



**DeWitt-Piatt**  
Bi-County Health Department

**PREVENT • PROMOTE • PROTECT**

[www.dewittpiattthealth.com](http://www.dewittpiattthealth.com)

## **APPLICATION FOR COTTAGE FOOD OPERATIONS**

*A "Cottage Food Operation" is an 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 subsection (b) of this Section, in a kitchen located in that person's primary domestic residence or another appropriately designed and equipped residential or commercial-style kitchen on that property for direct sale by the owner, a family member, or employee.*

*The food is to be sold only at a farmers' market in the county which the operator is registered. Additional registration will be required if the individual intends to sell their product in another jurisdiction.*

*For a full list of products that are prohibited for sale under this registration, please refer to Section 4 of 410 ILCS 625.*

### **General Information**

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):

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**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: \_\_\_\_\_