

1 AN ACT concerning health.

2 **Be it enacted by the People of the State of Illinois,**  
3 **represented in the General Assembly:**

4 Section 5. The Food Handling Regulation Enforcement Act is  
5 amended by changing Section 4 as follows:

6 (410 ILCS 625/4)

7 Sec. 4. Cottage food operation.

8 (a) For the purpose of this Section:

9 A food is "acidified" if: (i) acid or acid ingredients are  
10 added to it to produce a final equilibrium pH of 4.6 or below;  
11 or (ii) it is fermented to produce a final equilibrium pH of  
12 4.6 or below.

13 "Canned food" means food preserved in air-tight,  
14 vacuum-sealed containers that are heat processed sufficiently  
15 to enable storing the food at normal home temperatures.

16 "Cottage food operation" means an operation conducted by a  
17 person who produces or packages food or drink, other than foods  
18 and drinks listed as prohibited in paragraph (1.5) of  
19 subsection (b) of this Section, in a kitchen located in that  
20 person's primary domestic residence or another appropriately  
21 designed and equipped residential or commercial-style kitchen  
22 on that property for direct sale by the owner, a family member,  
23 or employee.

1 "Cut leafy greens" means fresh leafy greens whose leaves  
2 have been cut, shredded, sliced, chopped, or torn. "Cut leafy  
3 greens" does not mean cut-to-harvest leafy greens.

4 "Department" means the Department of Public Health.

5 "Equilibrium pH" means the final potential of hydrogen  
6 measured in an acidified food after all the components of the  
7 food have achieved the same acidity.

8 "Farmers' market" means a common facility or area where  
9 farmers gather to sell a variety of fresh fruits and vegetables  
10 and other locally produced farm and food products directly to  
11 consumers.

12 "Leafy greens" includes iceberg lettuce; romaine lettuce;  
13 leaf lettuce; butter lettuce; baby leaf lettuce, such as  
14 immature lettuce or leafy greens; escarole; endive; spring mix;  
15 spinach; cabbage; kale; arugula; and chard. "Leafy greens" does  
16 not include microgreens or herbs such as cilantro or parsley.

17 "Main ingredient" means an agricultural product that is the  
18 defining or distinctive ingredient in a cottage food product,  
19 though not necessarily by predominance of weight.

20 "Microgreen" means an edible plant seedling grown in soil  
21 or substrate and harvested above the soil or substrate line.

22 "Potentially hazardous food" means a food that is  
23 potentially hazardous according to the Department's  
24 administrative rules. Potentially hazardous food (PHF) in  
25 general means a food that requires time and temperature control  
26 for safety (TCS) to limit pathogenic microorganism growth or

1 toxin formation.

2 "Sprout" means any seedling intended for human consumption  
3 that was produced in a manner that does not meet the definition  
4 of microgreen.

5 (b) Notwithstanding any other provision of law and except  
6 as provided in subsections (c), (d), and (e) of this Section,  
7 neither the Department nor the Department of Agriculture nor  
8 the health department of a unit of local government may  
9 regulate the transaction of food or drink by a cottage food  
10 operation providing that all of the following conditions are  
11 met:

12 (1) (Blank).

13 (1.5) A cottage food operation may produce homemade  
14 food and drink. However, a cottage food operation, unless  
15 properly licensed, certified, and compliant with all  
16 requirements to sell a listed food item under the laws and  
17 regulations pertinent to that food item, shall not sell or  
18 offer to sell the following food items or processed foods  
19 containing the following food items, except as indicated:

20 (A) meat, poultry, fish, seafood, or shellfish;

21 (B) dairy, except as an ingredient in a  
22 non-potentially hazardous baked good or candy, such as  
23 caramel, subject to paragraph (1.8);

24 (C) eggs, except as an ingredient in a  
25 non-potentially hazardous baked good or in dry  
26 noodles;

1 (D) pumpkin pies, sweet potato pies, cheesecakes,  
2 custard pies, creme pies, and pastries with  
3 potentially hazardous fillings or toppings;

4 (E) garlic in oil or oil infused with garlic,  
5 except if the garlic oil is acidified;

6 (F) canned foods, except for the following, which  
7 may be canned only in Mason-style jars with new lids:

8 (i) fruit jams, fruit jellies, fruit  
9 preserves, or fruit butters;7

10 (ii) syrups;

11 (iii) whole or cut fruit canned in syrup; and

12 (iv) acidified fruit or vegetables prepared  
13 and offered for sale in compliance with paragraph  
14 (1.6); and

15 (v) condiments such as prepared mustard,  
16 horseradish, or ketchup that do not contain  
17 ingredients prohibited under this Section and that  
18 are prepared and offered for sale in compliance  
19 with paragraph (1.6);

20 (G) sprouts;

21 (H) cut leafy greens, except for cut leafy greens  
22 that are dehydrated, acidified, or blanched and  
23 frozen;

24 (I) cut or pureed fresh tomato or melon;

25 (J) dehydrated tomato or melon;

26 (K) frozen cut melon;

1 (L) wild-harvested, non-cultivated mushrooms; ~~or~~  
2 (M) alcoholic beverages; or  
3 (N) kombucha.

