COMMISSARY REQUIREMENTS

- A "COMMISSARY" IS A LICENSED, INSPECTED COMMERCIAL KITCHEN. **YOUR HOME KITCHEN OR GARAGE MAY NOT BE USED AS A COMMISSARY.**
- "SERVICING AREA" MEANS AN OPERATING BASE LOCATION TO WHICH A MOBILE RETAIL FOOD VEHICLE RETURNS REGULARLY FOR SUPPORT FUNCTIONS, SUCH AS CLEANING, DISCHARGING LIQUID OR SOLID WASTES, REFILLING WATER TANKS AND ICE BINS USING A FOOD GRADE HOSE,BOARDING FOOD.
- **FOOD PREPARATION IS NOT ALLOWED IN SERVICING AREA UNLESS IT IS A REGISTERED COMMISSARY.**
- YOUR COMMISSARY OR SERVICE LOCATION MUST BE APPROVED BEFORE A PERMIT FOR THE OPERATION OF YOUR MOBILE UNIT IS GRANTED.
- THE LOCATION MUST INCLUDE AT A MINIMUM: HANDWASHING SINK, WAREWASHING SINK, FOOD PREP AREA AND MOP SINK.
- MOBILE UNITS MAY BE REQUIRED TO RETURN TO THE COMMISSARY OR SERVICE STATION DAILY FOR SUPPLIES, MAINTENANCE AND CLEANUP. THIS MAY NOT BE REQUIRED FOR UNITS WHICH SERVE PRE-PACKAGED FOOD IN INDIVIDUAL SERVINGS AND STORED/TRANSPORTED FOLLOWING FULL REGULATIONS **AND/OR** NON-POTENTIALLY HAZARDOUS BEVERAGES THAT ARE DISPENSED FROM COVERED DISPENSERS OR OTHER PROTECTED EQUIPMENT, AND ICE IS NOT SCOOPED.
- IF YOU INTEND TO USE A LICENSED COMMISSARY THAT YOU DO NOT OWN, YOU MUST PROVIDE A SIGNED AGREEMENT CONFIRMING YOUR LEGAL USE OF THE COMMISSARY.

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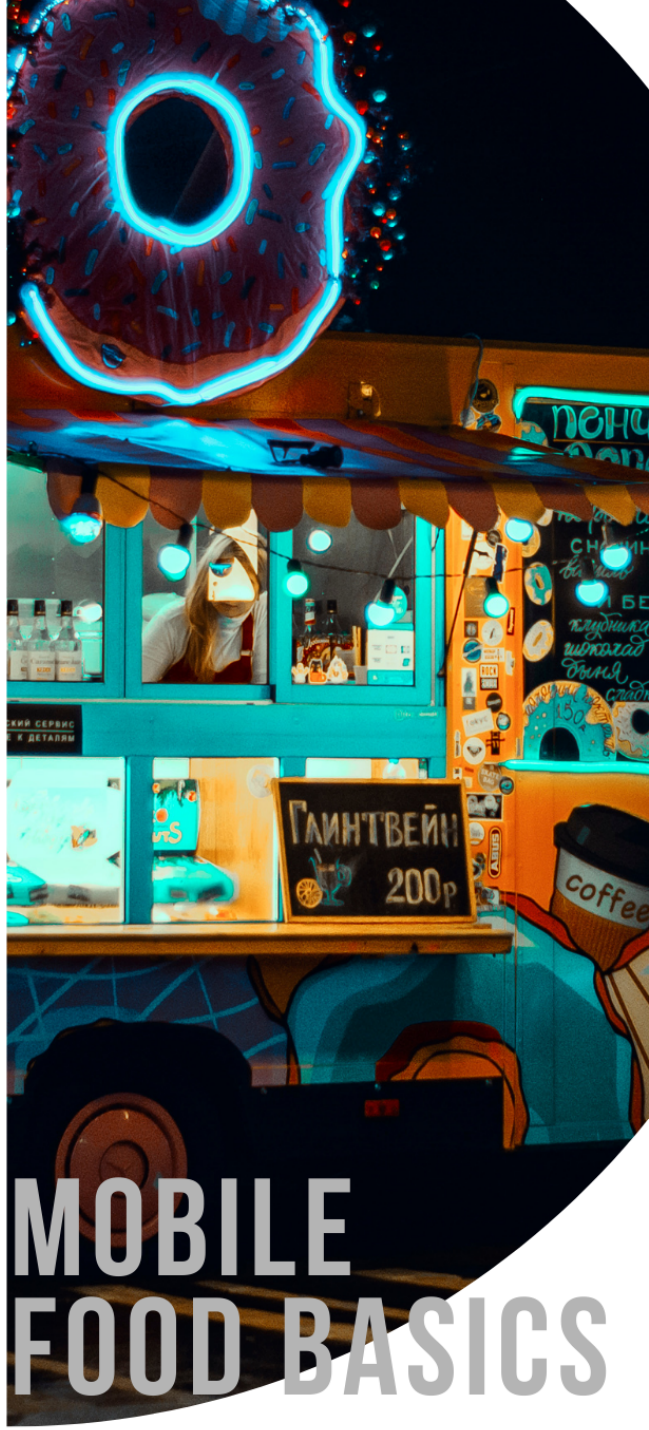
IDOH Updated Food Code IAC 7-26

