



217 East Spring Street, Suite 1  
Bloomfield, IN 47424  
(812) 384-4496  
health@co.greene.in.us  
**Peter J. Powers, MD**  
Health Officer

## Farmers Market & Home-Based Vendor Requirements

Farmers Markets are locations or events where local farmers sell a variety of fruits, vegetables, and other farm products to the public. In addition, to produce, you may find other food products like honey, ciders, cheese, eggs, and meat at a farmer's market each from local producers. The Greene County Health Department Food Service Division works with the Market Masters and conducts inspections during the market season to ensure food safety and permitting requirements are met. Vendors offering only whole, uncut fruits and vegetables, honey and syrup, and other very low-risk foods are exempt from permitting as a Retail Food Establishment.

### Market Masters

A Market Master is an individual or group of individuals that are responsible for coordinating and organizing the Farmers Market. Market Masters must register a Farmers Market with the Greene County Health Department Food Service Division at least 30 days before the first date of operation. The registration must include a list of all food vendors participating at the farmer's market, including not-for-profit organizations, farmers, and home-based vendors. This registration allows the Food Service Division to ensure that the food vendors participating at the market are made aware of local permitting requirements, state and local food codes and guidelines, and exempt food vendors follow food safety guidelines. There is no charge for the registration.

It is the responsibility of the Market Master to ensure their food vendors obtain approval from the Health Department before operating at their event. Food vendors meeting the definition of a "food establishment" are required to obtain a food permit by the Greene County Health Department, and application must be made **at least 14 days before operating at the Farmers Market**. A home-based vendor is not required to obtain a food permit but still needs to register with the Market Master and must be included on the food vendor list. We request that you inform all food vendors participating at the event to contact the Greene County Health Department Food Service Division, at 812-384-4496, for information on food permitting and food safety requirements and guidelines.

### Home Based Vendors

Indiana's [House Enrolled Act \(HEA\) 1309](#) excludes Home-Based Vendors (HBV) offering food at Farmers Markets and Roadside Stands from the definition of a "food establishment" Home-Based Vendor (HBV) means a person who produces food products only in the home of that person's primary domestic residence and only for sale directly to the consumer at the Farmers Market or roadside stand. A home-based vendor operation shall not operate as a food service-establishment, retail food store, or wholesale food manufacturer, and cannot produce food in a commercial kitchen. The Home-Based Vendor must practice proper food safety procedures, including proper handwashing, sanitation of food contact surfaces, and safe storage of food products, including protection during display and service. The Greene County Health Department may inspect food products and/or labeling to ensure that the Home-Based Vendor is maintaining its exemption status.



217 East Spring Street, Suite 1  
 Bloomfield, IN 47424  
 (812) 384-4496  
 health@co.greene.in.us  
**Peter J. Powers, MD**  
 Health Officer

### Home Based Vendor Overview

- The Home-Based Vendor cannot commingle the activities of a Home-Based Vendor and those of a regulated food establishment. If the Home-Based Vendor sells food products other than those produced in the home, such as commercially prepared foods, then it becomes a "food establishment". **A vendor must be designated as either a Home-Based Vendor or a food establishment – not both.**
- HBV are subject to regulatory sample collection, inspection, investigation, and other enforcement activities as required by law.
- The food product of the HBV may not be resold and is subject to the laws of the state and Federal Food, Drug & Cosmetic Act and legally cannot be sold in Indiana.
- The regulatory authority may examine HBV food products and products labeling when being offered for sale to ensure they are in fact in compliance with the new law to maintain their exemption.
- All home-based vendor food products must have proper labeling which states:
  - Producer's name and address
  - The common name of food product
  - Ingredients of food product
  - Net weight and volume
  - Date food product was processed
  - The following statement is 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. Not for resale."***

