

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. Canned foods that are canned in new jars or bottles with new lids. Fruit jams, fruit jellies, fruit preserves or fruit butters, Syrups, whole or cut fruit canned in syrup. Condiments such as prepared mustard, horseradish, or ketchup that does not contain any prohibited ingredients. **Acidified foods** are classified as high risk foods. In order to further ascertain that these product are made safely, cottage food producers must submit a **written food safety plan**, and a **pH test** for each category of acidified/fermented products being made. The food safety plan should provide evidence that the items have been produced safely, while the pH will demonstrate that the items have been adequately acidified. Acidified and fermented foods that are not canned in a boiling water bath must be refrigerated during transport and sale. The health department has the ability to request lab testing of the recipe for verification of water activity and pH.

Cottage food operations that are preparing baked goods containing cheese may be

required to submit the recipe, at the cottage food operators expense to a commercial laboratory to verify that the item produced is not potentially hazardous by having a water activity is determined by a commercial lab to be less than 0.85. and/or containing a pH equilibrium of less than 4.6. Dried foods: include dried herbs, dried herb blends or dry tea blends.

Prohibited Items Include: Meat, poultry, fish, seafood, shellfish, dairy & eggs except as an ingredient in non-potentially hazardous baked goods or dry noodles. Pumpkin pie, sweet potato pie, cheesecake, custard pies and cream pies, as well as pastries with potentially hazardous fillings or toppings. Sprouts, cut leafy greens unless dehydrated, acidified, or blanched and frozen cut or pureed fresh tomato or melon, dehydrated tomato or melon, frozen cut melon, wild harvested mushrooms. Alcoholic beverages.



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ST. CLAIR COUNTY HEALTH DEPARTMENT



together

for your health

COTTAGE FOOD ESTABLISHMENTS



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Revised 12/01/2021

Registration of a Cottage Food Establishment

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

The Cottage Food operator must comply with all the requirements for a Cottage Food Operation to receive and retain their registration. The fee for Registration of a Cottage Food Industry shall be \$ 25.00.

Definitions:

The Home-to-Market Act - expanded the sale of Cottage Foods to include sales avenues beyond Farmers Markets to now allow sales including delivery, pick-up, fairs and festivals, online sales and other direct-to-consumer sales avenues.

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, family member, or employee. The food is stored in the residence where the food is made. Foods produced at a Cottage food establishment **may not be sold to** retail stores, restaurants, over the internet, by mail order, or to wholesalers, brokers or other food distributors who resell food.

In order to prevent water-borne food safety outbreaks, cottage food operators using water from a well or untested water supply shall have the water tested at the operators expense. Water testing ranges \$ 10 to \$30 per test. Contact the Local Health Department for additional information.

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 or another appropriately designed residential or commercial kitchen on that property for direct sale to customers.
- The sale at the farmers market is to be completed by the owner or the family member or employee to customers at the farmers market. They **may not be sold to** retail stores, restaurants, by mail order, 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 Cosmetic Act.

LABELING REQUIREMENTS

Warning labels must be prominent both at point of sale and on the package. Labeling requirements include:

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 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.



Foods for sale at a Farmers Market