

Continental Breakfasts for Motels / Lodging



A motel that serves a continental breakfast only is exempt from licensure.

"Continental breakfast" means the serving of only non-potentially-hazardous food such as a roll, pastry or doughnut, fruit juice, or hot beverage, but may also include individual portions of milk and other items incidental to those foods.

Category 1 – No License Needed

The following "continental breakfast" foods may be served with no license needed.

- **Oatmeal** (dry, packaged, customer adds hot water).
- **Dry Cereal** (packaged or bulk dispenser).
- **Coffee, tea, cappuccino or hot chocolate** (individual portions or machine made).
- **Milk and yogurt** (individual cartons only).
- **Juice** (individual cartons or bag-in-box dispenser).
- **Donuts, bagels, croissants** (purchased from a licensed establishment).
- **Toast**
- **Margarine, butter, jams, jellies, cream cheese, peanut butter, syrup, honey** (individually wrapped portions).
- **Whole fruit**
- **Commercially prepared waffles, pancakes or French toast that are toasted or microwaved to reheat.** (shelf-stable, refrigerated or frozen to maintain quality).
- **Dry or liquid coffee creamers**
Note: creamers that have had ultra-high temperature pasteurization (labeled UHT) do not require refrigeration.

MDA recommends using single service items and refrigerate/store as recommended by manufacturer. Avoid use of ice.

Some motels also have a gift shop or small grocery area where prepackaged foods are sold. When a motel is already licensed by a local health department, the grocery sales are licensed and inspected under the license issued for the breakfast operation. When a motel is serving items from category 1 only and are exempt from continental breakfast licensing, then the grocery sales would require licensure. The grocery sales license and inspection would be done directly through MDA. Typically, licensing is fairly simple and requires no special sinks for handwashing or warewashing. Appropriate refrigeration equipment is needed. Contact MDA at 517-373-1060 to get the number for the appropriate MDA regional office to contact.

Category 2 – Contact your Local Health Department.

Food service exceeding the items listed in category 1 will require licensure. Your local health department can answer questions on specific menu proposals.

Examples of food service items that require licensure include cutting, slicing, preparing, cooking, hot holding or cooling such items as:

- **Waffles or pancakes made using liquid batter.**
- **Bacon, sausage, sausage gravy, eggs (including hardboiled), omelet, French toast, cut fruit.**
- **Milk dispensed from bulk dispenser (pitcher, carton, machine, etc.).**
- **Preparation and service of meals other than continental breakfast.**

This type of license will typically require:

- A handsink, mop sink and three compartment warewashing sink.
- Equipment and facility that meet standards.
- Other actions as required by your local health department.

A plan review and approval process is involved. Fees are charged for both the plan review and license. Additional construction and equipment costs are normal. Contact your local health department with any questions.