

Application for Cottage Food Operations Registration

Section 1: General Information

Personal Contact Information	Business Contact Information
Owner/Operator Name: _____	Name of Cottage Food Operation: _____
Home Address: _____	Cottage Food Operation Address: _____
Home City: _____	City: _____
State: _____ ZIP: _____	State: _____ ZIP: _____
County: _____	County: _____
Home Phone: _____	Business Phone: _____
Personal Email: _____	Business Email: _____
	Business Website: _____

Food Service Protection Manager Certificate ID number: _____ Exp. Date: _____

Previously registered? Yes No If yes, Cottage Food Registration number _____

Section 2: Product Categories

A cottage food operation may produce a wide variety of food and drink in their home kitchen.

Check off all products you intend to produce.

Low-risk shelf stable products

- Jams, jellies, preserves, syrups
- Fruit butters, fruit pies, fruit pastries, empanadas
- Bread, tortillas, cookies, scones, or other baked goods without frostings or cheese.
- Dehydrated or dried fruits, vegetables, and spices (dried spices, herbal teas, fruit leathers, apple chips, etc.)
- Roasted and/or ground coffee or nuts
- Candies and caramels

Items with additional instruction

- Salad dressings, vinegars, infused oils
- Cheesy bread or other baked goods containing cheese
- Fermented foods (kimchi, kraut, etc.)
- Acidified fruits or vegetables (pickles, shrubs, hot sauces, relishes, condiments)
- Cakes, cupcakes, and other baked goods with frostings and icings
- Fresh cut fruit and vegetables (zucchini noodles, pasta salads with vegetables, fruit bowls, etc.)
- Canned tomato products
- Vegan soups, vegan meals, or other heat-treated produce
- Fresh-pressed juices or bottled drinks

Other: _____

Section 3: Sales Avenues

Food and drink produced by a cottage food operation shall be sold directly to consumers for their own consumption and not for resale. Sales to retail stores, such as restaurants, grocery stores, or bakeries; to third party distributors for resale; or to third party distributors that deliver products on your behalf are prohibited. Sales of cottage foods are limited to within the state of Illinois. A cottage food operation may sell products outside of the municipality or county where the cottage food operation is located. A copy of your certificate of registration must be available upon request by IDPH and any local health department.

Indicate how you will sell your products. Check all that apply.	
<input type="checkbox"/> Pick-up from my home or farm (Note: cottage food businesses selling from their home may be prohibited from some sales activities at home by local laws that apply to all cottage food operations. Check with your unit of local government about requirements on parking, signage, customer counts, etc.).	<input type="checkbox"/> Online sales
<input type="checkbox"/> On-farm store	<input type="checkbox"/> Delivery directly to customer
<input type="checkbox"/> Delivery to or pick-up from a third-party private property with consent of the property holder (i.e., dropoff/pick-up location/pop-up stand).	<input type="checkbox"/> Farmers market/fairs/festivals/pop up stand/public event
	<input type="checkbox"/> Shipping (Each cottage food product that is shipped must be sealed in a manner that reveals tampering, including, but not limited to, a sticker or pop top. Cottage foods may not be shipped across state lines.)
	<input type="checkbox"/> Other: _____

If you selected "Shipping" from above, describe how you will seal your product in a manner that reveals tampering:

Section 4: Signage

At the point of sale, notice must be provided in a prominent location that states the following: **"This product was produced in a home kitchen not inspected by a health department that may also process common food allergens. If you have safety concerns, contact your local health department."** At a physical display, notice shall be a placard. Online, notice shall be a message on the cottage food operation's online sales interface at the point of sale.