#### Label Example

<b>CHOCOLATE Chip Cookies (Not for Resale)</b>
Sally's Cookie Company 123 Home Base Vendor Lane, Anywhere, IN 47424
Food Processed; March 4, 2024
Ingredients: Enriched flour (wheat flour, niacin, reduced iron, thiamine, monoitrate, riboflavin and folic acid), butter (milk,salt), chocolate chips (sugar, chocolate liquor, cocoa butter, butterfat, soy lecithin) walnuts, sugar, eggs, salt, artificial vanilla extract, baking soda.
<b>Contains: Wheat, eggs, milk, soy, walnuts</b>
<b>MADE IN A HOME KITCHEN</b> "The product is home produced, processed and the production area has not been inspected by the State Department of Health"

**Note:** This labeling **must** be present with and/or on the food at the point of sale for all foods—packaged and unpackaged. Unpackaged food, such as some baked goods, will be considered labeled when there is easily readable signage accompanying the food product stating all the above-listed items. Labeling is not required for whole, uncut produce.



217 East Spring Street, Suite 1  
 Bloomfield, IN 47424  
 (812) 384-4496  
 health@co.greene.in.us  
**Peter J. Powers, MD**  
 Health Officer

- An HBV can produce non-potentially hazardous baked good, jams, and other non-potentially hazardous foods.
- Foods that may create a public health risk are considered **potentially hazardous food** and may not be produced and sold under the Home-Based Vendor exemption. Potentially hazardous food product includes food that requires temperature control. The most basic definition of potentially hazardous food is food that contains conditions (food ingredients, packaging, and/or storage) that allows disease-causing bacteria to grow, potentially leading to foodborne illness.

The table below provides some examples of foods that may or may not be produced and sold under the home-based vendor exemption.

*Examples of Foods that May Be and May Not Be Sold by HBV*

Food Type	Foods That May Be Sold	Foods That May Not be Sold
<b>Baked Goods</b>	Cookies, cakes, fruit pies, cupcakes, bars, yeast bread, fruit bread, baguettes	Foods that contain meat, poultry, aquatic animals, non-dairy (cheese, butter, yogurt), non-baked egg-containing products, and whole eggs
<b>Candies and Confections</b>	Caramels, chocolate fudge, peanut brittle, chocolate covered fruits, bonbons, buckeyes, chocolate covered nuts	
<b>Fruits and Vegetables</b>	Unprocessed, whole, and uncut items such as cherries, blackberries, cranberries, grapefruit, strawberries, oranges, blueberries, plums, tomatoes, corn, lettuce, green beans, peppers, etc. Fruit-based jams and jellies (made from strawberries, blueberries, grapes, raspberries, blackberries, etc.) Fermented pickles that do not require acidification and do not require refrigeration.	Canned products that are shelf-stable and in hermetically sealed containers such as salsas, chutney, chow-chow, and canned vegetables. Pickled vegetables (beets, pickles) that are shelf-stable Cut tomatoes and cut melons Garlic in oil mixtures, herb and oil mixtures Raw seed sprouts Fruit butter (i.e., pear, pumpkin) "low sugar" or "no sugar added" jellies and jams
<b>Meat, Poultry, and Seafood</b>	<b>Meat:</b> Animals must be taken to a licenced USDA facility to be processed and packaged. After packaging at the facility, the vendor must sell the meat/poultry in original packaging. <b>Must be kept and sold frozen.</b>	Canned products that are shelf-stable and in hermetically sealed containers such as canned vegetables, canned meats, and canned seafood. Any food that has been directly handled or processed in any way by the vendor. For example, HBV cannot sell jerky.



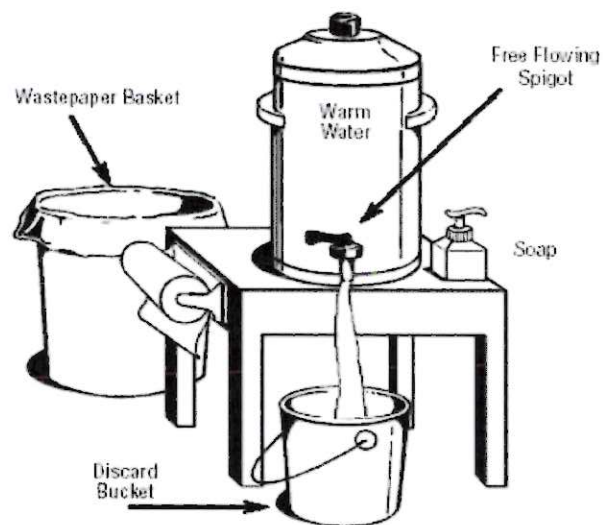
217 East Spring Street, Suite 1  
 Bloomfield, IN 47424  
 (812) 384-4496  
 health@co.greene.in.us  
**Peter J. Powers, MD**  
 Health Officer

