



# DUPAGE COUNTY HEALTH DEPARTMENT

111 North County Farm Road, Wheaton, Illinois 60187  
(630) 682-7400  
[www.dupagehealth.org](http://www.dupagehealth.org)

## ANNUAL APPLICATION FOR COTTAGE FOOD INDUSTRY REGISTRATION

Forward Completed Form to Environmental Health Service Unit

Mail: DuPage County Health Department  
Environmental Health Service Unit  
111 N. County Farm Road  
Wheaton, IL 60187

Email: [dwilliam@dupagehealth.org](mailto:dwilliam@dupagehealth.org)

\*There is no fee required for this registration. **\*\* Attach a copy of your CFPM certification.**

Name of Business: \_\_\_\_\_ Phone: \_\_\_\_\_

Owner Name(s)\*\*: \_\_\_\_\_

Address where food is being prepared: \_\_\_\_\_

Mailing address if different from above: \_\_\_\_\_

E-Mail Address: \_\_\_\_\_

### **Public Act 100-0035, Section 4.b.1.5**

A cottage food operation may produce homemade food and drink to be sold only at farmer's markets. However, 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 offered** 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-potentially hazardous baked good or candy, such as caramel;
- (C) eggs, except as an ingredient in a non-potentially hazardous 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: are prohibited under the Illinois FDA Food Code Chapter 3 Section 3-201.12
- (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.

*Everyone, Everywhere, Everyday*

In an emergency go to [www.protectdupage.org](http://www.protectdupage.org) and tune into WDCB 90.9 fm radio.

The following product(s) have been tested by a commercial laboratory and deemed “Not Potentially Hazardous” with a pH level below 4.6. Attach is a copy of the laboratory results.  
 Item: \_\_\_\_\_

<b>Menu Items:</b> List food items that will be prepared by the cottage food operator	Provide the process for making listed items- attach separate sheet if needed.

**PRODUCT LABELING**

- 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 or 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

**OWNER’S STATEMENTS**

I, \_\_\_\_\_, agree to grant access to the local health department to conduct an inspection of my cottage food operation’s primary domestic residence in the event of a consumer complaint or foodborne illness outbreak.

Signature(s) of Owners: \_\_\_\_\_

Date: \_\_\_\_\_