



Limited Food Manufacturing

Limited food manufacturing is the production of a single food product, or a limited food product line. Examples of these types of foods are candies, baked items, sauces, salsas or dry mixes. Limited food manufactures are required to get an operating permit from the Health Department. Food item(s) must be prepared in an approved, permitted food establishment.

Plan Review

Limited food manufacturers who plan to construct a food establishment where food will be produced are required to follow the standard plan review procedures before an operating permit is issued.

Modified Plan Review

If you plan to use a food establishment in Pima County that holds a valid operating permit issued by the Pima County Health Department, they you will submit the following information for a modified plan review. The following information must be submitted, in writing, along with the plan review and inspection fees.

1. A marketing plan disclosing how the product will be marketed and whether the product will be sold:
 - a. direct to the consumer at the manufacturing site or delivered to the consumer locally,
 - b. to businesses for use in their operations as an ingredient or as part of their menu
 - c. to businesses for direct sell to the consumer from a display,
 - d. direct to the consumer via the Internet
 - e. at events where sampling will be conducted before the sale,
 - f. at farmer's markets where sampling will be conducted before the sale,
 - g. at trade shows or exhibits, and
 - h. any other marketing strategy.
2. A **notarized, written agreement** between the food manufacturer and the food establishment's permit holder. In the agreement the permit holder must authorize the manufacturer to use the food establishment, and state that all food ingredients, finished food products and food equipment are stored at the food establishment.
3. A complete list of food products being made and sold.
4. A list of the ingredients and the methods used to produce each product.
5. A list of the food equipment used. The specifications for any uncommon or specialty food equipment is required.
6. The types of packaging for the product and the suppliers of the packaging materials.
7. A sample of the labeling that meets the requirements of the Arizona Food Code, Chapter 3-602.11.
8. Any additional labeling requirements as stipulated by FDA or USDA regulations.



PIMA COUNTY HEALTH DEPARTMENT

CONSUMER HEALTH & FOOD SAFETY

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9. The training or other education the Person in Charge will receive before the food operation begins. The Person in Charge must be able to comply with the Arizona Food Code, Chapter 2-102.11 by the date of the field inspection

Quality Assurance

To insure the safety and shelf stability of the food products, the Health Department may require testing. Arrangements for testing and provision of the test results to the Health Department are the responsibility of the manufacturer.

Final Approval

After the proposal is reviewed, an onsite inspection of the food establishment is conducted. The manufacturer must submit an application for the operating permit and pay the permit and inspection fees before this onsite inspection. Only when the food establishment is approved by the Health Department can food preparation begin.