

Items with additional instruction (from Section 2 of Cottage Food Registration Form)

Salad dressings, vinegars, infused oils

e.g., no infused oils with garlic, except if garlic oil is acidified (b)(1.5)(E)

Cheesy bread or other baked goods containing cheese

(4) In order to sell a baked good with cheese, a local health department may require a cottage food operation to submit a recipe, at the cottage food operator's expense, to a commercial laboratory to verify that it is non-potentially hazardous before allowing the cottage food operation to sell the baked good as a cottage food.

Fermented foods (kimchi, kraut, etc.)

(2) In order to sell a fermented or acidified food, a cottage food operation shall either:

(A) submit a recipe that has been tested by the United States Department of Agriculture or a cooperative extension system located in this State or any other state in the United States; or

(B) submit a written food safety plan for each category of products for which the cottage food operator uses the same procedures, such as pickles, kimchi, or hot sauce, and a pH test for a single product that is representative of that category; the written food safety plan shall be submitted annually upon registration and each pH test shall be submitted every 3 years; the food safety plan shall adhere to guidelines developed by the Department.

(3) A fermented or acidified food shall be packaged according to one of the following standards:

(A) A fermented or acidified food that is canned must be processed in a boiling water bath in a Mason-style jar or glass container with a tight-fitting lid.

(B) A fermented or acidified food that is not canned shall be sold in any container that is new, clean, and seals properly and must be stored, transported, and sold at or below 41 degrees.

Acidified fruits or vegetables (pickles, shrubs, hot sauces, relishes, condiments)

See fermented foods above

Cakes, cupcakes, and other baked goods with frostings and icings

(b)(1.5)(C) eggs, except as an ingredient in a baked good frosting, such as buttercream, if the eggs are not raw

Fresh cut fruit and vegetables (zucchini noodles, pasta salads with vegetables, fruit bowls, etc.)

(b)(1.5)(H) no cut leafy greens, except for cut leafy greens that are dehydrated, acidified, or blanched and frozen;*

(I) no cut or pureed fresh tomato or melon;

*(J) *no dehydrated tomato or melon;*

(K) no frozen cut melon;

(L) no wild-harvested, non-cultivated mushrooms

Canned tomato products

(1.6) In order to sell canned tomatoes or a canned product containing tomatoes, a cottage food operator shall either:

(A) follow exactly a recipe that has been tested by the United States Department of Agriculture or by a state cooperative extension located in this State or any other state in the United States; or

(B) submit the recipe, at the cottage food operator's expense, to a commercial laboratory according to the commercial laboratory's directions to test that the product has been adequately acidified; use only the varietal or proportionate varietals of tomato included in the tested recipe for all subsequent batches of such recipe; and provide documentation of the annual test results of the recipe submitted under this subparagraph upon registration and to an inspector upon request during any inspection authorized by subsection (d).

☐ Vegan soups, vegan meals, or other heat-treated produce

We are working with Molly and the Stewardship Alliance to figure out some instruction language. We have a meeting with the Cottage Food Guidance document workgroup Mar. 4. Currently these items are all allowed (as long as they are vegan and pre-packaged). Example questions you could ask the operator: How are you processing? How are you cooling? Packaging? Recipe?

☐ Fresh-pressed juices or bottled drinks

We are working with Molly and the Stewardship Alliance to figure out this final instruction language as well. We have a meeting with the Cottage Food Guidance document workgroup Mar. 4. Some of the same example questions could be asked as above for soups, meals, or other heat-treated produce: How are you processing? Packaging?

IDPH Language Recommendation:

NOTE: Only for fresh-pressed 100% juices that are bottled and labeled for sale on site. No juice may be made on site for immediate consumption.

"WARNING: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems." The operator cannot sell the juice to a customer who is known to be highly susceptible.