food and do not cross-contaminate. Raw meat, poultry, seafood and eggs can spread germs to ready-to-eat food. Separating these food items can reduce the risk of cross-contamination.
- Cook foods to the correct internal temperature. Food is safely cooked when the internal temperature is high enough to kill bacteria and viruses that make you sick. The proper internal temperature will vary depending on the type of food being cooked..
- Chill foods by refrigerating them promptly. Bacteria can multiply rapidly if foods are left out at room temperature or in the temperature danger zone of 41 °F to 135 °F.

Regulation of Food in Missouri

Food is regulated in Missouri by the Missouri Department of Health and Senior Services (DHSS) and the Missouri Department of Agriculture (MDA). The state maintains close working relationships with the U.S. Food and Drug Administration (FDA) and United States Department of Agriculture (USDA). DHSS and MDA use many tools, from outreach and training to inspections and regulations, to ensure that food products are safe and wholesome. State food safety regulations focus on reducing biological, chemical, physical and allergen hazards at facilities that produce, hold, serve or otherwise introduce food into commerce.

DHSS and Local Public Health Agencies (LPHAs) regulate retail food establishments. Retail food establishments are establishments that sell food directly to the end consumer. Some examples of retail food establishments are grocery stores, restaurants, convenience stores, food pantries and mobile vendors. These types of establishments must comply with the retail food code. DHSS has developed the Missouri retail food code that is the basis of food safety

throughout Missouri. LPHAs have the option of adopting the Missouri retail food code or adopting ordinances that are equal to or more stringent than DHSS. Because of this, each entity will have to contact their LPHA to ensure the operation meets any local policies in place and follow their procedures.

DHSS regulates manufactured food firms. A manufactured food firm is any entity that manufactures, processes, packs or holds food for human consumption and does not provide food directly to the end consumer. An entity that meets the definition of a manufacturer must comply with the DHSS Manufactured Food program's applicable regulations. If an entity sells to both the end consumer and meets the definition of a wholesaler, they would have to be inspected by both the LPHA and DHSS Manufactured Food program.

MDA is also involved in food safety. MDA has a variety of regulatory programs, including the State Milk Board, which regulates fluid milk and processed milk products; feed and seed; on-farm produce safety; egg quality; meat and poultry; agri-security; plus a wide variety of training opportunities.

Missouri Cottage Law

Foods sold under the Missouri Cottage Law

The Missouri Cottage Law is an exemption that allows Missouri residents to make specific kinds of non-potentially hazardous foods in their home kitchens, using common residential appliances, for sale to the public without being subject to routine inspection. Non-potentially hazardous foods allowed under the Missouri Cottage Law are:

- Baked goods
- Canned jams or jellies
- Dried herb and dried herb mixes

However, there are stipulations that could cause an item to not be classified under the Missouri Cottage Law, which is discussed in the next section. The term "Cottage Law" is not an umbrella or all-encompassing term to allow an individual to make any food item out of their home. The Missouri Cottage Law is very specific that baked goods, canned jams or jellies, and dried herb and dried herb mixes are the only items that can be prepared out of the individuals' home. If the food item does not fall under the list of items that can be sold under the Missouri Cottage Law, it cannot be sold or claimed under the Missouri Cottage Law exemption.

A cottage food production operation is not a food service establishment and is not subject to any health or food code laws or regulations of the state or local health authorities. However, nothing prohibits authority of state or local health departments to conduct an investigation of a foodborne disease or outbreak.

Foods produced under the Missouri Cottage Law must be sold by the individual who prepared the food or sold by a person who is a member of the household who has extensive knowledge

about the food product. The reason for this is if the consumer has questions about the product or any further processes, the individual will be able to provide answers and education to the consumer. This allows for the consumer to make informed decisions about the product.

Foods produced under the Missouri Cottage Law are to be sold directly to the end consumer. If foods are to be wholesaled, they no longer are exempted by the Missouri Cottage Law. Wholesalers should contact the DHSS Manufactured Food program for more information.

