Starting a Small Food Business in Arkansas: Cottage Food  
October 16th | 12:00pm-1:00pm

Since 2011, the Arkansas Cottage Food Law has allowed residents to sell certain non-hazardous food items direct to the public. These “cottage foods” are specific types of food made in home kitchens, however, not all foods can be made at home and sold to the public. Food entrepreneurs and home-based food businesses can learn more about cottage foods in this webinar, co-hosted with Family & Consumer Sciences.

Register at www.uaex.edu/cottage-food-webinar or contact Bryan Mader at bmader@uaex.edu for more information.

Food Safety Documentation and COVID-19 Preparedness for Small Food Manufacturers  
October 23rd | 12:00pm-1:00pm

Small-scale food manufacturers (< $1 million in sales/year) must understand and comply with state and federal regulations to safely produce packaged food products. Abby Snyder, Food Safety Specialist, Cornell University, will lead this conversation about Good Manufacturing Practices, policies to enhance COVID-19 prevention and required FSMA documentation. Food manufacturers, food protection regulators and shared-use kitchen managers should attend. This course is offered by Cornell University and made possible through a grant supported by the USDA.

Register at www.uaex.edu/food-safety-webinar or contact Angela Gardner at agardner@uaex.edu for more information.

On-going Support for Food Entrepreneurs:

- One-on-one support for food businesses with food safety questions.
- Assisting small food businesses in meeting permit requirements
- Supporting food businesses in manufacturing safe food under permit.
- Resources to assist with product development.

Call 501-671-2228 or email aperez@uaex.edu
Dr. Amanda Phylaw Perez (Food Safety Specialist)

Additional webinars can be found at www.uaex.edu/localfoods