

## Rules for Home Food Operations

Food must be produced in the person's primary residence for sale by the owner or a family member at a farmers market. It must be stored in the residence where the food is made.

**FOODS ALLOWED:** Food must be non-potentially hazardous (does not require temperature control to limit pathogenic microorganism growth or toxin formation); usually due to high acidity or low water activity. The following are allowed if not potentially hazardous: baked goods, jam, jelly, preserves, fruit butter, dry herb, dry herb blend, tea blend.

**JAMS, JELLIES, PRESERVES:** The following jams, jellies and preserves are allowed: apple, apricot, grape, peach, plum, quince, orange, cherry, cranberry, strawberry, red currant, or a combination of these fruits. Rhubarb, tomato, and pepper jellies or jams are not allowed.

**FRUIT BUTTERS:** The following fruit butters are allowed: apple, apricot, grape, peach, plum, quince, and prune. Pumpkin butter, banana butter, and pear butter are not allowed.

**BAKED GOODS:** Baked goods such as breads, cookies, cakes, pies, and pastries are allowed. Only high-acid fruit pies that use the following fruits are allowed: apple, apricot, grape, peach, plum, quince, orange, nectarine, tangerine, blackberry, raspberry, blueberry, boysenberry, cherry, cranberry, strawberry, red currants or a combination of these fruits.

The following are potentially hazardous and prohibited from production and sale by a home food operation: pumpkin pie, sweet potato pie, cheesecake, custard pies, crème pies, and pastries with potentially hazardous fillings or toppings.

**SMALL BUSINESS ONLY:** Gross receipts from sale of home-produced food do not exceed \$25000 in a calendar year.

**LABEL REQUIRED:** The food packaging must have a label that includes the following information:

1. The name and address of the home food operation.
2. The common or usual name of the product.
3. All ingredients of the food product, including any colors, artificial flavors, and preservatives, listed in descending order by weight. Use common or usual name.
4. The following phrase: "This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens."
5. The date the product was processed.
6. Allergen labeling as specified in federal labeling requirements. For example: "Contains milk, eggs, tree nuts, wheat, peanuts, soy."

**REGISTRATION REQUIRED:** The name and residence of the person preparing and selling products must be registered with the local Health Department each year.

**CERTIFIED FOOD SANITATION MANAGER:** The person preparing and selling the products must have a Food Service Sanitation Management Certificate.

DISPLAY SIGN: At the point of sale a placard must be displayed in a prominent location that states the following: "This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens."

COMPLAINT/FAILURE TO COMPLY: If the Illinois Department of Public Health or the Bond County Health Department receives a consumer complaint or has reason to believe that an imminent health hazard exists or that a product has been found to be misbranded, adulterated, or not in compliance with rules for home-made foods at farmers market, then it may invoke cessation of sales until it deems that the situation has been addressed to the satisfaction of the Health Department.