CLAY COUNTY HEALTH DEPARTMENT

Public Health

18 N WALNUT ST
BRAZIL, IN 47834

812-448-9021



MOBILE FOOD BASICS

ENVIRONMENTAL HEALTH DIVISION

INDIANA FOOD CODE

410 IAC 7-26, MUST BE FOLLOWED AT ALL TIMES. IT CAN BE FOUND ONLINE AT HTTPS://WWW.IN.GOV/HEALTH. ENSURE YOU FOLLOW ALL REGULATIONS GIVEN FOR **MOBILE UNITS .**

DEFINITIONS

- **COMMISSARY OR SERVICING AREA**– A FOOD ESTABLISHMENT TO WHICH A MOBILE UNIT RETURNS DAILY FOR SUCH THINGS AS DISCARDING WASTE, REFILLING WATER TANKS, STORAGE OF SERVICE ITEMS, AND LOADING FOODS.
- **MOBILE FOOD ESTABLISHMENT** – A UNIT MOUNTED ON OR PULLED BY A MOTOR VEHICLE. IT MUST BE SELF-CONTAINED WITH ITS OWN POTABLE WATER SUPPLY AND WASTE WATER TANK, UNLESS HANDLING ONLY PRE-PACKAGED FOODS. IT IS DESIGNED TO BE MOVABLE AND MUST RETURN TO THE COMMISSARY DAILY.
- **PUSHCART** – A TYPE OF MOBILE UNIT. CAN BE USED TO HOT- OR COLD-HOLD FOODS WHICH WERE PREPARED AT THE COMMISSARY. FOOD IS ASSEMBLED AND SERVED ONLY. PUSHCARTS MUST HAVE OVERHEAD PROTECTION TO COVER THE FOOD

