

# Pike County Health Department

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**HomeCare**



**Across Illinois**

## APPLICATION FOR COTTAGE FOOD INDUSTRY REGISTRATION

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

Owner Name(s): \_\_\_\_\_

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

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

**\*Please note, all applications will have a \$25 yearly processing fee that must accompany registration before approval will be granted. Please make checks payable to Pike County Health Department.**

Food Service Sanitation Manager Certification		
Name	ID Number (issued by IDPH)	Expiration Date

Products
(please circle the items you will be making and selling)
<b>Dry Herb/ Dry Herb Blend/ Dry Tea Blend</b> (intended for end-use only): _____
<b>Jam/ Jelly/ Preserves/ Fruit Pie:</b> Apple Apricot Grape Peach Plum 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 Plum Quince Prune
<b>Breads/ Cookies/ Cakes/ Pastries:</b> _____

### Laboratory – Tested Products

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

### Product Labeling, Signage and Samples - REQUIRED

#### 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 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

#### Signage

- A placard must be displayed in a prominent location with the following statement: “**This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens.**”

#### Samples

- A cottage food operation may offer samples at a farmers market either by preparing pre-packaged samples in the kitchen of the cottage food operation, or by obtaining a sampling certificate and preparing samples on the spot at the farmers market.

### Owner’s Statement

I, \_\_\_\_\_, agree to grant access to the local health department to conduct an inspection of my cottage food operations primary domestic residence in the event of a consumer complaint or foodborne illness outbreak.

\_\_\_\_\_  
Signature of Owner

\_\_\_\_\_  
Signature of Owner

\_\_\_\_\_  
Date

\_\_\_\_\_  
Date

### Office Use Only

Check # \_\_\_\_\_

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

Primary Event: \_\_\_\_\_

Reviewer Signature: \_\_\_\_\_