Foods that <u>cannot</u> be sold under the Missouri Cottage Law

If a food is potentially hazardous, it is no longer considered a cottage food product.

Certain jams and jellies are excluded from the Missouri Cottage Law. For example, due to changes in the sugar content "No Sugar Added," "Sugar Free," and hot pepper jams and jellies could have an altered pH or water activity that no longer classifies them as non-potentially hazardous. Because these products vary so greatly, they cannot be sold under the Missouri Cottage Law.

Foods that cannot be sold under the Missouri Cottage Law:

- Cut produce
- Baked goods garnished with fresh fruit
- Freeze dried foods
- Salsa
- Pickles
- Sauces (BBQ sauce, hot sauce, etc.)
- Sprouts
- Wild mushrooms
- Meats
- Dairy
- Eggs
- Pet foods
- And more....

Labeling requirements for Missouri Cottage Law

Labeling is required for cottage food items. The labeling that is required allows for the consumer to make a clear and informed decision about the product and brings awareness that the product is prepared in an uninspected kitchen. The label must be legible to the consumer and must include all of the following:

- Full name and address of the cottage food production operation
- Common name of the food
- Name of all ingredients in the food in order of weight in descending order
- Net weight of the food
- List of any allergens in the food

- A statement that the product is prepared in a kitchen that is not subject to inspection by the Missouri Department of Health and Senior Services

Missouri Cottage Law Revised Statute of Missouri

Revised Statute of Missouri (RSMo) 196.298 is the Missouri Cottage Law. It can be found here: https://revisor.mo.gov/main/OneSection.aspx?section=196.298.

Updates to the Missouri Cottage Law

Revisions made to the Missouri Cottage Law went into effect on Aug. 28, 2022. Updates include allowing cottage products to be sold online and removal of annual gross income caps. If the product meets the requirements as stated in RSMo 196.298, a cottage food producer can sell their product online as long as both the producer and purchaser are located within Missouri. **A cottage food producer may not sell their products across state lines.** The other update to the cottage law was the removal of the $50,000 annual gross income. Previously, the cottage food operation was limited to an annual gross income of $50,000 or less from the sale of cottage food products. There is no longer a limit to how much a cottage food producer can make annually.

If a product doesn't fall under the Missouri Cottage Law

If a product does not meet the requirements stated in the Missouri Cottage Law, the seller must meet the food safety regulations used by the LPHA. Food products that do not fall under the Missouri Cottage Law may have to be produced in an approved commercial kitchen and are subject to routine inspection by the LPHA.

Missouri Cottage Law vs. Exemption in the Missouri Food Code

The Missouri Cottage Law only allows for baked goods, canned jams or jellies, and dried herb and dried herb mixes. However, there is an exemption in the Missouri Food Code under the definition of "Food Establishment." Where **local laws allow**, other low-risk non-potentially hazardous foods may be sold from an individual stand direct to consumer without being inspected by the LPHA. Examples of non-potentially hazardous foods that may fall under this exemption are:

- Fruit butters
- Sorghum
- Cracked nuts
- Packaged spices and spice mixes
- Dry soup mixes

LPHAs must use either the Missouri Food Code or a local code that is equivalent or more stringent as the basis for regulatory food safety programs. If the local agency has their own code, other non-potentially hazardous foods may or may not be exempted from routine inspection. Sellers must comply with the local agency's requirements. To see if your LPHA

allows for this exemption, as well as any other questions or concerns, please contact the appropriate LPHA.

Foods produced under this exemption must be sold by the individual who prepared the food or sold by a person who is a member of the household who has extensive knowledge about the food product. The reason for this is if the consumer has questions about the product or any further processes, the individual will be able to provide answers and education to the consumer. This allows for the consumer to make informed decisions about the product.