Food Type	Foods That May Be Sold	Foods That May Not be Sold
<b>Meat, Poultry, and Seafood</b> <i>cont'd</i>	<p><b>Poultry:</b> Up to 1000 birds is considered a HBV, however over 1000 or more birds, the HBV must contact Meat and Poultry Division of the Indiana State Board of Animal Health (BOAH). All poultry produced and sold at a farmers market or roadside stand <b>must be sold FROZEN</b>. In shell eggs can also be sold after receiving approval and Farmers Market license from the Indiana State Egg Board.</p>	
	<p><b>Rabbit:</b> Must be slaughtered and processed on the farm, and sold only at a farmers market, or at a roadside stand. Rabbit <b>must be sold FROZEN</b> at the farmers market or roadside stand.</p>	
	<p><b>Aquatic Animal Product:</b> Fish and shrimp must arrive LIVE at the farmers market or roadside stand and must be placed immediately on ice.</p>	
<b>Tree Nuts and Legumes</b>	Peanuts, almonds, cashews, walnuts, pistachios, etc.	
<b>Syrups</b>	Honey, molasses, sorghum, maple syrup ( <b>All pure/unadulterated products – syrups cannot be infused with other products</b> )	

## Food Sampling

Sampling of a Home Based Vendor food product being provided to a consumer is not prohibited. The individual offering samples must “proper sanitary procedure” as follows:

- Proper handwashing station and waste bucket for both duty water and used paper towels. Example set-up:



- Sanitation of the container or other packing in which the good product is contacted.
- Safe storage of the food product, which would include protection during display and service, such as single portion service of samples for individual consumer consumption (use of cups, utensils, tongs, and waxpaper).
- Sampling at a roadside market and/or farmer's market does not include assembling food productions for sale/consumption onsite (for example topping pound cake with strawberries for sell to the consumer).

*The Training Team at*  
**WABASH VALLEY CHAPTER, IEHA**

**BASIC PH OF COMMONLY  
ASKED JAM & JELLY  
PRODUCTS**

**YES**

- Apples 3.30-4.0
- Blackberries 3.85-4.50
- Black Currents 3.11-3.14
- Blueberries 3.12-3.33
- Cherries 3.25-3.82
- Cranberries 2.3-2.5
- Gooseberries 2.8-3.0
- Lemons 2.0
- Mint Jelly 3.01
- Mulberries 3.6
- Oranges 3.69-4.34
- Peaches 3.30-4.5
- Plums 2.8-5.0
- Raspberries 3.22-3.95
- Rhubarb 3.10-3.40
- Strawberries 3.00-3.90

These may be produced as a jam or jelly by a HBV or Retail Food Establishment.

