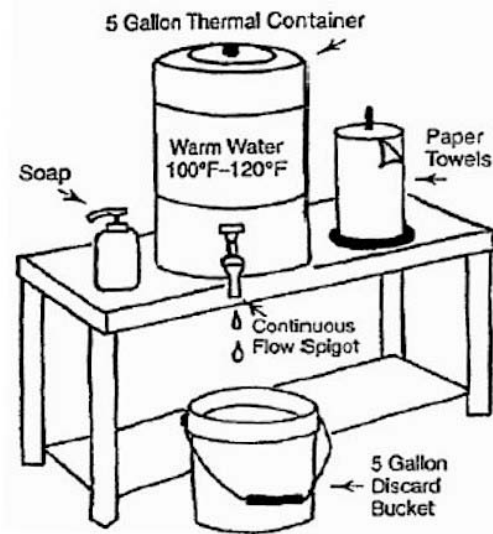


Hand washing and warewashing stations

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 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

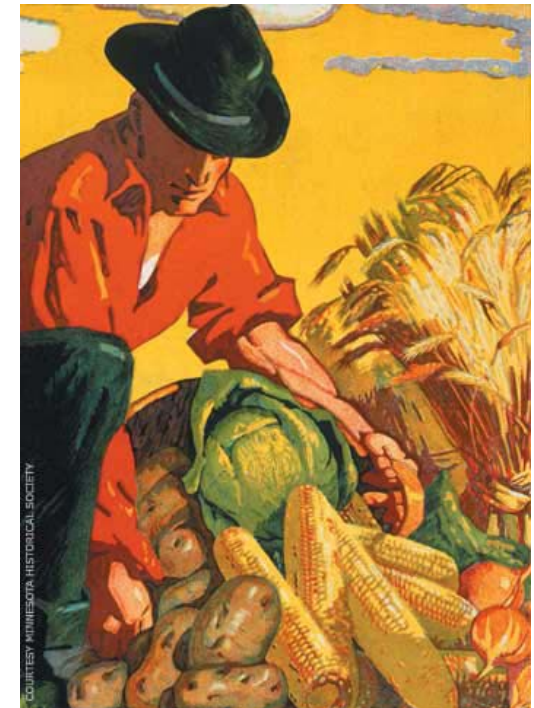
- Farm fresh eggs are not permitted for resale in Indiana unless inspected by the State's Department of Egg Inspection. Please contact the Egg Board at (765) 494-8510 for more information.
- Pet food is required to be analyzed by the state chemist at Purdue University before it can be sold to consumers. For more information please call (765) 494-1492.

HARRISON COUNTY HEALTH DEPARTMENT

241 Atwood Street, Suite 200
Corydon, Indiana 47112
Phone (812) 738-3237
Fax (812) 738-4292

www.harrisoncountyhealth.com

Food Safety for Farmer's Markets



Based on a brochure kindly provided by the Rush County Health Department

© Harrison County Health Department, TKM, 2010

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, 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 and a Seasonal Food Permit is required.
- 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 are allowed to be sold at farmer's markets. These food products are of higher risk for foodborne illness due to water activity and pH.
- Home baked goods, jams and 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!
- Keep sales area clean and free from debris.



Sale of Food to Consumers

- Some home-prepared goods can 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.