



## ST. CLAIR COUNTY HEALTH DEPARTMENT

19 PUBLIC SQUARE, SUITE 150  
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### **Fact Sheet PA 98-0643 (HB5354) Home Kitchens June 2014**

The recent enactment of the Home Kitchen Operation law (PA 98-0643), by the State of Illinois General Assembly allows a municipality, township or county to adopt an ordinance authorizing the direct sale of **non-potentially hazardous baked food** in the kitchen of a person's primary domestic residence. The following conditions must be met in order to qualify as a home kitchen:

1. The monthly gross sales do not exceed \$1,000.
2. The food is not a potentially hazardous baked food.
3. A notice is provided to the purchaser that the product was produced in a home kitchen.

**Non-potentially hazardous baked foods** would include, but not limited to, breads, cookies, cakes and high-acid fruit pies such as apple, peach, cherry, and strawberry. The following are considered potentially hazardous foods and are NOT allowed for sale by a home kitchen: pumpkin, sweet potato, cheesecake, custard, crème pies and pastries.

In order for a person to operate a home kitchen, the municipality, township, or county in which this person resides must pass a resolution authorizing home kitchens. These approved home kitchens will not be regulated by the St. Clair County Health Department, but are subject to inspection in the event of a complaint or food-borne illness.

The following guidelines are recommended to promote a wholesome home kitchen operation:

1. Properly wash your hands and all food surfaces before and during food preparation
2. Keep all pets and small children out of the food preparation area
3. Ensure a safe water supply if on a private drinking water well
4. Keep all food products covered and stored in a clean area
5. Label your food product as "produced in a home kitchen"
6. Do not prepare food products if you are ill
7. Wash, Rinse and Sanitize all food preparation dishes and utensils
8. Safely handle food products at all times

Additional information on home food safety can be found at:

<http://www.foodsafety.gov/> or <http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/featured-campaign>

**Contact the St. Clair County Health Department with any food handling questions at 618.233.7769 or by email at [scchdinfo@co.st-clair.il.us](mailto:scchdinfo@co.st-clair.il.us)**

6/17/14 - BAH

*together*  
for your health



**Public Health**  
Prevent. Promote. Protect.