Indicate the ways in which you will notify customers at point of sale:

- Prominent placard at my booth/stall (8in x 10in minimum).
- Signage placed prominently at the pick-up location at my home/farm (8in x 10in minimum).
- Language placed prominently at the point of sale on my website or sales platform.
- Other: _____

Section 5: Labeling

All cottage food products must be pre-packaged in the home kitchen. The food packaging must conform to the labeling requirements of the Illinois Food, Drug, and Cosmetic Act, and must contain the following phrase in prominent lettering: **"This product was produced in a home kitchen not inspected by a health department that may also process common food allergens. If you have safety concerns, contact your local health department."**

Special Labeling Opportunity for Local Ingredients

Are you using any ingredients grown or raised on an Illinois farm and purchased directly from the farmer? If so, you are entitled and encouraged to use the following terminology on your label: **Illinois Grown, Illinois-Sourced, Illinois Farm Product**

Request for a labeling exemption

Cottage food operators may request an exemption from product packaging for foods that are not easily packaged (i.e., wedding cakes), for foods that are more suited to bulk containers or display cases (i.e., donuts or scones), or for other reasons. If the exemption is granted, the cottage food producer must include all labeling requirements on a receipt or similar document that is delivered to that consumer with the product, and the cottage food warning sign must still be present at point of sale. The local health department has the authority to accept or deny the exemption request.

Request for product packaging exemption

List the products for which you are requesting an exemption and provide a rationale:

Section 6: Employees

Employees are allowed under cottage food law. All persons that prepare or package food must have their Certified Food Protection Manager (CFPM) Certificate. The CFPM is not required for employees that handle sales, marketing, administration, or other facets of the business.

List the persons that prepare or package food:

Name: _____ CFPM number: _____ Exp. Date: _____
Name: _____ CFPM number: _____ Exp. Date: _____
Name: _____ CFPM number: _____ Exp. Date: _____

Section 7: Checklist of Required Information

- A copy of a valid Food Service Protection Manager Certificate.
- A product label for **each product category selected in Section 2**, demonstrating that you are complying correctly with labeling regulations.
- If on a private water supply, a copy of water test results showing satisfactory E. coli/coliform bacteria results.
- If producing acidified or fermented foods (pickles, kraut, kimchi, etc.), one of the following:
 - A. A completed food safety plan and representative pH Test for each product with a different food safety process.

Example: Delia makes pickled cucumbers, pickled beets, kimchi, and hot sauces. Each of these four products requires a different process to make. She will need to submit a food safety plan and pH test for all four products.

Example: Janae makes a pickled cucumber recipe that has five different variations (one with dill, one with jalapenos, one with more sugar, one with stevia, and one with ginger). Although the recipes vary slightly, the pickling process is the same for all five recipes. Janae must submit just one food safety plan and a pH test for at least one pickle recipe as evidence that her process is safe. A pH test and food safety plan are not required for all five recipe variations.
 - B. An approved recipe from the U.S. Department of Agriculture (USDA) National Center for Home Food Preservation or the cooperative extension office of any state.
- If producing canned tomatoes or canned tomato products (i.e., salsa, pasta sauce, etc.), one of the following:
 - A. pH test for each canned tomato recipe
 - B. An approved canning recipe from the USDA National Center for Home Food Preservation or the cooperative extension office of any state.
- \$_____ Registration fee in cash or check

Section 8: Owner Statement

The information provided in this application accurately represents my operation. I understand that I must grant a local health official access to my residence for the purpose of inspection in the event of an illness outbreak, upon notice from a different local health department, or if IDPH or a local health department has reason to believe that an imminent health hazard exists, or that a cottage food operation's product has been found to be misbranded, adulterated, or not in compliance with the conditions for cottage food operations set forth in section 4 of the IL Food Handling Regulation Enforcement Act (FHREA), effective 1-1-22.

I understand that if an inspection is warranted, I may be charged a fee by the health department of \$_____

Signature _____ Date _____

For office use only

\$____ Registration Fee: Cash Check # _____ Registration Number _____

Remarks / Notes: _____

Accepted Denied By: _____ Date: _____

COTTAGE FOOD OPERATION
HOME SELF-CERTIFICATION CHECKLIST

The following requirements are outlined in the Cottage Food Operation (CFO) guidance and regulations and are provided as minimum standards of health and safety for the preparation of approved cottage foods in the home.

Certify that the following statements are true and accurate:

Facility Requirements

1. The CFO shall be located in a private dwelling where the CFO operator currently resides or a farm property.

Yes

2. CFO food preparation will take place in the private kitchen within that home or another appropriately designed and equipped kitchen on a farm property under the control of the cottage food producer.