MOBILE UNIT REQUIREMENTS

- **PERMIT APPLICATION MUST BE SUBMITTED TO THE HEALTH DEPARTMENT** FOR REVIEW, INCLUDING THE MENU PRIOR USE.
- **HANDWASHING FACILITIES MUST BE PROVIDED** ON MOBILE UNITS OR PUSHCARTS WHERE ANY FOOD IS PREPARED OR UNPACKAGED FOODS ARE HANDLED. MUST BE ACCESSIBLE AND HAVE UNOBSTRUCTED USE.
- **GLOVES ARE NOT ALLOWED AS A SUBSTITUTE FOR A HANDWASHING FACILITY.**
- **REFRIGERATION** – FACILITIES MUST BE PROVIDED TO MAINTAIN POTENTIALLY HAZARDOUS FOODS AT ≤41°F DURING STORAGE.
- **A THREE-COMPARTMENT STAINLESS STELL SINK IS REQUIRED (IN ADDITION TO THE HANDWASHING SINK)** FOR WASHING OF UTENSILS AND EQUIPMENT
- NOTE: PLEASE REFER TO VARIANCES IN THIS REQUIREMENT FOR PREPACKAGED SINGLE SERVE OR NON HAZARDOUS BEVERAGE VENDORS
- **WATER – A POTABLE (DRINKABLE) WATER TANK** MUST BE INSTALLED ABLE TO FURNISH A POTABLE WATER SYSTEM UNDER PRESSURE. THE SYSTEM MUST BE SUFFICIENT TO FURNISH ENOUGH HOT AND COLD WATER FOR FOOD PREPARATION, UTENSIL CLEANING / SANITIZING, AND HANDWASHING. THE WATER INLET NOT BE CONTAMINATED BY WASTE DISCHARGE, DUST, OIL OR GREASE. IT MUST BE KEPT CAPPED UNLESS BEING FILLED. THE WATER INLET MUST BE FITTED WITH A CONNECTION THAT WILL PREVENT ITS USE FOR ANY OTHER SERVICE, AND ALL CONNECTING HOSES MUST BE FOOD GRADE. THE TANK INLET MUST BE ¾" INTERNAL DIAMETER OR LESS.
- **FACILITIES TO HEAT WATER MUST BE ON THE MOBILE UNIT.** THE WATER HEATER MUST AT ALL TIMES PROVIDE ENOUGH WARM WATER FOR HANDWASHING AND TO FILL THE UTENSIL WASHING SINK.
- **GARBAGE CONTAINERS** WITH TIGHT-FITTING LIDS MUST BE PROVIDED.
- **WASTEWATER** – A WASTEWATER HOLDING TANK WITH AT LEAST 15% GREATER CAPACITY THAN THE WATER SUPPLY TANK MUST BE INSTALLED. CONNECTIONS FOR THE WASTE DISPOSAL FACILITIES MUST BE OF A DIFFERENT SIZE OR TYPE FROM THOSE USED TO SUPPLY POTABLE WATER TO THE UNIT, AND LOWER THAN THE WATER INLET CONNECTION TO PREVENT CONTAMINATION OF THE POTABLE WATER SYSTEM.
- **LIQUID WASTE MUST BE DISCHARGED INTO AN APPROVED DISPOSAL FACILITY AT THE COMMISSARY.** LIQUID WASTE FROM THE MOBILE UNIT MUST STORE THE WASTE IN A PERMANENTLY INSTALLED RETENTION TANK THAT IS OF AT LEAST FIFTEEN PERCENT (15%) LARGER CAPACITY THAN THE WATER SUPPLY TANK. MOBILE UNIT WILL NOT DISCHARGE LIQUID WASTE FROM THEIR RETENTION TANK WHEN THE MOBILE RETAIL FOOD ESTABLISHMENT IS IN MOTION. **IF THE UNIT CREATES GREASE, OILS, FATS , THE COMMISSARY MUST HAVE APPROPRIATE GREASE TRAP FACILITIES.**
- **EQUIPMENT** – MUST BE DURABLE, CORROSION-RESISTANT, NON-ABSORBENT, SMOOTH, AND CLEAN, IN GOOD REPAIR, OF APPROVED DESIGN AND PROPERLY INSTALLED TO MEET ALL FIRE, SAFETY AND FOOD CODES.
- **ONLY SINGLE-USE ARTICLES THAT ARE INDIVIDUALLY WRAPPED OR IN SANITARY CONTAINERS** OR APPROVED DISPENSERS MAY BE PROVIDED FOR USE BY THE CUSTOMER.
- **LIGHT** – ADEQUATE LIGHTING MUST BE MUST BE SHIELDED OR SHATTERPROOF, AND LOCATED IN ALL FOOD PREP AREAS, ON EQUIPMENT, AND IN WAREWASHING AREAS.
- **FLOORS, WALLS AND CEILINGS** – MUST BE SMOOTH, EASILY CLEANABLE, NON-ABSORBENT, AND IN GOOD REPAIR. THE JUNCTURE BETWEEN FLOORS AND WALLS MUST NOT HAVE A SEAM EXCEEDING 1/32".
- **VENTILATION** – MUST MEET LOCAL REGULATORY CODE.
- **OUTSIDE OPENINGS** – SUCH AS EXTERIOR DOORS, PASS THROUGH WINDOWS, ETC., MUST BE PROTECTED AGAINST THE ENTRY OF INSECTS BY TIGHT-FITTING, SELF-CLOSING DOORS, CLOSED WINDOWS, SCREENING, FLY FANS, OR OTHER EFFECTIVE MEANS.
- **RESTRICTED OPERATION** – A MOBILE FOOD UNIT MUST BE APPROVED BY THE HEALTH OFFICER TO OPERATE WITHIN EACH COUNTY BEFORE OPERATING WITHIN THAT COUNTY. IT IS THE RESPONSIBILITY OF THE MOBILE FOOD ESTABLISHMENT OPERATOR TO OBTAIN PROPER APPROVAL TO OPERATE WITHIN EACH COUNTY.
- **ALL FOOD SOLD FROM THE MOBILE UNIT MUST BE FROM A PERMITTED COMMISSARY**. NO FOOD CAN BE STORED OR PREPARED IN A PRIVATE HOME. FOOD MUST COME FROM SOURCES THAT COMPLY WITH ALL LAWS RELATING TO FOOD AND FOOD LABELING. ALL FOOD, SINGLE-SERVICE ITEMS AND OTHER ITEMS USED FOR THE OPERATION OF THE MOBILE FOOD UNIT MUST BE STORED AT THE APPROVED COMMISSARY EXCEPT DURING NORMAL BUSINESS OPERATION WHEN IT IS ON THE MOBILE FOOD UNIT.
- **ALL POTENTIALLY HAZARDOUS FOODS OR THOSE IN PACKAGES OR CONTAINERS THAN HAVE BEEN OPENED MUST BE DISCARDED AT THE END OF EACH DAY.**

