

Chapter 2

A Licensed Home-Based Baking Business

Imagine opening a door to the perfect workplace in your home. This room is outfitted with all of the necessary equipment and tools for you to create and produce your special baked goods. This great work area also has the important stamp of approval from all of the governing agencies (business license department and health/agriculture department). You have a legitimate business in your home, and you never have to be concerned that a situation will arise that will find you without the proper credentials. To assist you with changing these wonderful images into real life, I've created a guide that starts at the beginning and walks you step by step through the process.

Now, let's start with a very important but not so well-known fact. Not all cities, counties, and health departments issue permits to operate a food preparation business in the home. Municipalities vary in the rules, laws, and requirements. The information in this chapter comes from my experience setting up a commercial kitchen in my home. To give you an idea of what you might encounter while renovating your work area, I've listed the major changes made to my one-car garage to get a health permit and business license and make the space user-friendly. My renovations included: enclosing and sealing the garage door so that it doesn't open; new floor covering (linoleum, which was relatively inexpensive and quick to install); completion of interior walls with sheet rock; installing fluorescent lights and