Labeling is required for food items produced under the exemption. The labeling that is required allows for the consumer to make a clear and informed decision about the product and brings awareness that the product is prepared in an uninspected kitchen. The label must be legible to the consumer and must include all of the following:

- Full name and address of the cottage food production operation
- Common name of the food
- Name of all ingredients in the food in order of weight in descending order
- Net weight of the food
- List of any allergens in the food
- A statement that the product is prepared in a kitchen that is not subject to inspection by the Missouri Department of Health and Senior Services
- A clearly visible placard at the sales or service location that the food is prepared in a kitchen that is not subject to inspection by the Missouri Department of Health and Senior Services.

Raw Agricultural Commodities

Raw Agricultural Commodities are described in federal law as unprocessed foods in a raw or natural state, and include:

- Unprocessed whole fruits and vegetables
- In shell nuts
- Fresh herbs
- Raw unprocessed fish
- Grains
- Saps
- Sugarcane
- Honey

Raw Agricultural Commodities are considered low-risk foods and may be sold directly to the end consumer without the operation being considered a food establishment. Food establishments may obtain Raw Agricultural Commodities directly from farms, even if the farm

does not provide documentation of inspection (not all farms are subject to food safety inspection and oversight under federal law).

Fruits and vegetables can only be sold under the Raw Agricultural Commodity exemption in their whole, uncut form. The only cut that can be done is the harvest cut or removal of the item from the source. Anything after the harvest cut is considered processing and will require inspection by the state or local health agency.

Pure honey is a Raw Agricultural Commodity. Missouri has a number of varying sized apiaries that maintain their own hives and harvest, filter and package their own pure honey on-farm. Such farms are not routinely inspected by local, state or federal authorities. If an operation has any of their processes off-farm or partakes in additional manufacturing/processing, they are subject to inspection. Examples of processes that would make a farm subject to inspection are:

- Honey brought from another farm and packaged on site
- Honey sent off-farm to be packaged
- Adding ingredients into honey
- Further processing the honey

Commercially harvested or 'farm' raised fish may be sold direct to end consumer without inspection, provided the seller does nothing more than removal of the head, tail and viscera and maintains temperature control by the use of ice. Commercially harvested fish may be offered for sale, provided that the seller complies with the Missouri Department of Conservation rules, has a commercial fishing license, and fish are kept cold (41 °F or lower).

INSPECTION REQUIRED

An operation that does not meet the categories or requirements as stated throughout this guidance is likely subject to inspection by the LPHA, DHSS or other local, state or federal authorities.

Local Public Health Agency (LPHA)

If an operation meets the definition of a food establishment and meets terms defined by local laws, they are to be inspected by the local health department. The operation will need to contact the appropriate LPHA and follow their policies and procedures to be an inspected facility and meet local regulations.

Foods requiring inspection by LPHA:

- Canned low-acid foods
- Smoked, cured or dried meats
- Freeze dried fruits and vegetables
- Sprouted seeds and beans
- Fermented foods

- Sampling activities
- Other potentially hazardous foods
- Ready-to-eat food prepared on site
- And more…

Local Public Health Agency (LPHA) Directory: https://health.mo.gov/living/lpha/lphas.php

DHSS Manufactured Food program

If an operation manufactures, processes, packs or holds food items for human consumption that does not go directly to the end consumer (i.e. is sold to other businesses), separate regulations apply. Contact the DHSS Manufactured Food program for more information at DHSSfoodsafety@health.mo.gov or (573) 751-6095. If an operation wants to sell directly to the end consumer and meets the definition of wholesale, the operation will be inspected by both the LPHA and DHSS Manufactured Food program.

Missouri Department of Agriculture

If an operation wants to sell animal meats, dairy, eggs, pet foods or wholesale produce, the operator should contact the Missouri Department of Agriculture and follow their policies and procedures.

Missouri Department of Agriculture: aginfo@mda.mo.gov or (573) 751-4211.

