**APPLICATION FOR COTTAGE INDUSTRY REGISTRATION**

<table>
<thead>
<tr>
<th>Name:</th>
<th>Address:</th>
<th>Phone Number:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Business</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Owner(s)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**CERTIFIED FOOD PROTECTION MANAGERS:**

<table>
<thead>
<tr>
<th>NAME:</th>
<th>ID NUMBER:</th>
<th>EXPIRATION DATE:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**PRODUCTS (please circle the items you will be making and selling)**

Dry herb, dry herb blend or dry tea blend intended for end-use only:

### Jam/ Jelly/ Preserves/ Fruit Pie:

apple apricot grape peach plum quince orange nectarine tangerine blackberry raspberry blueberry boysenberry cherry cranberry strawberry red currants

Combination of the above:

___________________________________________________________________________________

Fruit Butter: apple apricot grape peach plum quince prune

### Breads/Cookies/Cakes/Pies/Pastries:

___________________________________________________________________________________

The following product(s) have been tested by a commercial laboratory and deemed, “Not Potentially Hazardous” with a pH below 4.6.

Item:

___________________________________________________________________________________

___________________________________________________________________________________
**PRODUCT LABELING**

1. The name and address of the cottage food operation.
2. The common or usual name of the food product.
3. All ingredients including colors, artificial flavors, preservatives, listed in decreasing order of prominence by weight.
4. Statement “This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens.”
5. The date the product was processed.
6. Allergen labeling as specified in the federal labeling requirements.

**Owner’s Statements:**

1. This food will only be sold at a Farmer’s Market.
2. Gross sales do not exceed $25,000 each calendar year.
3. I will place a placard at my stand with the following wording: “This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens.”
4. I understand that if my product received a complaint, or if the Monroe County Health Department believes an imminent health hazard exists, including suspicion that a food borne illness outbreak has occurred, my operation will cease until it is deemed safe by the Monroe County Health Department. I agree to have the Monroe County Health Department inspect my premises at a reasonable fee if such complaint or food borne illness outbreak occurs.

Signature(s) of Owners:

_________________________________________  ______________________________________

Date: ________________________________