

Michigan Cottage Food Law

DATE & TIME:

Thursday, May 2nd
Potluck @ 5:30pm
Training 6-8pm

LOCATION:

Gitigaan Hall @
Waiskey Bay Farm
10135 W Mills Road
Brimley MI



Free to all Brimley/Bay Mills Farmers Market vendors and to members of all federally recognized tribes!

Learn how to prepare and sell foods to the public under Michigan's Cottage Food Law. This two-hour workshop combines the business and food safety aspects of preparing and selling cottage foods safely and successfully. Michigan Cottage Food Law allows residents to manufacture foods in home kitchens and store those products at home.

Topics include preparing, packaging, labeling, storing and transporting cottage foods.

Participants receive a certificate of participation.

Register with Connie Watson at (906) 248-8363 or cwatson@baymills.org

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