Q&A

Who can sell cottage food items?

Only the person preparing the food item or a member of their household with extensive knowledge of the food items can sell the cottage food item. This allows for the consumer to have questions answered and make an informed decision about the product.

Is there a food permit or license for cottage food production operations?

A cottage food production operation is not a food service establishment and is not regulated by state or local health departments. There is no food permit or license for cottage food production operations, but products must meet the labeling requirements listed by law.

Can an individual sell cottage food items out of a mobile establishment?

If local laws allow, individual stands vending non-potentially hazardous foods may be allowed to be sold directly to the end consumer without being subject to regulation and inspection under the exemption in the food code. There are requirements to meet to do so, such as proper labeling and a clearly visible placard at the point of sale that both state the product was prepared in a kitchen not subject to inspection by the department. To learn whether your local laws allow this exemption, please contact your local public health agency.

Can Splenda® or something of the like be used in jams and jellies?

Artificial sweeteners can alter the pH or water activity of the product and may result in a potentially hazardous food item. The product will need to be tested to ensure that it has a pH and water activity that will not result in a potentially hazardous food item. The individual must contact their Local Public Health Agency for additional instructions and guidance.

What if a cottage food production operation wants to wholesale their product?

If they are wholesaling product, it no longer falls under the Missouri Cottage Law and will have to be inspected and in compliance with the DHSS manufactured food program.

If an individual makes fresh salsa on site at a Farmers' Market, can they do so under the Missouri Cottage Law?

No. Salsa is not a food item exempted by the Missouri Cottage Law. If an individual is making fresh salsa on site at a Farmers' Market, it is considered a food establishment and is subject to food safety regulations and inspection.

What will a Local Public Health Agency do if they receive a complaint about a cottage food production operation?

Local agencies are to document the complaint and keep records according to their policies. Local agencies are to follow their policies and procedures for complaints and, if needed, request assistance from DHSS.

Do mushrooms fall under Missouri Cottage Law?

Mushrooms do not fall under Missouri Cottage Law. However, they can be sold unprocessed without being subject to routine inspection as a Raw Agricultural Commodity. Individuals who wish to grow mushrooms should contact the Missouri Department of Agriculture's produce safety program for more information. If an individual wants to sell wild mushrooms, they must take classes and trainings to be an identification expert and have the classes and trainings approved by the Missouri Mycological Society.

What is the difference between sprouts and microgreens?

Bean or alfalfa sprouts are classified as potentially hazardous foods and must be produced in an approved and inspected facility.

Small operations that grow, harvest or sell microgreens to the end consumer may generally do so without inspection. However, they may need to comply with federal law and the Standards for Growing, Harvesting, Packing and Holding of Produce for Human Consumption. The Missouri Department of Agriculture's Produce Safety program offers guidance on the standards.

Do freeze-dried food items fall under Missouri Cottage Law?

No. Freeze-dried foods are not automatically exempted by the Missouri Cottage Law. Freeze-dried, non-potentially hazardous foods (example: candy) may fall under the exemption in the

Missouri Food Code, but that is only where local laws allow and will be determined by the Local Public Health Agency. Freeze dried fruits and vegetables must be processed in an approved and inspected facility.

Can meats be sold under the Missouri Cottage Law?

No. Packages of meat must have a mark of inspection from either the United States Department of Agriculture (USDA) or Missouri Department of Agriculture (MDA).

Why doesn't salsa, pickles or BBQ sauce fall under the Missouri Cottage Law?

Salsa, pickles and BBQ sauce are common examples of acidified or low acid canned foods. If not properly prepared, *Clostridium botulinum* spores can grow under favored conditions and produce botulism toxin. This is why products of this nature must be produced in an inspected facility. A producer must submit their recipe and procedures to a process authority, and if needed, attend a "better process control school." In addition, the producer must ensure the safety of the food being produced by testing the pH of each batch of product and maintaining records. All products made must also comply with labeling regulations.