Yes

3. Sleeping quarters are excluded from areas used for CFO food preparation or storage.

Yes

4. The kitchen sink is not used for handwashing after toilet use; therefore, there must also be a sink in the toilet room.

Yes

Equipment Sanitation Requirements

5. Kitchen equipment and utensils used to produce cottage food products are clean and maintained in a good state of repair before use and during storage.

Yes

6. All food contact surfaces, equipment, and utensils used for the preparation, packaging, or handling of any cottage food products are washed, rinsed, and sanitized before each use.

Yes

7. All food preparation and food and equipment storage areas are maintained free of rodents and insects.

Yes

8. Chemicals, including pesticides, are used according to the label instructions, and stored in a manner to prevent contamination of food contact surfaces, ingredients and finished products, single use articles, and packaging materials.

Yes

Food Preparation Requirements (includes packaging and handling)

9. Proper handwashing is carried out often—after touching bare body parts, such as the face or hair; after using the toilet; after touching animals; after coughing or sneezing, after eating, drinking, or using tobacco; after handling soiled equipment; when changing tasks; before donning gloves; and any other activity that could contaminate the hands.

Yes

10. Employees involved with the preparation and packaging of cottage food products will clean their hands and exposed portions of their arms before starting food processing and after any activity that renders the hands unsanitary.

Yes

11. Liquid soap, paper towels, and water warm to the touch are used for handwashing and are available at the handwashing sink at all times.

Yes

12. Potable water is used for hand washing, ware-washing, and as an ingredient. Yes

13. All persons involved in the preparation, packaging, or handling of food will not have bare hand contact with ready-to-eat foods through the use of single-service gloves, bakery papers, tongs, or other utensils.

Yes

14. During the preparation, packaging or handling of cottage food products, the following are prohibited where cottage food activities are taking place:

Pets are not allowed.

Yes

Smoking, vaping, and tobacco use are not allowed.

Yes

Eating/drinking/chewing gum are not allowed

Yes

15. I will make every effort to separate domestic activities, such as family meal preparation, clothes washing, or ironing, or guest entertainment, from cottage food operations, such as preparation, packaging, or handling of cottage food products.

Yes

16. Utensils used for tasting are not used more than once before being washed.

Yes

17. Any person with a contagious illness, diarrhea, temperature with sore throat, vomiting, jaundice, or a lesion containing pus on hands or wrists shall refrain from working in the cottage food operation.

18. Cuts on wrists or hands are covered with a bandage and a disposable glove during food preparation and packaging.

Yes

19. Hair is restrained during food preparation and packaging; tied back or up; covered with a hat, hairnet, or scarf, and clothes are free from soil and debris.

Yes

Transportation

20. When transporting your cottage foods, the vehicle is clean, and your food products are transported in containers that keep dirt, dust, bugs, or other contaminants away from the food products.

Yes

21. When selling your cottage foods at a market or public event, your booth is clean and clutter-free, and your pre-packaged food products are protected from contamination.

Yes

Chilled and Frozen Foods

22. Do you prepare any foods or use any ingredients that require refrigeration or freezing?

Yes No

If you answered yes, answer the following three questions:

23. Chilled foods are stored in a refrigerator in the home kitchen at 41 degrees F or below and are checked frequently to ensure maintenance of this temperature.

Yes

24. Frozen foods are stored in a freezer capable of maintaining a freezing point at 32 degrees F.

Yes

25. During purchase, transport, and sale, chilled foods and ingredients are kept at 41 degrees F or below, and frozen foods are kept solidly frozen at 32 degrees F or below via mechanical refrigeration, a cooler with ice, or other non-mechanical refrigeration. A thermometer is used and checked periodically after transport and during sales to ensure that the temperature is being maintained.

Yes

Signature

Yes I certify that the above information is true and accurate.

Signature: _____ Date: _____

Food Safety Plan for Acidified and Fermented Foods

Before getting started, review the following information.

When is a food safety plan required?

A food safety plan is required if you are making acidified or fermented foods and are not following a recipe approved by the [U. S. Department of Agriculture's \(USDA\) National Center for Home Food Preservation](#) or any state cooperative extension office. A food safety plan is not required for canned tomatoes or canned tomato products because the producer must follow exactly an approved recipe from the USDA National Center for Home Food Preservation or any cooperative extension office OR provide a lab-certified pH test for the recipe and any variations on the recipe.

