

KANKAKEE COUNTY HEALTH DEPARTMENT  
 DIVISION OF ENVIRONMENTAL HEALTH  
 2390 W. STATION STREET, KANKAKEE, IL 60901  
 VOICE: (815) 802-9410 FAX: (815) 802-9411

**APPLICATION FOR COTTAGE INDUSTRY REGISTRATION**

	NAME	ADDRESS	PHONE NUMBER
<b>Business</b>			
<b>Owner(s)</b>			

FOOD SERVICE SANITATION MANAGER CERTIFICATION PLEASE PROVIDE A COPY OF THE CURRENT CERTIFICATE	
NAME	ID NUMBER & EXPIRATION DATE

PRODUCTS (Please circle the items you will be making and selling)
<b>Dry herb, dry herb blend or dry tea blend</b> intended for end-use only: _____
<b>Jam/Jelly/Preserves/Fruit Pie:</b> Apple Apricot Grape Peach Quince Orange Nectarine Tangerine Blackberry Raspberry Blueberry Boysenberry Cherry Cranberry Strawberry Red Currants Combination of the above: _____
<b>Fruit Butter:</b> Apple Apricot Grape Peach Quince Prune
<b>Breads/Cookies/Cakes/Pastries:</b> _____
<b>Acidified vegetables:</b> _____
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 laboratory results. Item: _____ _____

The Cottage Food Law was updated recently, so starting August 1, 2018, the list of cottage food products has changed. The following is taken directly from the Cottage Food Law: A cottage food operation may produce homemade food and drink. However, a cottage food operation, unless properly licensed, certified, and compliant with all requirements to sell a listed food item under the laws and regulations pertinent to that food item, **shall not sell or offer to sell the following food items or processed foods containing the following food items, except as indicated:**

- 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, subject to paragraph 1.8 of the Food Handling Enforcement Act
- 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
- f) Canned foods, except for the following which may be canned only in Mason-style jars with new lids:
  - (i) fruit jams, fruit jellies, fruit preserves or fruit butters
  - (ii) syrups
  - (iii) whole or cut fruit canned in syrup
  - (iv) acidified fruit or vegetables prepared and offer for sale in compliance with paragraph 1.6 of the Food Handling Enforcement Act; and
  - (v) condiments such as prepared mustard, horseradish or ketchup that do not contain ingredients prohibited under this Section and that are prepared and offered for sale in compliance with paragraph 1.6 of the Food Handling Enforcement Act
- g) Sprouts
- h) Cut leafy greens, except for cut leafy greens 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

**PRODUCT LABELING (must submit label when applying)**

- ✓ 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 of prominence 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

**OWNER'S STATEMENTS**

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

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