

Home Catering and Home Bakeries

The Bethel Health Department (BHD), in conjunction with the CT Department of Public Health (DPH), assures public health protection by enforcement of the CT General Statutes and Public Health Code (PHC).

- The CT PHC Section 19-13-B40(j) requires " none of the operations connected with a food service establishment shall be conducted in any room used as living or sleeping quarters (Effective Oct 8, 1963). "
- Home Kitchens that BHD has approved and licensed are **Commercial Home Kitchens** constructed separate from all other living areas of a private residence with approved floors, walls, ceilings, and equipment that meets PHC food protection regulation Section 19-13-40. (*Construction materials in kitchens are required to be easily cleanable, washable and scrubbable, etc. Equipment must meet food safety regulations as well.*)

Process to obtain a Food Service License for Home Kitchen/Bakery Operations:

Please check with the Bethel Planning & Zoning Department to assure that approval could be granted for the home catering/bakery activity in the zone in which you live prior to proceeding with the public health food protection process.

- Refer to the [Food Plan Review](#) packet and the [Process and Guidelines for Food Service Plan Review](#) document for the permitting/licensing process. Both these documents are available on our web page.
- Note that an additional license from the Department of Consumer Protection, Food Division (DCP) may be required for baking or preparation of frozen desserts. The Department of Consumer Protection can be reached at 860-713-6160 or toll free number 1-800-842-2649.
- Completion of a food safety education course (offered in our area by private contractors) to assure food safety measures is recommended and may be required for some operations depending upon the type of food preparation provided. This determination will be made during BHD staff review of the submitted plan review packet.
- A second option to facility location is to consider renting space in an existing Licensed Food Service Establishment.

Preparing baked and catered goods or candy at home and selling to the public requires extensive knowledge of food regulations, proper sanitization of spaces and equipment and methods of preventing the of spreading disease and bacteria. BHD staff will work with all applicants to assure the locations chosen for the food operations and the equipment used meet minimum Code regulations and that the operators of such facilities are trained and knowledgeable in food safety regulations.