By: Kolkhorst S.B. No. 541

## A BILL TO BE ENTITLED

1	AN ACT
2	relating to cottage food production operations.
3	BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF TEXAS:
4	SECTION 1. Section 437.001, Health and Safety Code, is
5	amended by amending Subdivision (2-b) and adding Subdivisions (3)
6	and (5-a) to read as follows:
7	(2-b) "Cottage food production operation" means an
8	individual, operating out of the individual's home, who or a
9	nonprofit organization that:
10	(A) produces at the individual's home or the home
11	of an individual who is a director or officer of the nonprofit
12	organization, as applicable, subject to Section 437.0196:
13	(i) a baked good, including a baked good
14	that $\underline{\text{requires}}$ [ $\underline{\text{is not a}}$ ] time and temperature control for safety $\underline{\text{to}}$
15	limit pathogen growth or toxin production, but does not contain
16	meat, poultry, shellfish, or fish [food, as defined by Section
17	<del>437.0196</del> ];
18	(ii) candy;
19	(iii) coated and uncoated nuts;
20	(iv) unroasted nut butters;
21	<pre>(v) fruit butters;</pre>
22	<pre>(vi) a canned jam or jelly;</pre>
23	(vii) a fruit pie;
24	(viii) dehydrated fruit or vegetables,

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1
    including dried beans;
 2
                          (ix) popcorn and popcorn snacks;
                          (x) cereal, including granola;
 3
                          (xi) dry mix;
 4
 5
                          (xii) vinegar;
 6
                          (xiii) pickled
                                          fruit
                                                    or
                                                          vegetables,
 7
    including beets and carrots, that are preserved in vinegar, brine,
    or a similar solution at an equilibrium pH value of 4.6 or less;
 8
 9
                          (xiv) mustard;
10
                          (xv) roasted coffee or dry tea;
                          (xvi) a dried herb or dried herb mix;
11
12
                          (xvii) plant-based acidified canned goods;
                          (xviii) fermented
13
                                               vegetable
14
    including products that are refrigerated to preserve quality;
15
                          (xix) frozen raw
                                               and
                                                     uncut
                                                            fruit
                                                                    οr
16
   vegetables; or
17
                          (xx) any other food that is not a time and
    temperature control for safety food, as defined by Section
18
19
    437.0196, subject to Subparagraph (i);
20
                     (B)
                        has an annual gross income of $100,000
21
    [\$50,000] or less from the sale of food described by Paragraph (A);
22
                          sells the foods produced under Paragraph (A)
                     (C)
23
    [only] directly to consumers or to a cottage food vendor; and
24
                          delivers products to the consumer or cottage
25
    food vendor at the point of sale or another location designated by
26
   the consumer or cottage food vendor.
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(3) "Cottage food vendor" means a person who:

27

- 1 (A) has a contractual relationship with a cottage
- 2 food production operation; and
- 3 (B) sells food described by Subdivision
- 4 (2-b)(A), except baked goods, on behalf of the cottage food
- 5 production operation directly to consumers.
- 6 (5-a) "Nonprofit organization" means an organization
- 7 exempt from federal income tax under Section 501(a), Internal
- 8 Revenue Code of 1986, as an organization described by Section
- 9 501(c)(3) of that code.
- 10 SECTION 2. Section 437.0192, Health and Safety Code, is
- 11 amended by amending Subsection (a) and adding Subsection (c) to
- 12 read as follows:
- 13 (a) A local government authority, including a local health
- 14 department, may not:
- 15 <u>(1)</u> regulate the production of food at a cottage food
- 16 production operation; or
- 17 (2) require a cottage food production operation to
- 18 obtain any type of license or permit or pay any fee to sell food
- 19 described by Section 437.001(2-b)(A) directly to a consumer or
- 20 cottage food vendor.
- 21 <u>(c) A local government authority, including a local health</u>
- 22 department, may not employ or continue to employ a person who
- 23 knowingly requires or attempts to require a cottage food production
- 24 operation to obtain a license or permit in violation of Subsection
- 25 (a)(2).
- SECTION 3. Section 437.0193, Health and Safety Code, is
- 27 amended by amending Subsection (b) and adding Subsections (b-1) and

