

Food Products Allowed for Sale:

The food products allowed for sale include food that is not potentially hazardous such as baked goods, including breads, cookies, pies, pastries, high acid fruit pies, jams, jellies, and certain canned items. Dried foods: include dried herbs, dried herb blends or dry tea blends.

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

Follow an approved recipe that has been tested by USDA or a state cooperative extension

Or

Submit the recipe to a commercial laboratory to test that the product has been adequately acidified.

In order to sell a fermented or acidified food, a Cottage Food operator shall either:

Submit a recipe that has been tested by USDA or a state cooperative extension

Or

Submit a written food safety plan for each category of products annually, and a pH test shall be submitted every three years.

Prohibited Items Include: Meat, poultry, fish, seafood, dairy, eggs, pumpkin pie, sweet potato pie, cheesecake, custard pies and cream pies, as well as pastries with potentially hazardous fillings or toppings. Raw garlic in oil, sprouts, cut leafy greens, or kombucha. Cut or pureed fresh tomato or melon, wild harvested mushrooms. Alcoholic beverages.



COTTAGE FOOD ESTABLISHMENTS



Registration of a Cottage Food Establishment

Each person who wishes to operate a Cottage Food Establishment must possess a valid registration issued to them by the Monroe County Health Department, if the food items are prepared in Monroe County.

The Cottage Food operator must comply with all the requirements for a Cottage Food Operation to receive and retain their registration. There shall be no fee for Registration of a Cottage Food Industry.

Definitions:

A Cottage Food Operation means a person who produces or packages non-potentially hazardous food in a kitchen of that person's primary domestic residence for direct sale by the owner or a family member, stored in the residence where the food is made.

Foods may be sold in places such as; Farmer's Markets, fairs, online, or direct sales. Foods produced at a Cottage food establishment **may not be sold to** retail stores, restaurants, or to wholesalers, brokers or other food distributors who resell food.

Revisions:

In order to sell canned tomatoes or canned products containing tomatoes the cottage food operator must submit the recipe, at the cottage food operators expense, to a commercial laboratory for testing.

REQUIREMENTS

Completion of the Application for Cottage Industry Registration.

- This application includes the products that the individual makes and sells. The only foods that may be produced are "not potentially hazardous".
- The foods must be produced in the kitchen of the person's primary residence for direct sale to customers at farmers markets.
- The sale is to be completed by the owner or the family member to customers. They **may not be sold to** retail stores, restaurants, or to wholesalers, brokers or other food distributors who resell food.
- The cottage food operation must comply with the labeling requirement of the Illinois Food, Drug and Cosmetics Act.

LABELING REQUIREMENTS

The labeling requirements include:

- ♦ The name and address of the cottage food operation.
- ♦ The common or usual name of the food product.
- ♦ All ingredients including colors, artificial flavors, preservatives, listed in decreasing order of prominence by weight.

- ♦ Statement "**This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens**"
- ♦ The date the product was processed.
- ♦ Allergen labeling as specified in federal labeling requirements.
- **The person preparing and selling items as a cottage food operation must have a valid Food Safety Manager Certification.** The food Safety Manager Certification is achieved by completing the 8 hour course and passing the National (ANSI) Accredited Examination.
- The operator must agree to allow the local health department to conduct an inspection of the Cottage Food Operation's primary domestic residence in the event of a consumer complaint or foodborne illness outbreak.