PERMITTING FAQS

- BY STATE CODE, TEMPORARY FOOD ESTABLISHMENTS OPERATE DURING A SINGLE EVENT OR FESTIVAL FOR A PERIOD OF NOT MORE THAN 14 CONSECUTIVE DAYS
- ALL REGISTRATION/PERMIT APPLICATIONS MUST BE SUBMITTED IN FULL FOR EACH STAND, PRIOR TO EVENT.
- ALL FOOD STAFF SHALL BE FREE FROM INFECTION OR ILLNESS THAT IS TRANSMISSIBLE BY FOOD AND SHALL PRACTICE EXCELLENT HYGIENE.
- A PERSON WHO IS RESPONSIBLE FOR FOOD SAFETY AT THE ESTABLISHMENT SHALL BE TRAINED IN FOOD SAFETY.
- ALL FOODS/INGREDIENTS MUST BE OBTAINED FROM AN APPROVED SOURCE AND RECEIVED IN GOOD CONDITION AND AT PROPER TEMPERATURE.
- KEEP THE FACILITY SECURE FROM INSECTS, BIRDS AND RODENTS.
- REFRIGERATION/FREEZER/HOT AND COLD HOLDING EQUIPMENT MUST MEET THE NEEDS OF THE OPERATION.
- SOME 501C3 MAY NEED TO DO PERMITTING IN OFFICE TO AVOID REGULATORY FEES.
- HANDWASHING FACILITIES MUST BE PROVIDED

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CLAY COUNTY HEALTH DEPARTMENT

Public Health

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BRAZIL, IN 47834

812-448-9021

TEMPORARY FOOD STAND BASICS

ENVIRONMENTAL HEALTH DIVISION

INDIANA FOOD CODE

410 IAC 7-26, MUST BE FOLLOWED AT ALL TIMES. IT CAN BE FOUND ONLINE AT HTTPS://WWW.IN.GOV/HEALTH. IT IS THE RESPONSIBILITY OF THE OPERATOR TO UNDERSTAND THIS IN RELATION TO THEIR FOOD ESTABLISHMENT.

DEFINITIONS

- **TEMPORARY FOOD ESTABLISHMENT**"IS A FOOD ESTABLISHMENT THAT OPERATES IN CONJUNCTION WITH A SINGLE EVENT OR CELEBRATION FOR A PERIOD OF NOT MORE THAN 14 CONSECUTIVE DAYS;

TEMPORARY FOOD ESTABLISHMENT REQUIREMENTS

- **PERMIT APPLICATION MUST BE SUBMITTED TO THE HEALTH DEPARTMENT** FOR REVIEW, INCLUDING THE MENU PRIOR TO EVENT. THESE ARE AVAILABLE IN PERSON OR ONLINE. **ANY VENDOR FOUND WORKING WITHOUT A PERMIT WILL BE SHUT DOWN IMMEDIATELY.**

- **HANDWASHING FACILITIES MUST BE PROVIDED** ON MOBILE UNITS OR PUSHCARTS WHERE ANY FOOD IS PREPARED OR UNPACKAGED FOODS ARE HANDLED. HANDWASHING SINKS MUST BE LOCATED TO BE ACCESSIBLE AND HAVE UNOBSTRUCTED USE.