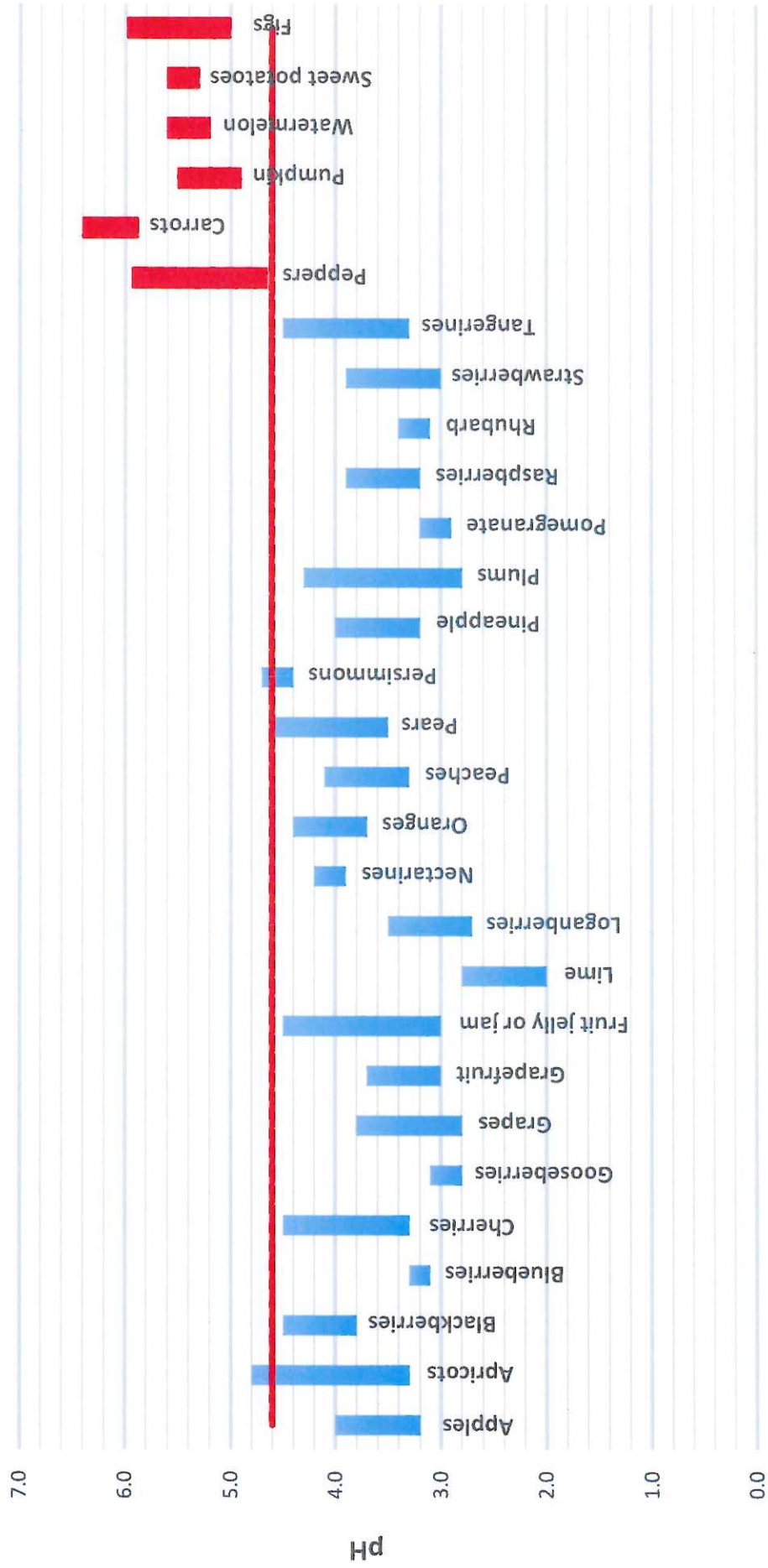
**NO**

- Apricots 3.30-4.80
- Cantaloupe 6.1-6.6
- Corn Cob Jelly 6.0-7.5
- Dandelion Jelly = Not traditional
- Elderberries 4.92-5.19
- Ginger 5.60-5.90
- Horseradish 5.35
- Jackfruit 4.7-5.72
- Paw Paw/Papaya 5.5-5.9
- Persimmons 4.42-4.70
- Peppers (green) 5.4-6.0
- Peppers (red) 4.8-5.3
- Pumpkin 4.99-5.50

These either require product testing or may not be produced without Better Processing School, a Process Authority and Filing with the FDA.

This information can be found in the  
FDA "Bad Bug Book" & Clemson University

**pH of Fruit that is Safe to be Made into Jam/Jelly by HBVs (shown in blue)**



**pH of 4.6 and below is safe for HBV production** May NOT add items shown in red to jam/jelly. These will raise the pH too much and may make the product unsafe.

