

Registration # _____
Start Date _____
Expiration Date _____

REGISTRATION FOR COTTAGE FOOD OPERATION

	Name	Address	Email	Phone No.
Business				
Owner(s)				

Terms:

Acidified: Acid is added or fermentation allowed to produce a final pH <4.6.

Canned food: Food preserved in that has been heat processed sufficiently under Department of Agriculture (DOA) guidelines.

Cottage food operation: may produce homemade food and drink provided that all conditions are met.

Cut Leafy greens: Fresh leafy green whose leaves have been cut, shredded, sliced, chopped or torn. This does not mean “cut to harvest” or the cut to remove it from the ground.

Farmers market: a common facility or area where farmers gather to sell a variety of fresh fruits and vegetables and other locally produced farm/food products directly to the customer.

Leafy greens: lettuce (iceberg, romaine, leaf, butter, baby leaf), escarole, endives, spring mix, spinach, cabbage, kale arugula, chard. It does not include microgreens or herbs (cilantro, parsley).

Microgreen: An edible plant seedling grown in soil or substrate.

Sprout: any seedling meets the definition of microgreen

ITEMS NOT ALLOWED TO SELL: per 410 ILC 624/4, A cottage food operation may produce homemade food and drink. However, a cottage food operation, unless compliant with all requirements, shall not sell or offer to sell the following food items or processed foods (except as indicated):

- (A) **Meat, poultry, fish, seafood, or shellfish;**
- (B) **Dairy** (except as an ingredient in a non-phf baked good or candy, such as caramel);
- (C) **Eggs** (except as an ingredient in a non-phf baked good or in dry noodles)
- (D) **Pies (pumpkin, sweet potato, custard, crème), cheesecakes and pastries with potentially hazardous fillings or toppings;**
- (E) **Garlic in oil or oil infused with garlic** (except if the garlic is acidified)
- (F) **Low-Acid Canned Foods;**
- (G) **Sprouts;**
- (H) **Cut Leafy greens** (except for cut leafy greens that are dehydrated, acidified or blanched and frozen);
- (I) **Cut or pureed fresh tomato or melon;**
- (J) **Dehydrated tomato or melon;**
- (K) **Frozen cut melon;**
- (L) **Wild-harvested, non-cultivated mushrooms;**
- (M) **Alcoholic beverages**
- (N) **Kombucha**

PRODUCT LABELING – The following must be included on all labels of food to be sold:

- (A) The name of the cottage food operation.
- (B) County; Permit registration Number; PCHD or Perry County Health Department (governing body)
- (C) The common or usual name of the food product.
- (D) All ingredients including colors, artificial flavors, preservatives, listed in decreasing order of weight shown with common/usual name.
- (E) Statement “**This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens.**”
- (F) The date the product was processed.
- (G) Allergen labeling specified in federal labeling requirements to include net weight or net volume.

Canned tomatoes – In order to sell canned tomatoes or a canned product either containing tomatoes or a canned product containing tomatoes, a cottage food operator shall either:

- a. Follow exactly a recipe that has been tested by USDA or an extension office; or
- b. Submit the recipe, at the cottage food operator’s expense, to a commercial lab to test for acidification, identify the variety of tomato used, use this formulation in all other batches, and provide documentation of the test results to an inspector upon request.

PCHD may require that a cottage food operator submit a can to be tested, at operators’ expense to verify that the final equilibrium pH is 4.6 or below.

PCHD may require that the cottage food operator may submit a recipe for any baked good containing cheese, at the operators’ expense, to a lab to verify that it is non-potentially hazardous food, thus allowing the operator to sell the product as a cottage food.

I AFFIRM:

- (A) I am the person preparing and selling the product and are registered with the health department.
- (B) I have a current 8 hour Food Manager Certificate
*******Please attach a copy of Certified Food Manager Certificate.**
- (C) I am complying with labeling requirements as specified in 410 ILCS 625/4 Section 4.
*******Please attach an example of label to be used.**
- (D) A placard will be placed in a prominent location stating “**This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens**”.
- (E) A consumer complaint will warrant inspection of the home kitchen.

Note: Failure to comply with the above items may result in suspension of your registration.

Signature of Applicant: _____ **Date:** _____

Office Use Only

Approved by _____ **Date:** _____

Perry County Health Department
907 South Main Street
Pinckneyville, IL 62274

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