

FAQs: Sale of Meat & Poultry Under Farm and Homestead Food Sales (HEA 1424)

Indiana's requirements for the processing and sale of many food products changed under the Farm and Homestead Food Sales law (House Enrolled Act 1424), which took effect on July 1, 2026. However, the slaughter, processing, packaging, labeling, and sales of meat and poultry products remained unchanged.

Meat and poultry products must be slaughtered and processed under official inspection by US Department of Agriculture Food Safety Inspection Service (FSIS) or the Indiana State Board of Animal Health (BOAH)—unless an exemption applies under IC 15-17-5-11.

Q: Can prepared foods contain meat or poultry ingredients?

A: In general, no. Prepared foods that contain more than 2% cooked meat and/or 3% raw meat are subject to regulations found within the Federal Meat Inspection Act and Poultry Products Inspection Act. USDA FSIS and IN BOAH MPI follow federal regulations outlining amenable meat and poultry products that can include soup or pizza with meat, canned products, freeze-dried meat, beef tallow and lard. Likewise, meal kits and charcuterie boards containing inspected processed meat are subject to inspection. Without the benefit of state or federal inspection; county and state retail, restaurant, and catering exemptions are available for these products pending compliance with under IC 15-17-5-6 and 9 CFR 303.1(d).

Q: What poultry is exempt from state and federal inspection?

A: Within the state of Indiana, poultry producers may slaughter and sell fewer than 1,000 birds of their own raising annually without inspection. Products may be sold only directly to the end consumer at farmers markets, roadside stands, off the farm, or through direct delivery.

BOAH issues Limit Permits that allow for the annual sale of greater than 1,000 birds of their own raising annually and/or the distribution of those products to hotels, restaurants and institutions under specific requirements.

Visit the BOAH website for details about additional product requirements for guidance on qualifying for a poultry exemption.

Q: Can a seller repackage or relabel meat or poultry that was processed under inspection?

A: No. Products processed and packaged under state or federal inspection must be intact with the mark of inspection if resold. Similarly, large (bulk) packages of inspected products not labeled for individual sale cannot be broken down into smaller quantities for sale without inspection or applicable exemption. This includes opening packages of meat and poultry for assembly onto charcuterie boards.

Sellers who want custom product labels (such as a farm name) should work with the processor to design a label that can be approved by BOAH or USDA FSIS. These inspected labels remain in the possession of the processor until applied to the products.

Q: Can freezer meat be sold from the farm?

A: To sell freezer meat, a farmer should consult

his/her local county health department or the Indiana Department of Health to verify the need for a license or permit. The meat (except for exempt poultry and rabbit) must be slaughtered and processed under inspection and be labeled with intact packaging from the processor. Any exempt product sold directly off the farm must be compliant with state labeling requirements under IC 15-17-5-11.

Q: How can a farm or homestead seller find a state- or federally inspected meat processor?

A: BOAH maintains a list of state-inspected processors online: <https://www.in.gov/boah/meat-and-poultry-inspection/types-of-meat-and-poultry-inspection>. USDA FSIS-inspected facilities are found within an online database: [Meat, Poultry and Egg Product Inspection Directory | Food Safety and Inspection Service](#).

Q: Where can farm- and homestead vendors get more information about selling meat and/or poultry products?

A: The Indiana State Board of Animal Health's Meat & Poultry Inspection web page includes many information resources and links about regulations and programs: <https://www.in.gov/boah/meat-and-poultry-inspection/>

