

Illinois

COTTAGE FOOD OPERATOR REGISTRATION CHECKLIST

- Certified Food Protection Manager Certificate
- List of Products you intend to produce
- Product Label for each Category of Food Product
- On Private Water? - > Water Test Results
- Registration Fee
- Producing Acidified/Fermented Foods?
- One of the following:
 - A completed food safety plan & representative pH test for each product with a different food safety process
 - OR
 - An approved recipe from the USDA National Center for Home Food Preservation or the cooperative extension office of any state
- Canned tomatoes or tomato products like salsa?
 - One of the following:
 - A pH test for each recipe
 - OR
 - An approved recipe from the USDA National Center for Home Food Preservation or the cooperative extension office of any state