



# HENRY & STARK COUNTY HEALTH DEPARTMENT

4424 US Hwy 34, Kewanee, IL 61443  
Phone: 309-852-7266 Fax: 309-852-0595  
[eh@henrystarkhealth.org](mailto:eh@henrystarkhealth.org)  
[www.henrystarkhealth.com](http://www.henrystarkhealth.com)

Date Paid \_\_\_\_\_  
Fee Paid \_\_\_\_\_  
Paid By \_\_\_\_\_

**Public Health**  
Prevent. Promote. Protect.

**Registration Fee: \$25.00**

## APPLICATION FOR COTTAGE FOOD ANNUAL REGISTRATION

A cottage food operation may produce homemade food and drink for sale at FARMER'S MARKETS. Cottage foods that have a locally grown agricultural product as the main ingredient may be sold on the farm where the agricultural product is grown or delivered directly to the consumer.

(SEE LIST OF PROHIBITED FOOD ITEMS ON THE REVERSE SIDE OF THIS FORM)

Henry County  Stark County

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

Phone Number: \_\_\_\_\_ Email Address: \_\_\_\_\_

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

Address where food is being prepared :

\_\_\_\_\_ IL \_\_\_\_\_  
Street City State Zip

Mailing Address, check if same as above  :

\_\_\_\_\_ \_\_\_\_\_  
Street City State Zip

### ANSI CERTIFIED FOOD PROTECTION MANAGER'S CERTIFICATE

NAME ID NUMBER EXPIRATION DATE

(Attach a copy of your Certificate)

### FOOD AND DRINK PRODUCTS

(please circle the items you will be making and selling)

Dry herb, dry herb blend, or dry tea blend intended for end-use only PLEASE LIST:

#### Jam/Jelly/Preserves/Fruit Pie:

apple apricot grape peach plum quince orange nectarine tangerine blackberry raspberry  
blueberry boysenberry cherry cranberry strawberry red currants

or Combination:

**Fruit Butter:** apple apricot grape peach plum quince prune

or Combination:

**Breads/Cookies/Cakes/Pies/Pastries PLEASE LIST:**

**Drink Products:**

**Additional Products:**

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The following product(s) have been tested and documented by a commercial laboratory and deemed "Not Potentially Hazardous", containing a pH equilibrium of less than 4.6

Item: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

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**PRODUCT LABELING (Include Sample Label)**

- 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 descending order of predominance 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.

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**OWNER'S STATEMENTS**

1. This food will only be sold at the Farmer's Market(s) listed below -

PLEASE LIST ALL:

- a. \_\_\_\_\_ c. \_\_\_\_\_ e. \_\_\_\_\_  
b. \_\_\_\_\_ d. \_\_\_\_\_ f. \_\_\_\_\_

2. I will place a placard at my stand with the following wording: **"This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens."**

3. I understand that if my product receives a consumer complaint, or if the Henry County/Stark County Health Department believes an imminent health hazard exists, including suspicion that a food borne illness outbreak has occurred, or a cottage food operation product has found to be misbranded, adulterated, or not in compliance, then it may invoke cessation of sales until the situation has been addressed by the State Health Department in writing.

4. I agree to have the Henry County/Stark County Health Department inspect my Cottage food operation premises at a fee set by the health department at time of investigation in the event of a consumer complaint or food borne illness outbreak occurs.

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

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

**Please be advised that the following products are prohibited by law  
for Cottage Food Operations**

Meat, poultry, fish, seafood, or shellfish;

Dairy, except as an ingredient in a non-potentially hazardous baked good  
or candy, such as caramel;

Eggs, except as an ingredient in a non-potentially hazardous baked good  
or in dry noodles;

Pumpkin pies, sweet potato pies, cheesecakes, custard pies, cream pies,  
and pastries with potentially hazardous fillings or toppings;

Garlic in oil;

Canned foods, except for fruit jams, fruit jellies, fruit preserves, fruit butters,  
and acidified vegetables;

Sprouts;

Cut leafy greens, except for leafy greens that are dehydrated or  
blanched and frozen;

Cut fresh tomato or melon;

Dehydrated tomato or melon;

Frozen cut melon;

Wild-harvested, non-cultivated mushrooms; or

Alcoholic beverages