**around 3.2 to 3.6**

The pH of pickles can vary depending on the type of pickle and the method of preparation. However, on average, pickles have a pH level of around 3.2 to 3.6, which is considered moderately acidic. The acidity of pickles comes from the vinegar used in the pickling solution



# Notice

This product is home produced and processed. The production area has not been inspected by the local health department or Indiana Department of Health.

**NOT FOR RESALE.**

## Options for ANSI-Certified Food Handler Courses in Indiana

According to HEA 1149 Section 7, every homebased vendor must obtain a food handler certificate from a certificate issuer that is accredited by the American National Standards Institute (ANSI). Upon request, the vendor shall provide a copy of the certificate to the state department or an end consumer.

## There are 20+ online options available at ANSI's site:

[https://anabpd.ansi.org/accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=212\\_238&statusID=4](https://anabpd.ansi.org/accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=212_238&statusID=4)

Access to computers may be found at public libraries and has been offered by Ivy Tech Community College.

## Face-to-face options that are available via an academic institute:

### Ivy Tech Community College

#### 4-hour Food Handler Training

- Taught at 7 campuses throughout the state: Fort Wayne, South Bend, Lake County, Muncie, Indianapolis, Bloomington, and Evansville.
- Instructors are accredited and experienced Ivy Tech faculty.
- All participants will receive Food Handler books
- Testing will be done in person within the 4-hour course.
- Upon successful completion, participants will receive a ServSafe Food Handler certificate of achievement.
- Cost is \$50 per person.
- Register at [ivytech.edu/workforcetrainings](http://ivytech.edu/workforcetrainings)

### Purdue Extension Offices

#### 4-hour Food Handler Training

- The classes will be taught by county extension offices throughout the state.
- The curriculum will be taught by local, certified subject area experts, who are trained to offer ServSafe training and certification exams.
- Upon successful completion, participants will receive a ServSafe Food Handler certificate of achievement.
- The cost is \$40 per person.
- Register for the ServSafe Food Handler class at [purdue.edu/servsafe/workshops](http://purdue.edu/servsafe/workshops). Select a class titled "ServSafe Food Handler."



Extension



# Greene County Health Department

Greene County, Indiana

Peter J. Powers, MD  
Health Officer

Shari Lewis  
Health Administrator

## LICENSING FOR EGG SALE

This page provides permit information to those who want to sell eggs in Indiana. There are permits for different kinds of sellers that vary by when and where they sell eggs. Read the definitions below and the permit rates to determine which is right for your operation.

### DEFINITIONS

**Retailer:** A retailer is any person who sells eggs for human consumption and not for resale.

**Person:** An individual, partnership, association, business trust, corporation, or any organized group of persons, regardless of whether the group is incorporated.

**Farmers Market Retailer:** A farmer or bona fide egg producer who markets directly to the consumer at a location that is not the farmer's or producer's own premises and is recognized as a farmers' market. **The eggs must be your own production.**

**Farmers market:** A common facility where two (2) or more farmers or growers gather on a regular basis to sell farm products, which they produce, directly to the consumer.

**Wholesaler:** Any person engaged in buying eggs for human consumption for resale to retailers, hotels, restaurants, hospitals, nursing homes, schools, state or federal institutions, operators of multiple unit retail outlets engaged in the distribution of eggs to their own retail units, or producers who sell or deliver eggs to retailers, hotels, restaurants, hospitals, nursing homes, schools, or state or federal institutions.

**1 case of eggs = 30 dozen**

### EXEMPTION

NO license is required if you sell only from the location where eggs are produced – consumers must pick up from that same location where chickens are located.



## Greene County Health Department

Greene County, Indiana

Peter J. Powers, MD  
Health Officer

Shari Lewis  
Health Administrator

### FARMERS MARKET RETAIL PERMIT Cost: \$20

This permit is only for a farmer or bona fide egg producer who markets directly to the consumer at a location that is not the farmer's or producer's own premises and is recognized as a farmers' market. The eggs must be your own production.