How many food safety plans do I need?

A completed food safety plan is required for each acidified or fermented product that undergoes a different production process. The food safety plan is focused on "processes" and not individual recipes. It is not required for every variation of a recipe. For example, if you make sweet pickles and sour pickles using the same pickling process, only one food safety plan is needed. If you make kimchi and pickles, two food safety plans are needed.

Is a pH test from a laboratory required as part of my food safety plan?

Yes. You must submit lab-tested pH results with your food safety plan as evidence that your plan is safe. Your food safety plan may cover several recipe variations; however, you are only required to submit your pH test lab results for one recipe.

How often must I complete a food safety plan?

The food safety plan must be re-submitted every three years to your local health department with your cottage food registration. In addition, your local health department should be notified of any updates to your plan within that three-year span. The addition of any new products also requires the submission of a new food safety plan. For example, if you have registered your cottage food operation to make kimchi but want to add sauerkraut to your product line half way through the year, you must notify your local health department and complete a food safety plan for the sauerkraut.

What are critical control points?

A step at which control can be applied and is essential to prevent or to eliminate a food safety hazard or to reduce it to an acceptable level.

What are critical limits?

Critical limits are the acceptable levels in which your critical control points must function. Critical limits must be measurable. For example, the critical limit for the final pH of your product is 4.6 or below.

When critical limits are not met, your final product is at risk. A plan must be in place for corrective action. For example, what will you do when the refrigerated product is held at a temperature above 41 degrees F? What if the final product tests above 4.6 pH?

Do I need to train friends, family, and employees that help me prepare my products?

Yes. Anyone who prepares and packages food on your behalf must be trained to follow the food safety plan you outline below.

COTTAGE FOOD SAFETY PLAN

Complete the questions below to create your food safety plan. This plan is to be focused on processes and not individual recipes. Complete a food safety plan for each acidified and fermented food with a different production process.

1. Your Name

2. Your Cottage Food Business Name

3. What category of products will this food safety plan be for? A separate food safety plan is needed for each category of product with a different process.

4. Include a list of all ingredients in your recipe and possible variations (quantities, measurements, and varieties are not required). Indicate if ingredients are fresh or otherwise processed (e.g., dried, pickled, etc.).

- a. If using a processed food product as an ingredient (e.g., jam, pickled peppers, etc.), only include the name of the product and not the individual ingredients that make up that product.

5. Do you intend the product to be shelf stable, or to be refrigerated or frozen?

- Shelf stable
- Refrigerated
- Frozen

6. Select the equipment to be used in the production process.

Monitoring Devices

- Thermometer
- Digital pH meter
- pH strips

Additional: _____

Utensils

- Large metal pots
- Canner
- Metal spoons
- Funnel
- Strainer
- Measuring devices
- Knife
- Non-wooden cutting board
- Mandolin
- Vegetable peeler
- Blender

Additional: _____

7. Describe the process for cleaning cooking equipment.

8. Describe the production process with a flow diagram. See example below.

Sample Acidified Food Flow for Pickles	Include your flow diagram here
<p style="text-align: center;">Receive whole vegetables ↓ Prepare equipment ↓ Wash, cut, refrigerated ↓ Pack in jars ↓ Cover with a hot brine ↓ Process jars ↓ Cool ↓ Measure equilibrium pH ↓ Label ↓ Store ↓</p>	

Sell product	
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9. Describe how and where your products will be stored.

10. Describe how your products will be transported (if applicable).

HAZARD ANALYSIS

Complete the attached chart. A sample detailed chart is attached.

VERIFICATION

I agree to follow the food safety plan described above and to inform my local health department in advance via written notice of any significant changes in the process or ingredients that may affect the accuracy or effectiveness of the plan, and to update my food safety plan accordingly.

I have included a copy of pH test lab results for at least one recipe that follows the production plan outlined above.

I certify that I will train persons that are making food to follow the food safety plan described above.

Signature: _____ Date: _____