4 (1.6) In order to sell canned tomatoes or a canned  
5 product containing tomatoes, a cottage food operator shall  
6 either:

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

11 (B) submit the recipe, at the cottage food  
12 operator's expense, to a commercial laboratory to test  
13 that the product has been adequately acidified; use  
14 only the varietal or proportionate varietals of tomato  
15 included in the tested recipe for all subsequent  
16 batches of such recipe; and provide documentation of  
17 the test results of the recipe submitted under this  
18 subparagraph to an inspector upon request during any  
19 inspection authorized by paragraph (2) of subsection  
20 (d).

21 (1.7) A State-certified local public health department  
22 that regulates the service of food by a cottage food  
23 operation in accordance with subsection (d) of this Section  
24 may require a cottage food operation to submit a canned  
25 food that is subject to paragraph (1.6), at the cottage  
26 food operator's expense, to a commercial laboratory to

1       verify that the product has a final equilibrium pH of 4.6  
2       or below.

3       (1.8) A State-certified local public health department  
4       that regulates the service of food by a cottage food  
5       operation in accordance with subsection (d) of this Section  
6       may require a cottage food operation to submit a recipe for  
7       any baked good containing cheese, at the cottage food  
8       operator's expense, to a commercial laboratory to verify  
9       that it is non-potentially hazardous before allowing the  
10       cottage food operation to sell the baked good as a cottage  
11       food.

12       (2) The food is to be sold at a farmers' market, with  
13       the exception that cottage foods that have a locally grown  
14       agricultural product as the main ingredient may be sold on  
15       the farm where the agricultural product is grown or  
16       delivered directly to the consumer.

17       (3) (Blank).

18       (4) The food packaging conforms to the labeling  
19       requirements of the Illinois Food, Drug and Cosmetic Act  
20       and includes the following information on the label of each  
21       of its products:

22               (A) the name and address of the cottage food  
23       operation;

24               (B) the common or usual name of the food product;

25               (C) all ingredients of the food product, including  
26       any colors, artificial flavors, and preservatives,

1 listed in descending order by predominance of weight  
2 shown with common or usual names;

3 (D) the following phrase: "This product was  
4 produced in a home kitchen not subject to public health  
5 inspection that may also process common food  
6 allergens.";

7 (E) the date the product was processed; and

8 (F) allergen labeling as specified in federal  
9 labeling requirements.

10 (5) The name and residence of the person preparing and  
11 selling products as a cottage food operation is registered  
12 with the health department of a unit of local government  
13 where the cottage food operation resides. No fees shall be  
14 charged for registration. Registration shall be for a  
15 minimum period of one year.

16 (6) The person preparing or packaging products as a  
17 cottage food operation has a Department approved Food  
18 Service Sanitation Management Certificate.

19 (7) At the point of sale a placard is displayed in a  
20 prominent location that states the following: "This  
21 product was produced in a home kitchen not subject to  
22 public health inspection that may also process common food  
23 allergens.".

24 (c) Notwithstanding the provisions of subsection (b) of  
25 this Section, if the Department or the health department of a  
26 unit of local government has received a consumer complaint or

1 has reason to believe that an imminent health hazard exists or  
2 that a cottage food operation's product has been found to be  
3 misbranded, adulterated, or not in compliance with the  
4 exception for cottage food operations pursuant to this Section,  
5 then it may invoke cessation of sales of cottage food products  
6 until it deems that the situation has been addressed to the  
7 satisfaction of the Department.

8 (d) Notwithstanding the provisions of subsection (b) of  
9 this Section, a State-certified local public health department  
10 may, upon providing a written statement to the Department,  
11 regulate the service of food by a cottage food operation. The  
12 regulation by a State-certified local public health department  
13 may include all of the following requirements:

14 (1) That the cottage food operation (A) register with  
15 the State-certified local public health department, which  
16 shall be for a minimum of one year and include a reasonable  
17 fee set by the State-certified local public health  
18 department that is no greater than \$25 notwithstanding  
19 paragraph (5) of subsection (b) of this Section and (B)  
20 agree in writing at the time of registration to grant  
21 access to the State-certified local public health  
22 department to conduct an inspection of the cottage food  
23 operation's primary domestic residence in the event of a  
24 consumer complaint or foodborne illness outbreak.

25 (2) That in the event of a consumer complaint or  
26 foodborne illness outbreak the State-certified local



1 public health department is allowed to (A) inspect the  
2 premises of the cottage food operation in question and (B)  
3 set a reasonable fee for that inspection.

4 (e) The Department may adopt rules as may be necessary to  
5 implement the provisions of this Section.

6 (Source: P.A. 99-191, eff. 1-1-16; 100-35, eff. 1-1-18.)

7 Section 99. Effective date. This Act takes effect upon  
8 becoming law.