Macoupin County **A **** Public Health Department

Environmental Health Department

509 Illinois Ave. Gillespie, IL 62033 217.839.4111 ~ 217.839.4114 ~ 217.839.4133 217.839.3809 (fax)

Cottage Food Operator

- Requirements:
 - o Valid Certified Food Protection Manager (CFPM) Certificate
 - All foods shall be non-potentially hazardous food items.
 - Please observe attached list of potentially hazardous foods which excluded under the Cottage Food Law.
 - o Macoupin County application fee is \$50.00 annually (varies depending on county).
 - O Submission of fully completed application form (form included).
 - O Submission of all your labels for the food products you are wanting to sell.
 - Additional materials or documentation may be required, pending the food items you are wanting to sell.
 - pH Testing, Private Water Testing, Water Activity Testing, etc.

If you have any questions or concerns regarding Cottage Food Operations, please contact:

Derrek Tiburzi

Director of Environmental Health

217-839-4111 (Office)

217-710-9113 (Cell)

dtiburzi@mcphd.net

List of Time-Temperature Control for Safety (TCS) Foods

(previously known as Potentially Hazardous Foods)

Meats

Bacon - in raw form

Beef - ground, roasts, steak

Gravy

Ground meats - all

Hot Dogs

Lunch meat

Meat casseroles

Pork - ground, ham, roasts

Processed meats - all

Sausage

Soups

Stews

Poultry

Chicken - ground, roasted

barbequed, fried

Chicken - nuggets, patties, strips

Casseroles with chicken/turkey

Dressing

Gravy

Precooked, processed products

Turkey - ground, roast

Soups

Stews

Seafood

Fish, Salmon, Tuna

Bakery Foods

Cream pastries
Cream/custard pies and tarts
Pudding prepared from a
mix or scratch

Dairy Foods

Whipped butter/whipped margarine Cheese - mozzarella, cottage,

cream cheese, Ricotta

Cream, real

Cream sauce, white sauce

Dairy whipped topping

Ice cream

Milk

Pasta

Noodles - all kinds, cooked

Rice - cooked

Eggs

Egg casseroles, Egg dishes

Deviled eggs

Fried eggs

Hard-cooked eggs

Omelets

Scrambled eggs

Fruits and Vegetables

Dry beans - cooked

(examples - navy, refried, baked beans, etc.)

Potatoes - baked, boiled

mashed (fresh, instant)

scalloped/augratin (fresh, dehydrated)

Cut/prepared fresh fruits and vegetables, including melons,

tomatoes and salad greens

Misc.

Salad dressings prepared from a mix

Source: 2013 FDA Food Code - 2016 NE Food Code Revised July 2016