



Are non-potentially hazardous baked goods (cookies, cakes, etc.) decorating classes allowed under the Maryland Cottage Food Law?

Yes, provided all of the following requirements are satisfied. The Maryland Department of Health (MDH) would consider non-potentially hazardous baked good decorating classes allowed under the cottage food laws and regulations when:

- A. Classes are held in Maryland;
- B. Baked goods orders (such as cookie orders) are placed and paid for in advance;
- C. All baked goods are oven-baked, non-potentially hazardous and shelf stable as allowable under cottage foods. The decorating kit must be made, packaged, and properly labeled (see the requirements provided in the MDH Guidelines for Cottage Food Businesses) in the cottage food business. Only allowed foods (meaning non-potentially hazardous items such as cookies and repackaged dry commercially made icing ingredients and decor items) would be allowed under cottage food laws. **Packaging of wet icing would not be allowed;**
- D. Prepackaged orders are delivered directly to the customer at the time of the class; and
- E. Instructions on how to make icing would be included in the kit, and class participants would be able to reconstitute the icing and decorate baked goods at the decorating class location (in Maryland).