What is considered non-potentially hazardous for the Food Code exemption?

According to the Missouri Food Code: A food with a water activity value of eighty-five one-hundredth (0.85) or less or a food with a pH level of four and six-tenths (4.6) or below when measured at seventy-five degrees Fahrenheit (75 °F). A food product may need to be tested and evaluated by a process authority to determine pH and/or water activity before a final exemption determination can be made for some products.

Do meringue or cream pies fall under the Missouri Cottage Law?

No. Meringue and/or cream pies are not exempted by the Missouri Cottage Law. These products are potentially hazardous foods. They will need to be made in an approved and inspected facility by the Local Public Health Agency.

Do pet foods and pet treats fall under the Missouri Cottage Law?

No. Pet foods and treats are regulated by the Missouri Department of Agriculture. Individuals interested in marketing pet foods and/or treats will need to contact the Missouri Department of Agriculture and follow their policies and procedures.

Do dairy products and eggs fall under the Missouri Cottage Law?

No. Operations that sell dairy and egg products directly to the consumer are considered Food Establishments and are inspected by the local public health agency. Fluid milk and most dairy products (e.g. Grade A milk, cheese, butter) that are sold wholesale are regulated by the State Milk Board. Manufacturers of "egg products" (e.g. dried, frozen, liquid eggs) are regulated by the Missouri Department of Agriculture and USDA. Egg processing facilities (e.g. washing, sorting and packing) are under DHSS and FDA authority. To package eggs, you must possess either a Missouri dealer's egg license or a limited retailer egg license, which can be obtained from the Missouri Department of Agriculture.

Do marijuana infused products fall under any exemptions?

"Marijuana-infused products" means products that are infused, dipped, coated, sprayed or mixed with marijuana or an extract thereof, including, but not limited to, products that are able to be vaporized or smoked, edible products, ingestible products, topical products, suppositories and infused prerolls. These products do not fall under the exemptions and would have to be produced and sold in a facility licensed by the Missouri Department of Health and Senior Services Division of Cannabis Regulation. More information can be found here at Cannabis.Mo.Gov.

Can I sell my product across state lines?

No. Product that is sold across state lines may be subject to inspection by the FDA or other local, state or federal authorities.

Who do I contact if I have questions?

Individuals can contact their Local Public Health Agency. A directory of local public health departments can be found here: https://health.mo.gov/living/lpha/lphas.php

RESOURCES

Missouri Department of Health and Senior Services, Bureau of Environmental Health Services
Website: https://health.mo.gov/safety/foodsafety/
Email: info@health.mo.gov
Phone: (573) 751-6095

Missouri Department of Agriculture
Website: https://agriculture.mo.gov/
Email: aginfo@mda.mo.gov
Phone: (573) 751-4211

Local Public Health Agency (LPHA) Directory: https://health.mo.gov/living/lpha/lphas.php

The Association of Food and Drug Officials (AFDO), Food Processing Authorities Directory: https://www.afdo.org/directories/fpa/

Missouri Food Code: https://health.mo.gov/safety/foodsafety/pdf/missourifoodcode.pdf

Missouri Cottage Law (RSMo 196.298):
https://revisor.mo.gov/main/OneSection.aspx?section=196.298

REFERENCES

[1] Missouri Cottage Law
https://revisor.mo.gov/main/OneSection.aspx?section=196.298&bid=51016

[2] Missouri Food Code https://health.mo.gov/safety/foodsafety/pdf/missourifoodcode.pdf

[3] Missouri Department of Health and Senior Services

https://health.mo.gov/living/lpha/

https://health.mo.gov/safety/foodsafety/industryfoods/retailfoods/

Food and Drug Administration (FDA)

https://www.fda.gov/

United States Department of Agriculture (USDA) https://www.usda.gov/

Centers of Disease Control and Prevention (CDC) https://www.cdc.gov/

REVISION HISTORY

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