

Continental Breakfasts for Motels/Lodging

A motel that serves a continental breakfast only is exempt from licensure. This is separate from Bed and Breakfast exemptions.

“Continental breakfast” means the serving of only non-potentially hazardous, time/temperature control for safety food (TCS) 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.

No License Needed

The following “continental breakfast” foods may be served with no license needed. All items used in a continental breakfast shall be purchased from sources that comply with law.

- **Milk and yogurt** (pre-packaged, single serving)
- **Oatmeal** (instant, dry, pre-packaged, single serving)
- **Dry cereal** (pre-packaged, single serving or bulk dispenser)
- **Coffee, tea, cappuccino or hot chocolate** (pre-packaged, single serving or machine made)
- **Juice** (pre-packaged, single serving or bag-in-box dispenser)
- **Non-potentially hazardous TCS baked goods, such as donuts, bagels, croissants or bread/toast**
- **Commercially prepared waffles, pancakes or French toast that are toasted or microwaved to reheat** (shelf-stable, refrigerated or frozen to maintain quality)
- **Margarine, butter, jams, jellies, cream cheese, peanut butter, syrup, or honey** (pre-packaged, single serving)
- **Whole un-cut fruit**
- **Non-potentially hazardous TCS dry or liquid coffee creamers** (pre-packaged, single serving or bulk dispenser)
Note: creamers that have had ultra-high temperature pasteurization (labeled UHT) do not require refrigeration.

Michigan Department of Agriculture and Rural Development (MDARD) recommends using single service items and mechanical refrigeration (maintaining food items at 41°F or less). Avoid use of ice. Items shall be stored per manufacturer’s recommendations.

License Needed - Contact Your Local Health Department

Food service exceeding the items listed above may require licensure. Your local health department can answer questions on specific menu proposals.

Licensure will typically require:

- A handsink, mop sink and three-compartment warewashing sink
- Equipment and facilities that meet state and local standards
- Certified Food Safety Manager certification
- Other actions as required by your local health department

A license and plan review application and fees are typically required. Contact your local health department with any questions.

Questions? Contact your local health department.

How to find your local health department: <https://www.malph.org/resources/directory>