

## Hand washing and warewashing stations

Sampling of food by consumers is not prohibited. However, the home based vendor (HBV) must practice proper sanitary procedures. These include hand washing and sanitation of utensils and containers in which the food is placed.



*Proper hand washing station*



*When working outdoors you must have a proper way to wash utensils*

## Sale of perishable food to Indiana consumers

- Egg sellers must be licensed by the Egg Board ([www.ansc.purdue.edu/ISEB/](http://www.ansc.purdue.edu/ISEB/)). Eggs must be clean and cracked eggs removed. Eggs must be refrigerated at 45° F or less. Used egg cartons may be used only if relabeled with name and address of egg supplier. Pack date and expiration date (30 days from pack date) must appear on each carton. Please contact the Egg Board at (765) 494-8510 if you have further questions.
- Meat must be processed in an inspected plant and be sold frozen. Since March 16, 2013, chickens may be home-processed but must be properly labeled per IC 16-42-5-29(b)(5) and sold frozen (under 28°F) as well. See Rule 410 IAC 7-25.
- Pet food and pet treats are under the jurisdiction of the Office of the Indiana State Chemist. They have a lot of rules which must be followed. For more information please call (765) 494-1492 or visit [www.isco.purdue.edu/feed/feed\\_pdf/i\\_want\\_to\\_make\\_and\\_sell\\_pet\\_treats.pdf](http://www.isco.purdue.edu/feed/feed_pdf/i_want_to_make_and_sell_pet_treats.pdf)
- Only pasteurized milk can be sold for human consumption in Indiana. Raw milk can only be sold as pet food.
- If there is a food you wish to sell which is questionable, contact Katie Clayton at (317) 771-6695 or [Katie-clayton@purdue.edu](mailto:Katie-clayton@purdue.edu) for pH and/or A<sub>w</sub> testing.

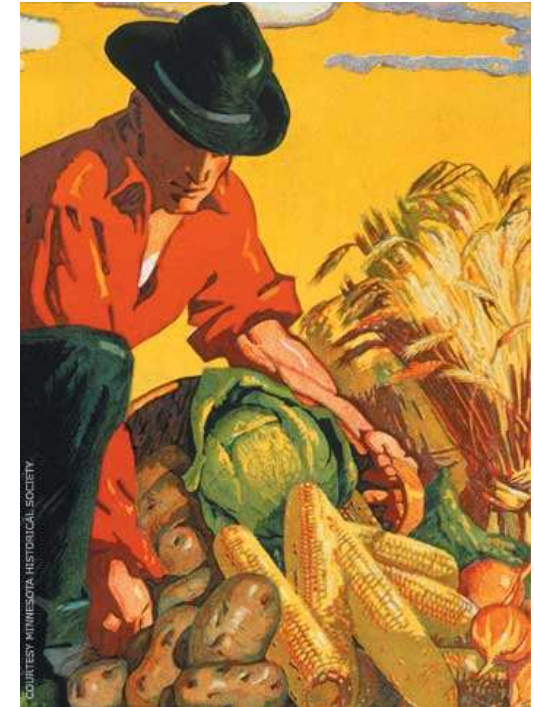
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# Food Safety for Farmer's Markets



## Farmer's market vendors



*Treat produce as if you were preparing it for yourself.*

## Getting Started

- Locally grown whole, uncut fresh produce is a low-risk food product. Farmer's market produce should not undergo any processing other than a clear water rinse to remove field dirt, or minor trimming to remove damage.
- As a farmer's market participant in Harrison County, you are not required to purchase a vendor's license or food permit to sell your fresh produce.
- However, if you are selling eggs or meat (items that must be temperature controlled to preserve their wholesomeness), Indiana food code rules must be followed.
- For more information on home baked goods, see the Harrison County Health Department's brochure, "Home Based Vendor Rule".

## Keep it clean and safe!

- Do not cut produce. There have been many cases of foodborne illness linked directly to fresh produce, especially to cut or damaged melons, tomatoes, and leafy vegetables such as lettuce, cabbage, raw seed sprouts and cilantro. Cutting can move harmful bacteria from the harder, drier outside of the food to the moist interior where it can grow unrestrained. Encourage your customers to wash the produce when they get home, before slicing or eating it.

- No home-canned foods such as salsa, relish, pickles, etc. are allowed to be sold at farmer's markets. These food products



- are at higher risk for foodborne illness due to one or more of these factors:
  - 1) water activity  $\geq 0.85$  ( $A_w$ ),
  - 2) pH  $\geq 4.6$ ,
  - 3) low oxygen content (therefore a risk for botulism)
- Home baked goods, jams, jellies, and candies are low-risk foods and are welcome at Indiana's farmer's markets. Just be sure to read Harrison County Health Department's brochure, "Home Based Vendor Rule" first!
- Home processed honey may be sold. It must be properly labeled with the name and address of the producer. Honey produced in Harrison County must also bear a warning against feeding it to babies one year of age or younger due to the risk of botulism.
- Keep your sales area clean and free of debris.

## Sale of Food to Consumers

- Some home-prepared goods can now be sold at Indiana's farmer's markets thanks to the passage of House Enrolled Act 1309 in 2009.



- You must label your homemade products as follows:
  - Your name and address
  - The name of the product
  - The date it was prepared
  - The ingredients listed in order of predominance by weight
  - The weight or volume of the package
  - The statement, in at least 10-point type: "This product is home produced and processed and the production area has not been inspected by the State Department of Health."
- Bare hand contact with ready-to-eat food is prohibited by law. You must use utensils such as tongs, waxed paper, gloves, etc.
- If you are ill, please stay home.
- Restrain your hair when serving ready-to-eat food.