- **GLOVES ARE NOT ALLOWED AS A SUBSTITUTE FOR A HANDWASHING FACILITY.**

- **WATER –** TEMPORARY FOOD ESTABLISHMENT WITHOUT A PERMANENT WATER SUPPLY, MAY SUPPLY THROUGH ANY OF THE FOLLOWING: (1) A SUPPLY OF CONTAINERS OF COMMERCIALLY BOTTLED DRINKING WATER. (2) AT LEAST ONE (1) CLOSED PORTABLE WATER CONTAINERS. (3) AN ENCLOSED VEHICULAR WATER TANK. (4) AN ON-PREMISES WATER STORAGE TANK. (5) PIPING, TUBING, OR HOSES CONNECTED TO AN ADJACENT APPROVED SOURCE.
- A TEMPORARY FOOD ESTABLISHMENTS WATER SUPPLY NEED NOT BE UNDER PRESSURE

- **GARBAGE CONTAINERS** WITH TIGHT-FITTING LIDS MUST BE PROVIDED.

- **WASTEWATER** – A SEWAGE HOLDING TANK IN A MOBILE RETAIL FOOD ESTABLISHMENT OR TEMPORARY RETAIL FOOD ESTABLISHMENT MUST BE: (1) SIZED FIFTEEN PERCENT (15%) LARGER IN CAPACITY THAN THE WATER SUPPLY TANK; (2) SLOPED TO A DRAIN NOT LESS THAN ONE (1) INCH IN INNER DIAMETER; AND (3) EQUIPPED WITH A SHUT-OFF VALVE

- **PLAN REVIEW GUIDE** A TEMPORARY FOOD ESTABLISHMENT MAY USE THE 2016 OR LATER VERSION OF THE FOOD ESTABLISHMENT PLAN REVIEW GUIDE, AS PUBLISHED BY FDA AND THE CONFERENCE FOR FOOD PROTECTION, AS A SOURCE FOR DETERMINING RECOMMENDED EQUIPMENT SPECIFICATIONS AND OPERATIONAL STANDARDS FOR RETAIL FOOD ESTABLISHMENTS AND TEMPORARY FOOD ESTABLISHMENTS.

- **EQUIPMENT TO MAINTAIN TEMPERATURE** OF ALL FOOD AS APPROPRIATE TO MAINTAIN SAFETY OF BOTH HOT AND COLD ITEMS , THUS MEET REGULATING STANDARDS, MUST BE ADEQUATE AND FUNCTIONING AT ALL TIMES.

- **ONLY SINGLE-USE ARTICLES THAT ARE INDIVIDUALLY WRAPPED OR IN SANITARY CONTAINERS** OR APPROVED DISPENSERS MAY BE PROVIDED FOR USE BY THE CUSTOMER.

- **FLOORS, WALLS AND CEILINGS** – IF GRADED TO DRAIN, A FLOOR MAY BE CONCRETE, ASPHALT, DIRT, OR GRAVEL **IF** IT IS COVERED WITH MATS, REMOVABLE PLATFORMS, DUCKBOARDS, OR OTHER APPROVED MATERIALS TO CONTROL DUST AND MUD;

- **RESTRICTED OPERATION** – A TEMPORARY FOOD UNIT MUST BE APPROVED BY THE HEALTH OFFICER TO OPERATE WITHIN EACH COUNTY **BEFORE OPERATING** WITH IN IT. IT IS THE RESPONSIBILITY OF THE FOOD ESTABLISHMENT OPERATOR TO OBTAIN PROPER APPROVAL TO OPERATE WITHIN EACH COUNTY.

- EXCEPT AS SPECIFIED IN SECTION 454 OF FOOD CODE, LIVE **ANIMALS ARE NOT ALLOWED IN THE OPERATIONAL AREAS** OF A RETAIL FOOD ESTABLISHMENT.

