

Sangamon County Department of Public Health

2833 South Grand Avenue East, Springfield, IL 62703

Phone (217) 535-3145 Fax (217) 747-5103

envhealth@co.sangamon.il.us

www.scdph.org

Registration# _____

Start Date _____

Expiration Date _____

REGISTRATION FOR COTTAGE FOOD OPERATION FORM \$25 Farmers Market Sales Only

Owner is responsible for renewal of this registration after the 365 day period has expired. Cottage food operation means an operation conducted by a person who produces or packages food or drink, other than foods and drinks listed as prohibited (below), in a kitchen located in that person's primary domestic residence or another appropriately designed and equipped residential or commercial-style kitchen on that property for direct sale by the owner, a family member, or employee.

	Name	Address	Email	Phone Number
Business				
Owner(s)				

ITEMS NOT ALLOWED TO SELL: Per 410 ILCS 625/4, A cottage food operation, unless properly licensed, certified, and compliant with all requirements to sell a listed food item under the laws and regulations pertinent to that food item, **shall not sell** or offer to sell the following food items or processed foods containing the following food items, 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) pumpkin pies, sweet potato pies, cheesecakes, custard pies, creme pies, and pastries with potentially hazardous fillings or toppings;
- (E) garlic in oil;
- (F) canned foods, except for fruit jams, fruit jellies, fruit preserves, fruit butters, and acidified vegetables;
- (G) sprouts;
- (H) cut leafy greens, except for leafy greens that are dehydrated or blanched and frozen;
- (I) cut fresh tomato or melon;
- (J) dehydrated tomato or melon;
- (K) frozen cut melon;
- (L) wild-harvested, non-cultivated mushrooms
- (M) alcoholic beverages.

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

- (A) The name and address of the cottage food operation.
- (B) The common or usual name of the food product.
- (C) All ingredients including colors, artificial flavors, preservatives, listed in decreasing order of weight shown with common/ usual name.
- (D) Statement **"This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens."**
- (E) The date the product was processed.
- (F) Allergen labeling specified in federal labeling requirements to include net weight or net volume.

I AFFIRM:

- (A) I am the person preparing and selling the product and am registered with the health department.
- (B) I have a current 8-hr Food Manager Certificate. Number: _____ Expires: _____
- (C) 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**”.
- (D) A consumer complaint will warrant inspection of the home kitchen.

Owner's Signature: _____

Date: _____