### RETAIL PERMIT/

### WHOLESALE PERMIT Cost: \$50

The combination permit allows for selling eggs at a farmers' market (as defined in and allows sales as a wholesaler at a level of fewer than 5 cases (150 dozen) per week and **the eggs must be your own production**. This permit requires a yearly fee, does not require deposit, does not require quarterly payments, but does require a semi-annual volume report, that is supplied by the Indiana State Egg Board.

### RETAIL PERMIT

This permit is only for those who are defined as retailers. The cost of retail permits depends on how many eggs a retailer sells each week.

#### Retail Permit by case size

Less than 5 cases per week	<b>\$30</b>
5-50 cases per week	<b>\$50</b>
More than 50 cases per week	<b>\$100</b>



## Greene County Health Department

Greene County, Indiana

Peter J. Powers, MD  
Health Officer

Shari Lewis  
Health Administrator

### FARMERS MARKET RETAIL PERMIT Cost: \$20

This permit is only for a farmer or bona fide egg producer who markets directly to the consumer at a location that is not the farmer's or producer's own premises and is recognized as a farmers' market. The eggs must be your own production.

### RETAIL PERMIT/

### WHOLESALE PERMIT Cost: \$50

The combination permit allows for selling eggs at a farmers' market (as defined in and allows sales as a wholesaler at a level of fewer than 5 cases (150 dozen) per week and **the eggs must be your own production**. This permit requires a yearly fee, does not require deposit, does not require quarterly payments, but does require a semi-annual volume report, that is supplied by the Indiana State Egg Board.

### RETAIL PERMIT

This permit is only for those who are defined as retailers. The cost of retail permits depends on how many eggs a retailer sells each week.

#### Retail Permit by case size

Less than 5 cases per week	<b>\$30</b>
5-50 cases per week	<b>\$50</b>
More than 50 cases per week	<b>\$100</b>



# Greene County Health Department

Greene County, Indiana

Peter J. Powers, MD  
Health Officer

Shari Lewis  
Health Administrator

## WHOLE SELLER PERMIT

This permit is only for those who are defined as wholesalers. The cost of wholesale permits depends on how many eggs a wholesaler sells each week. A case of eggs is defined as 30 dozen eggs.

Please note that some permits may require deposits and additional payments based on sales. All wholesaler permits require either a semi-annual or quarterly volume report.

### Wholesale Permit by case size

- Less than 5 cases per week - **\$50 per year**  
(no deposit required; semi-annual volume report required)
- 5-250 cases per week - **\$90 per year**  
(requires deposit, requires quarterly volume reports and payments of \$0.11 per case (30 dozen eggs) distributed.
- 250-500 cases per week - **\$120 per year**  
(requires deposit, requires quarterly volume reports and payments of \$0.11 per case (30 dozen eggs) distributed.
- 500-1,000 cases per week - **\$150 per year**  
(requires deposit, requires quarterly volume reports and payments of \$0.11 per case (30 dozen eggs) distributed.
- More than 1,000 cases per week - **\$200 per year**  
(requires deposit, requires quarterly volume reports and payments of \$0.11 per case (30 dozen eggs) distributed.

**Deposit Information** - All applicants for a license at a level of 5 or MORE cases per week must pay a deposit, which will be held in the active account. The deposit amount is determined by estimating the 30-dozen case volume sold at wholesale in a 13-week period multiplied by \$.11 per case. A request for the refund of deposit monies can be made upon the termination of distribution of eggs in Indiana, providing the account is current in reporting and payment.

Example: Company X anticipates distributing 40 cases per week, so applies for the 5-250 cases permit for \$90. In addition to the \$90 licensing fee, Company X must submit a deposit based upon their expected weekly average (40) over a 13-week time period at the rate of \$.11 per case:  $40 \times 13 = 520$  cases over a 13-week period;  $520 \times \$0.11 = \$57.20$  deposit due and payable with \$90 license application for Company X.

If you are applying for a wholesale permit for distribution of more than 5 cases of eggs per week **and** paying by credit card online, the Indiana State Egg board will contact you at the email address provided with the details on how to determine the amount of deposit, and payment details.