- **ALL POTENTIALLY HAZARDOUS FOODS OR THOSE IN PACKAGES OR CONTAINERS THAN HAVE BEEN OPENED MUST BE DISCARDED AT THE END OF EACH DAY.**

- **THIS IS ONLY A GUIDE** AND DOES NOT ACT IN PLACE OF THE FULL CODE, NOR RELEASES THE STAND OPERATORS OF THE RESPONSIBILITY TO BE AWARE AND FOLLOW FULL REGULATORY CODES.

- SOME CHARITABLE ORGANIZATIONS OPERATING FOOD LESS THAN 15 DAYS A YEAR MAY NOT NEED TO APPLY FOR PERMITS, **CALL FOR DETAILS**

INDIVIDUAL VENDORS WHO SELL WHOLE, UNCUT PRODUCE ARE NOT CONSIDERED HBVS AND ARE EXEMPT FROM CERTAIN REQUIREMENTS (E.G., UNCUT MELONS, WHOLE BERRIES, MICROGREENS, GOURDS, ETC.)

INDIVIDUAL VENDORS WHO SOLELY SELL CERTAIN POULTRY, RABBITS, OR CHICKEN EGGS:

- WHILE MEAT AND MEAT PRODUCTS ARE CONSIDERED TCS FOODS, THE HOMEBASED VENDOR RULE EXEMPTED POULTRY, RABBITS AND EGGS SALES AT A FARMERS' MARKET OR ROADSIDE STAND.

ALL PRODUCTS MUST MEET THE FOLLOWING REQUIREMENTS:

- POULTRY AND RABBITS SOLD ON THE FARM WHERE THE PRODUCT IS PRODUCED MUST BE KEPT REFRIGERATED AT THE POINT OF SALE AND THROUGH DELIVERY BY THE PRODUCER TO THE END CONSUMER
- POULTRY SPECIES AND RABBITS SOLD AT FARMERS' MARKETS AND ROADSIDE STANDS MUST BE FROZEN AT THE POINT OF SALE
- THE INDIANA STATE BOARD OF ANIMAL HEALTH (BOAH) REGULATES THE SLAUGHTER AND PROCESSING OF POULTRY AND POULTRY PRODUCTS. **A VENDOR SELLING POULTRY SHOULD CONTACT BOAH REGARDING ADDITIONAL REQUIREMENTS AND ABIDE BY IC 15-17-5-11.**

- IF IN-SHELL CHICKEN EGGS ARE SOLD OFF THE FARM , THE VENDOR **MUST** REGISTER WITH THE INDIANA STATE EGG BOARD.
- ALL OTHER IN-SHELL EGGS (QUAIL, PHEASANT, DUCK, TURKEY, ETC.) SOLD OFF THE FARM AT A FARMERS' MARKET OR ROADSIDE STAND SHALL FOLLOW THE RULES SET FORTH BY STATE FOOD CODE

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Home based vendor handbook IDOH

CLAY COUNTY HEALTH DEPARTMENT

Public Health

18 N WALNUT ST
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812-448-9021

HOME BASED VENDORS

ENVIRONMENTAL HEALTH DIVISION

INDIANA FOOD CODE

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RULES OF HOME BASED FOODS IS EXTENSIVE AND CANNOT BE LISTED IN FULL HERE. EXAMPLES ARE BELOW

MOST COMMON APPROVED HBV FOODS
(ALL MUST BE NON - TEMPERATURE CONTROLLED) :

SOME JAMS, JELLIES, SPREADS,
EGG NOODLES,
CANDIES,
ROASTED COFFEE GROUNDS,
TRAIL MIXES,
MAPLE SYRUP AND HONEY,
SPICE BLENDS, AND DRIED TEAS
BREADS & SOURDOUGHS

TOP FOODS NOT APPROVED FOR HBVS ARE:

RAW / COOKED ANIMAL PROTIENS (INC TALLOW)
PREPARED MEALS & CUT LEAFY GREENS
DAIRY PRODUCTS (EXCLUDING COMMERCIAL INGREDIENTS)
PICKLED, FERMENTED, & /OR ACIDIFIED FOODS
DIETARY SUPPLEMENTS OR CBD /DELTA 8/9
BARBECUE AND HOT SAUCES
HOME MADE BUTTERCREAM FROSTING
UNPASTERIZED MILK
HOME CANNED GOODS
NONAPPROVED BUTTERS , JELLIES, SPREADS

