



**Public Health**  
Prevent. Promote. Protect.

Peoria City/County  
Health Department  
[www.pcchd.org](http://www.pcchd.org)

# Peoria City/County Health Department

## Application for Cottage Food Operations Registration

Name of Business: \_\_\_\_\_ Phone: \_\_\_\_\_

Owner name(s): \_\_\_\_\_

Address where food is being prepared: \_\_\_\_\_

Mailing address (if different from above): \_\_\_\_\_

Email address: \_\_\_\_\_

Location(s) where product will be sold: \_\_\_\_\_

### ANSI Certified Food Protection Manager Certificate

Name: \_\_\_\_\_ ID Number: \_\_\_\_\_ Exp: \_\_\_\_\_

Name: \_\_\_\_\_ ID Number: \_\_\_\_\_ Exp: \_\_\_\_\_

### Products:

Mark common items you will be making and selling, any additional items should be listed under other.

- Dry Herb     Dry Herb Blend     Dry Tea Blend

-Intended for end-use only.

- Jam     Jelly     Preserves     Fruit Butter     Fruit Pie

Type(s) of fruit, mixtures, other: \_\_\_\_\_

- Breads     Cookies     Cakes     Pastries     Other

Type(s): \_\_\_\_\_

Beverage products: \_\_\_\_\_

Additional products: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

## Product Labeling

**Product label MUST include:**

- The name and address of the cottage food operation
- The date the product was processed
- The common or usual name of the food product
- All ingredients, including colors, artificial flavors, and preservatives, listed in decreasing order of prominence by weight.
- Allergen labeling as specified in federal labeling requirements
- Statement **“This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens.”**

### List of prohibited items under the cottage food act

- 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, creme 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 fruit jams, fruit jellies, fruit preserves, fruit butters, and acidified vegetables;
- G. sprouts;
- H. cut leafy greens, except for 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; or
- N. Kombucha

Note: If Peoria City/County Health Department receives a consumer complaint or has reason to believe that an imminent health hazard exists or a cottage food operation’s product has been found to be misbranded, adulterated, or not in compliance, Peoria City/County Health Department may issue a Cease and Desist until the situation has been address by Illinois Department of Public Health. A fee of up to \$250.00 per incident may be assessed for investigations conducted.

### Owner’s 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(s) of Owner: \_\_\_\_\_

For office use only      \$25.00 registration fee paid:  Cash    Ck# \_\_\_\_\_ Registration number: \_\_\_\_\_

Remarks / Notes: \_\_\_\_\_

Accepted    Denied By: \_\_\_\_\_ Date: \_\_\_\_\_