- 1 (e) to read as follows:
- 2 (b) The executive commissioner shall adopt rules requiring
- 3 a cottage food production operation to label all of the foods
- 4 described in Section 437.001(2-b)(A) that the operation sells to
- 5 consumers. The label must include:
- 6 (1) the name and address of the cottage food
- 7 production operation; [and]
- 8 (2) the words "prepared on" immediately followed by
- 9 the date on which the food is prepared; and
- 10 <u>(3) the following disclosure:</u>
- "THIS PRODUCT WAS PRODUCED IN A PRIVATE RESIDENCE AND IS NOT
- 12 SUBJECT TO GOVERNMENTAL LICENSING OR INSPECTION." [a statement that
- 13 the food is not inspected by the department or a local health
- 14 department.
- 15 (b-1) Notwithstanding Subsection (b)(1), a cottage food
- 16 production operation is not required to include on a food label the
- 17 address of the operation if the operation registers with the
- 18 department in the form and manner the department prescribes. The
- 19 executive commissioner may adopt rules to implement this
- 20 subsection.
- 21 (e) A cottage food production operation that sells time and
- 22 temperature control for safety baked goods must include on the food
- 23 label or on an invoice or receipt provided with the food when sold
- 24 the following statement in at least 12-point font: "SAFE HANDLING
- 25 INSTRUCTIONS: To prevent illness from bacteria, keep this food
- 26 refrigerated or frozen until the food is prepared for consumption."
- 27 SECTION 4. Section 437.0194, Health and Safety Code, is

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- 1 amended by amending Subsection (a) and adding Subsection (a-1) to
- 2 read as follows:
- 3 (a) Except as provided by Subsection (a-1), a [A] cottage
- 4 food production operation may not sell any of the foods described in
- 5 Section 437.001(2-b)(A) at wholesale.
- 6 (a-1) A cottage food production operation may sell food
- 7 described by Section 437.001(2-b)(A), except baked goods, to a
- 8 cottage food vendor at wholesale.
- 9 SECTION 5. Chapter 437, Health and Safety Code, is amended
- 10 by adding Section 437.01953 to read as follows:
- 11 Sec. 437.01953. REQUIREMENTS FOR SALE OF CERTAIN BAKED
- 12 GOODS. A cottage food production operation that sells to consumers
- 13 time and temperature control for safety baked goods shall:
- 14 (1) store and deliver the food at the air temperature
- 15 necessary to prevent the growth of bacteria that may cause human
- 16 illness; and
- 17 (2) label the food in accordance with Section
- 18 437.0193(e).
- 19 SECTION 6. Section 437.0196(a), Health and Safety Code, is
- 20 amended to read as follows:
- 21 (a) In this section, "time and temperature control for
- 22 safety food" means a food that requires time and temperature
- 23 control for safety to limit pathogen growth or toxin production.
- 24 The term includes a food that must be held under proper temperature
- 25 controls, such as refrigeration, to prevent the growth of bacteria
- 26 that may cause human illness. A time and temperature control for
- 27 safety food may include a food that contains protein and moisture

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- 1 and is neutral or slightly acidic, such as meat, poultry, fish, and
- 2 shellfish products, pasteurized and unpasteurized milk and dairy
- 3 products, raw seed sprouts, [baked goods that require
- 4 refrigeration, including cream or custard pies or cakes, and ice
- 5 products. The term does not include a food that uses time and
- 6 temperature control for safety food as ingredients if the final
- 7 food product does not require time or temperature control for
- 8 safety to limit pathogen growth or toxin production.
- 9 SECTION 7. Chapter 437, Health and Safety Code, is amended
- 10 by adding Section 437.01965 to read as follows:
- Sec. 437.01965. COTTAGE FOOD VENDOR. (a) A cottage food
- 12 vendor may sell food described by Section 437.001(2-b)(A), except
- 13 baked goods, directly to consumers at a farmers' market, farm
- 14 stand, food service establishment, or any retail store.
- 15 (b) A cottage food vendor who sells food described by
- 16 <u>Section 437.001(2-b)(A) must display in a prominent place near the</u>
- 17 location where the food is offered for sale a sign with the
- 18 following disclosure:
- "THIS PRODUCT WAS PRODUCED IN A PRIVATE RESIDENCE AND IS NOT
- 20 SUBJECT TO GOVERNMENTAL LICENSING OR INSPECTION."
- 21 (c) A cottage food vendor that purchases food from a cottage
- 22 <u>food production operation at wholesale shall register with the</u>
- 23 department in the form and manner the department prescribes. The
- 24 executive commissioner may adopt rules to implement this
- 25 subsection.
- 26 SECTION 8. This Act takes effect September 1, 2025.