

Pretzel City Kitchens

Product's able to be produced within the PCK, as of July 2015 are as follows:

Baked goods – under state and county guidelines

Catering - under state and county guidelines

Cottage Food's - Non-Potentially Hazardous Foods (non-PHF)

- Under state and county guidelines

Foods prepared for sale by a Cottage Food Operation: only non-potentially hazardous baked goods, fruit pies, jams, jellies, fruit preserves, fruit butters, dry herbs, dry herb blends, and dry tea blends intended for end-use consumption are permitted.

- **Jams, Jellies, and Preserves:** Fruits are naturally high in food acid. Only high acid jams, jellies, and preserves made from the following fruits are permitted: apple, apricot, grape, peach, plum, quince, orange, nectarine, tangerine, blackberry, raspberry, blueberry, boysenberry, cherry, cranberry, strawberry, red currants, or a combination of those fruits.
- **Low Sugar Jams and Jellies:** The best practice for low sugar jams and jellies or those using sugar substitute is that they be processed only in a boiling water canner for a minimum of ten (10) minutes and not by any other methods unless water activity is determined by a commercial lab to be less than 0.85.
- **What about other flavors?** Any other jams, jellies, or preserves not listed may be produced by a cottage food operation provided their recipe has been tested and documented by a commercial laboratory as containing a pH level equilibrium of less than 4.6.
- **Baked Goods Permitted:** Baked goods, such as, but not limited to, breads, cookies, cakes, fruit pies, and pastries.
- **Fruit Butters:** Only high acid fruit butters are permitted. Fruit butters made from: apple, apricot, grape, peach, plum, quince, and prune. Any other fruit butter not listed may be produced by a cottage food operation provided their recipe has been tested and documented by a commercial

laboratory as containing pH of less than 4.6. and water activity of less than 0.85.

- **Fruit Pies Permitted:** High-acid fruit pies made of apple, apricot, grape, peach, plum, quince, orange, nectarine, tangerine, blackberry, raspberry, blueberry, boysenberry, cherry, cranberry, strawberry, red currants, or a combination of these fruits.
- Fruit pies not listed may be produced by a cottage food operation provided their recipe has been tested by a Commercial Laboratory and documented by the laboratory as containing a pH equilibrium of less than 4.6

What Foods are NOT Permitted

Foods not permitted to be manufactured for Sale by a Cottage Food Operation: Any potentially hazardous food (as defined by the 2009 FDA Food Code or subsequent amendments) is prohibited from being produced and sold under the cottage food law. That includes, but is not limited to:

- **Meat products, dairy products, canned vegetables, pickled products, raw seed sprouts,** and generally any food item that requires time and temperature control for food safety are **NOT permitted**.
- **Jams, Jellies, and Preserves:** Rhubarb, tomato, watermelon, and pepper jellies or jams are **NOT permitted**
- **Fruit Butters:** Pumpkin, rhubarb, tomato, banana, and pear butters are **NOT permitted**.
- **Baked Goods:** Pumpkin pie, sweet potato pie, cheese cake, custard pies, crème pies, and pastries with potentially hazardous fillings or toppings are **NOT permitted**.

Potentially Hazardous Foods (PHF)

- "Potentially hazardous food" means a food that is potentially hazardous according to the Federal Food and Drug Administration 2009 Food Code.
- PHF in general means a food that requires time and proper temperature control to keep it safe and reduce the risk of spoilage (pathogenic microorganism growth or toxin formation). In accordance with the FDA 2009 Food Code, potentially hazardous food does not include a food item that because of its high acid (pH) and/or lack of water (Aw) is designated as a non-PHF or non-temperature controlled food.

Potentially Hazardous Foods: 2009 FDA Food Code

- Meat (beef, pork, lamb)
- Poultry (chicken, turkey, duck, etc.)
- Fish (tuna, salmon, etc)
- Shellfish and crustaceans (shrimp, crab, clam, etc)
- Shell Eggs
- Milk and milk products
- Heat-treated plant food (cooked rice, beans, or vegetables)
- Baked or boiled potatoes
- Cut leafy greens
- Cut (sliced) tomatoes
- Raw sprouts and seeds
- Tofu and soy-protein foods
- Untreated garlic and oil mixtures
- Cut (sliced) melons: like watermelon, cantaloupe, honeydew

Home-Kitchen's Operations Law (May 2015)

Illinois recently passed an amendment to their previous law, so they now essentially have two different laws in place. This page covers the older law (still in effect), which is for “cottage food operations”. The new law is for “home kitchen operations,” which you should use if you want to sell baked goods outside of farmers markets. Aside from being able to sell outside of farmers markets, the new law is more restrictive than this older one.

This law only lets you sell cottage foods at a farmers market, and you can sell up to \$25,000 or products per year. The startup cost for your cottage food operation could be as low as \$100, but it could be higher if your local health department has decided to charge fees for registration and an inspection. This law is also very specific about what types of food are allowed, but it includes the most common ones.

A new bill (HB 2486) in 2015 aims to improve this law in a few ways. It would raise the sales limit to \$36,000 per year, would allow some types of on-farm sales, and would let the health department add to the allowed food list.

Source: <http://forrager.com/law/illinois/> (Viewed: 07/07/2015)