GENERAL REQUIREMENTS FOR HOME-BASED VENDORS

SANITARY PROCEDURES IN THE PRODUCTION SITE ALL HBVS MUST USE SANITARY PROCEDURES WHEN PREPARING FOOD PRODUCTS. THE PROCEDURES INCLUDE BUT ARE NOT LIMITED TO:

- PROPER HANDWASHING AND GOOD PERSONAL HYGIENE
- STORING THE PRODUCT SAFELY IN A MANNER WHERE CONTAMINATION IS NOT LIKELY
- PRODUCING FOOD IN AN AREA WHERE ANIMALS ARE NOT PRESENT
- CLEANING AND SANITIZING FOOD CONTACT SURFACES WITH CLEANING AGENTS THAT ARE LABELED FOR CLEANING/SANITIZING FOOD CONTACT SURFACES

REQUIREMENTS TO SELL HBV FOOD PRODUCTS

- MUST ONLY SELL THEIR PRODUCT DIRECTLY TO THE END CONSUMER.
- FOR RETAIL STYLE SET UPS SUCH AS FESTIVALS, FAIRS, ETC A TEMPORARY FOOD PERMIT FOR A RETAIL ESTABLISHMENT WILL BE REQUIRED.
- PRODUCTS **CANNOT** BE SOLD TO A WAREHOUSE, RETAIL FOOD ESTABLISHMENT, WHOLESALER OR ANOTHER ENTITY THAT INTENDS TO FURTHER 9 DISTRIBUTE THE PRODUCT.
- PRODUCTS MUST ONLY BE SHIPPED WITHIN THE STATE OF INDIANA.

HBVS MAY SELL THEIR PRODUCTS

- IN-PERSON,
- BY TELEPHONE, THROUGH THE INTERNET
- DELIVERED TO THE END CONSUMER IN PERSON,
- BY MAIL AND SHIPPED ONLY TO RESIDENCES IN INDIANA,

HBVS MUST OBTAIN A FOOD HANDLER CERTIFICATE FROM A CERTIFICATE ISSUER THAT IS ACCREDITED BY THE AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI).

WELL WATER SHOULD BE TESTED ANNUALLY FOR COLIFORMS TO ENSURE SAFE WATER.

- THIS INCLUDES THOSE SELLING FRUITS AND VEGSTABLES GROWN ON SITE.

ALL FOOD PRODUCTS PRODUCED BY HBVS MUST INCLUDE THE FOLLOWING INFORMATION VISIBLE ON LABEL OF EACH PRODUCT:

- THE NAME AND ADDRESS OF THE PRODUCER
- THE COMMON OR USUAL NAME OF THE FOOD PRODUCT
- THE INGREDIENTS OF THE FOOD PRODUCT, IN DESCENDING ORDER BY PREDOMINANCE BY WEIGHT
- THE NET WEIGHT OR VOLUME OF THE FOOD PRODUCT BY STANDARD MEASURE OR NUMERICAL COUNT
- THE DATE ON WHICH THE FOOD PRODUCT WAS PROCESSED
- THE FOLLOWING 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. NOT FOR RESALE."

RECORDS

- FOR THE PRODUCT SHIPPED/MAILED TO THE END CONSUMER SHOULD BE MAINTAINED FOR AT LEAST ONE CALENDAR YEAR AFTER THE DATE OF SALE. THESE RECORDS CAN BE IN ELECTRONIC OR PAPER FORM

INSPECTIONS

- WHILE HBVS ARE NOT SUBJECT TO ROUTINE INSPECTIONS OR PRODUCT SAMPLING, LOCAL HEALTH DEPARTMENTS HAVE AUTHORITY TO INSPECT PRODUCTION SITES, IF THEY HAVE CAUSE, SUCH AS RECEIVING A CONSUMER COMPLAINT OR IF A FOOD PRODUCT IS MISBRANDED OR ADULTERATED

- THE INDIANA DEPARTMENT OF HEALTH AND LOCAL HEALTH DEPARTMENT REGULATORS ARE AUTHORIZED TO REVIEW HBV PRODUCTS DISPLAYED FOR HUMAN CONSUMPTION TO ENSURE COMPLIANCE WITH THE LAW.

Indiana Updated Food Code IAC 7-26

IDOH Home Based Vendors Handbook