

PREVENT • PROMOTE • PROTECT

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APPLICATION FOR COTTAGE FOOD OPERATIONS

Name of Business:	
Owner Name:	Phone Number:
Address of Preparation Site:	
Mailing Address:	

SAME AS PREPARATION SITE

Food Service Sanitation Manager Certification

NAME	CERTIFICATE NUMBER	EXPIRATION DATE

Products Prepared and Sold (please circle all that apply)

Dry Herb, Dry Herb Blend or Dry Tea Blend (intended for end use only) Jam/Jelly/Preserves/Fruit Pie: Apple, apricot, grape, peach, plum, quince, orange, nectarine, tangerine, blackberry, raspberry, blueberry, boysenberry, cherry, cranberry, strawberry, red currants, Combination of the above: ______

Fruit Butter:

Apple, apricot, grape, peach, quince, prune

Breads/Cookies/Cakes/Pastries (please list):

The following product(s) have been tested by a commercial laboratory and deemed "Not Potentially Hazardous" with a pH below 4.6. Attach a copy of the official lab results.

Item(s):

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 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 the FDA labeling requirements

Owner Statement

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 of Owner(s):	Date:
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