

Safety Checklist for Cottage Food Operators

Personal Health



- Do not work if you are experiencing the following COVID-19 symptoms: Fever, cough, or shortness of breath.
- No one who has had a positive COVID-19 test or been in contact with someone who has had a positive COVID-19 test in the previous fourteen days should prepare food.
- All operators must wash hands prior to beginning work, and continue to wash hands as needed during their work.
- All operators must follow safe food-handling techniques.

Preparation Area



- All kitchen surfaces have been cleaned and sanitized prior to beginning work.
- Remember to stop and take time to clean as needed between various preparation steps.

Direct Sales



- Guidelines have been clearly posted for customers to maintain a safe distance.
- Seller handles food for customer and exchanges product at time of sale.
- Separate handling of money and handling of food products.

If you're exposed or test positive for COVID



- Do NOT produce food while ill.
- Stay home. Do not leave, unless you need medical care. Do not visit public areas.
- Take care of yourself. Rest, drink fluids. Keep track of your symptoms.
- Stay in touch with your doctor. If you have an emergency warning sign (including trouble breathing), get emergency medical care immediately.
- Use the CDC Self-checker to assess your symptoms, and make decisions about appropriate medical care.



For emergencies and more information
contact the sanitarian in your county by visiting
<https://dphhs.mt.gov/publichealth/FCSS/countytribalhealthdepts>
or scanning the QR code

