

Residential Kitchens

Residential Kitchens applications must be accompanied with the following information.

- 1.) Business Plan
- 2.) Copy of all Standardized recipes
- 3.) Listing all ingredients and where they are buying them from
- 4.) Copy of a label that will be used for the food

*The Board of Health or the Massachusetts Department of Public Health may require laboratory documentation that the food had a final pH of 4.6 or below or a water activity of 0.85 or below.

When reporting results, the laboratory must reference the standardized testing procedure.

Residential kitchen operators must keep records of analysis of products on file for review.

Only household members may be employed in the operations.