

COTTAGE FOOD OPERATION (P.A.100-35)..eff. 1-1-2018

- Operation conducted by a person who produces or packages food or drink, other than foods and drinks listed as prohibited in paragraph 1.5 of section (b) of this section of Food handling Regulation Enforcement Act (410 ILCS 625/)
- Home made food and drink
 - ★ in a kitchen located in that person's primary domestic residence (or another appropriately designed and equipped residential/commercial-style kitchen on that property)
- For direct sale by the owner, a family member, or employee.
- Main ingredient means an agricultural product that is the defining or distinctive ingredient in a cottage food product, though not necessarily by predominance of weight
- Must be sold at a farmer's market, except
 - ★ 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.
- Food packaging conforms to the labelling requirements of the Illinois Food, Drug and Cosmetic Act and includes the following information on the label of each of its products
 - ★ Name and address of the cottage food operation,
 - ★ Common or usual name of the food product,
 - ★ All ingredients of the food product, including any colors, artificial flavors, & preservatives, listed in decending order by predominance of weight shown with common or usual names,
 - ★ Must include the following phrase: "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 **and**
 - ★ Allergen labelling as specified in federal labeling requirements
- Name and residence of the person preparing and selling products as a cottage food operation is registered with the health department where the cottage food operation resides
- Registration is for a minimum period of one year
- Must hold a food protection mananger certificate
- At point of sale - must display in a prominent location stating that "this product was produced in a home kitchen not subject to public health inspection that may also process common food allergens

Prohibited Food Items under Cottage Food Operation (P.A.100-35)...eff.1-1-201

- 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, crème pies, and pastries with potentially hazardous fillings or toppings;
- E. Garlic in oil;
- F. Canned foods, except: 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 **(or)**
- M. Alcoholic beverages.