

Home-Based Food Businesses

Under provincial legislation, operators of food premises, including home-based businesses, must notify the Medical Officer of Health of their intention to prepare food for the public. Notification can be completed in writing by using the [notice of intent to operate a food premises](#) application form which is available on Wellington-Dufferin-Guelph Public Health (WDGPH) website.

Once Public Health receives notification for a home-based food business, a public health inspector will review the operator's intentions and then inspect the premises for compliance with provincial food safety legislation. Public health inspectors will work with owners and operators of home-based food businesses to ensure that food is prepared in a safe and sanitary manner to prevent cases of food-borne illness.

Low risk foods are considered non-hazardous and do not require refrigeration. Examples include pickles, jams and preserves, chocolate, hard candies, brittles, fudge and toffees, granola, trail mix, nuts and seeds, coffee beans and tea leaves as well as baked goods with no custard or icing that requires refrigeration.

High-risk foods, also called potentially hazardous foods, are foods that have ideal conditions for bacterial growth, and are therefore more likely to harbour dangerous bacteria and other disease-causing pathogens like viruses and parasites. Examples include meat and poultry, sea food, dairy products, eggs etc.

All food premises, including home-based food businesses, are subject to the requirements of the [Health Protection and Promotion Act \(HPPA\)](#), the [Food Premises Regulation](#) and periodic inspection by inspectors from their local public health unit.

Please note: Home-based food businesses that prepare only low-risk foods are exempt from certain regulatory requirements, such as:

- Specified handwashing stations in food premises;
- Compliance with commercial dishwashing requirements; and

- Food handling training certification

Home-based food business operators should also contact their municipalities with regards to any necessary zoning, licensing, building, and/or fire requirements. There is a requirement of a separate kitchen in the home to be considered eligible for home-based food business.

For more information on operating a home-based food business, refer to the [Ministry of Health's: Guide to Starting a Home-based Food Business](#), visit our website at wdgpublichealth.ca or call Wellington-Dufferin-Guelph Public Health at 519-822-2715 or 1-800-265-7293 ext. 4753.