



## **Cottage Food Operation Information**

The Home-to-Market Act took effect January 1, 2022, and amended the provisions in the Food Handling Regulations Enforcement Act regarding cottage food operations. In accordance with both, non-potentially hazardous food may be produced in a person's domestic residence kitchen for direct sale to customers in the following ways:

- From the cottage food producer's home
- At the following public events: farmers markets, fairs, festivals, and pop-up events
- Allows online sales direct to the consumers who only reside within Illinois
- Arrangement can be made for the cottage food producer to meet customers at a specific location where they may pick up their food

*A cottage food producer CANNOT sell their products to restaurants, grocery stores, gift shops or businesses.*

### **How Do I Get Started?**

- Take an ANSI (American National Standards Institute) approved Certified Food Protection Managers (CFPM) course. The CFPM certificate is required to open a cottage food operation. Three options to obtain this certificate are recommended:
  1. Frontier Community College ([www.iecc.edu/fcc](http://www.iecc.edu/fcc)) in Fairfield offers a regularly scheduled day-long Sanitation & Safety Class. The CFPM exam is taken at the end of the class. Taking the course in person is highly recommended. Call 618-842-3711.
  2. ServSafe ([www.servsafe.com/ServSafe-Manager](http://www.servsafe.com/ServSafe-Manager)) offers an online CFPM course and online exam proctoring.
  3. The Corporate Training Center ([www.ctcfoodsantiation.com/online-classes](http://www.ctcfoodsantiation.com/online-classes)) holds regular CFPM courses in Mt. Vernon and Effingham. They also offer the course and exam proctoring online. Call 800-705-8204.
- Download and fill out the "Cottage Food Registration Form" on our website. The completed form can be mailed or dropped off at the health department. It can also be scanned and emailed to [melliott@wchdil.com](mailto:melliott@wchdil.com). There is a \$25 fee for Wayne County cottage food permits.
- Contact Mark Elliott, Food Safety Coordinator, at 618-842-5166 x111 or [melliott@wchdil.com](mailto:melliott@wchdil.com) if you have any questions.

## What Can I Sell?

- Any food or drink **NOT** on the prohibited foods list.
- Prohibited foods that cannot be sold by a cottage food operation:
  - 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 or oil infused with garlic, except if the garlic oil is acidified, as with salad dressing
  - f. Low acid canned foods
  - g. Sprouts
  - h. Cut leafy greens, except those that are dehydrated, acidified, or blanched and frozen
  - i. Cut or pureed fresh tomato or melon
  - j. Dehydrated tomato or melon
  - k. Frozen cut melon
  - l. Wild-harvested, non-cultivated mushrooms
  - m. Alcoholic beverages
  - n. Kombucha
- Homemade beverages packaged in sealed containers are permitted.
  - a. Home canned in a boiling water bath: must be acidified (tomato juice) or from fruit (like grape juice)
  - b. Chilled homemade drinks are permitted:
    - Such as tea or lemonade in sealed containers
    - Proper labeling required
    - Must be transported and held at 41 degrees or below
  - c. Alcoholic drinks or drinks served concession-style are not permitted
- Buttercream icing is now permitted. It cannot have any eggs or cream cheese.

## Home Canned Foods

- Food that has been heat processed sufficiently under USDA guidelines to enable storing the food at normal home temperatures.
  - a. Must be processed using the boiling water bath canner method
  - b. Pressure canned foods are NOT allowed in a cottage food operation

- c. Must use mason style jars
- d. Must use two-piece lids
- e. Must sterilize jars for foods that are processed for less than 10 minutes
- f. For canned tomatoes or a canned product containing tomatoes:
  - Must follow exactly a USDA or Cooperative Extension Service tested recipe
    - Acidify tomatoes/juice: 1 tbs. bottled lemon juice OR ½ tsp. citric acid OR 2 tbs. vinegar per pint
    - OR submit the product to a commercial laboratory for testing; only use the variety or the exact proportion of variety of tomatoes for all subsequent batches
- g. Can my cottage food operation make canned:
  - Corn? **NO**. Unless sufficient acid is added (corn relish, corn salsa), should use a tested recipe, must provide lab documented pH levels of acidity
  - Pumpkin butter? **NO**. Unless sufficient acid is added and documented by commercial lab testing for pH of 4.6 or lower
  - Mustard? **YES**. Homemade condiments such as prepared mustard, horseradish, or ketchup are allowed. Prohibited ingredients such as beer, wine or other alcohols are not allowed
  - Spaghetti/pasta sauce? **YES**. But, no meat, dairy, cut leafy greens or other prohibited foods can be added AND a USDA or Cooperative Extension Service tested recipe is submitted to a lab documenting it has a pH level of 4.6 or lower

### **Acidified or Fermented Foods**

- Examples of acidified or fermented foods:
  - Tomatoes/tomato products
  - Pickles/pickled products
  - Sauerkraut
  - Kimchi
  - Chilled coleslaw
- A cottage food operation can sell acidified or fermented foods if:
  - They submit a recipe to the health department that meets requirements specified by either the USDA or the state Cooperative Extension service
  - Using their own recipe, they submit a written food safety plan every year to the health department plus a pH test every three years for each category of product that uses the same procedure

## Chilled or Frozen Foods

- Unless on the prohibited food list, food product must be kept chilled or frozen
- Chilled food must be always held at 41 degrees or lower as measured by a food thermometer
- Frozen foods must always be held at 32 degrees or lower as measured by a food thermometer
- The health department will not limit the cottage food vendor's choice of refrigeration or freezing equipment. An alternative to mechanical refrigeration is insulated, hard-sided, cleanable container with sufficient ice or cooling means

## Labeling Requirements

- Name of the cottage food operation and county where it is located
- Common name of the food product
- Date the product was prepared or processed
- Cottage food permit number as issued by the health department
- All ingredients of the food product, including any colors, artificial flavors and preservatives all listed in descending order by weight using common names
- Allergen labeling as specified in federal labeling requirements must identify if any of the ingredients are made from the eight most common allergens:
  - Milk
  - Eggs
  - Wheat
  - Peanuts
  - Tree nuts
  - Soy
  - Fish
  - Shellfish
- Label must include an allergen statement (Contains \_\_\_\_)
- **The following phrase must be on each label exactly as worded below:**
  - *This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens. If you have safety concerns, contact your local health department.*

## **Example of a Correct Cottage Food Product Label**

THIS PRODUCT WAS PRODUCED IN A HOME KITCHEN NOT SUBJECT TO PUBLIC HEALTH INSPECTION THAT MAY ALSO PROCESS COMMON FOOD ALLERGENS. IF YOU HAVE SAFETY CONCERNS, CONTACT YOUR LOCAL HEALTH DEPARTMENT.

### **Chocolate Chip Cookie**

Ingredients: Enriched flour (wheat flour, niacin, reduced iron, thiamine, mononitrate, riboflavin and folic acid), butter (milk, salt), chocolate chips (sugar, chocolate liquor, cocoa butter, butterfat (milk), soy lecithin as an emulsifier), walnuts, sugar, eggs, salt, artificial vanilla extract, baking soda

Contains: wheat, eggs, milk, soy, walnuts

Bev's Bakery, Livingston County

Registration #: 23456

Production Date: 1/26/2019