

From "Jason Belmonte" <jbelmonte@doverma.gov>
To "Raffaello Xu" <raffaelloxu2024@gmail.com>
Date 2025-06-03 19:09:21+00:00
Subject Re: Inquiry About Starting a Cottage Food Operation in Dover
Attachments 2013-Food-Code-Merged-with-105-CMR-590.docx

Hello,

I recognize your name, we spoke last fall about 22 Edgewater. Good to hear from you guys again. I'll do my best to answer each of your questions and I will also attach some helpful documents at the end:

1. You would need to get a cottage food permit through our office
2. You can do pretty much any baked item you wish as long as the final product does not require refrigeration. So in other words, you could not make something like a cheesecake since it needs to be refrigerated after it is prepared. Pastries should be ok depending on what they are.
3. Yes, you would need to complete a certified food protection manager course as well as complete an allergen awareness training. Both courses must be from an approved program.
4. Yes, your home kitchen would need to be licensed and inspected by our office. You would need to be compliant with the 2013 Food code as well as the state sanitary code (105 CMR 590.000). This would include things like:
 - The certificates I mentioned
 - Use of an approved sanitizer with test strips (either quat or bleach)
 - A dishwasher or three bay sink capable of washing and sanitizing
 - Proper storage
 - Properly equipped hand sink
 - Proper labeling
 - Trash disposal
5. Food labeling would have to comply with MA law. All the ingredients and allergen info would have to be listed.

Let me know what other questions you might have and I would be happy to help walk you through. Thanks.

<https://www.mass.gov/doc/residential-kitchen-questions-and-answers-040119/download>
<https://www.mass.gov/doc/the-massachusetts-minimum-requirements-for-packaged-food-labeling-brochure-0/download>
<https://framinghamma.gov/DocumentCenter/View/48078/Massachusetts-Food-Protection-Manager-Certification-Exam-and-Trainer-Directory>

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On Tue, Jun 3, 2025 at 2:27 PM Raffaello Xu <raffaelloxu2024@gmail.com> wrote:

Dear Jason,

I hope this message finds you well.

My name is Hanghang Xu, and I am a resident of Dover. I am interested in starting a small cottage food business from my home, focusing mainly on homemade pastries and other flour-based products. I would like to understand

what steps I need to take to meet the local and state requirements for operating legally in Dover. Specifically, I would like to ask:

- *
What type of permit do I need to apply for?
 - *
Are homemade pastries products permitted under the cottage food laws?
 - *
Do I need to complete any food safety or allergen awareness training?
 - *
Is there an inspection required for my home kitchen?
 - *
What labeling or packaging requirements should I be aware of?
 - *
I would greatly appreciate any guidance or documentation you could provide. Thank you very much for your time and support—I look forward to your reply.
- Warm regards,
Hanghang