

- (3) Eggs must be held under refrigeration at an ambient temperature of no greater than 45 degrees Fahrenheit
- (4) Used egg cartons may be used ONLY if relabeled with name and address of supplier of eggs
- (5) Pack date and expiration date must appear on each carton. Expiration date is 30 days from date of pack

REMEMBER: Shell eggs are an animal protein product, a potentially hazardous food, and require time and temperature control.

Eggs/cartons must contain 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."

Product liability for foods produced by HBVs

Product liability is an important consideration for food produced by home based vendors. Because these foods are not inspected by regulatory agencies, liability insurance may be difficult to obtain. HBVs are advised to contact their legal counsel and or insurance provider for advice.

Contact resources for poultry/rabbit processors or egg producers

- 1. Your local health department. In Harrison County the number is 812-738-3237.
- 2. Indiana State Department of Health Food Protection Program – 317-233-7360
- 3. Indiana Board of Animal Health – 317-544-2400 or 877-747-3038
- 4. Indiana State Egg Board – 765-494-8510

For information on livestock slaughter and processing, see Indiana State Board of Animal Health Technical Bulletin LG-12.13, which can be found at this online address:
http://www.harrisoncountyhealth.com/Slaughter_of_livestock_poultry_for_food.pdf.

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

www.harrisoncountyhealth.com

On-Farm Poultry or Rabbit Processing

with information about eggs



From IC 16-41-5-29



Information from the Indiana State Department of Health

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In 2009, Governor Mitch Daniels signed into law House Enrolled Act 1309, which allowed certain food products to be made in a private residence and be legally sold in two specific public places. This is IC 16-41-5-29, otherwise known as the Home Based Vendor Rule. Since that time it was revised in 2012 and again in 2014.

Under the newest version of Home Based Vendor Rule (SEA 179), **poultry and rabbits can now be slaughtered on the farm and sold to the end consumer at farmer's markets, roadside stands, or picked up directly from the farm or delivered to the consumer.**



This rule allows:

- Farmers to slaughter and process (raw birds only) their poultry (up to 1,000 birds)
- Whole birds and parts can be sold, but there can be no cooking or added ingredients
- Poultry products must be frozen (28°F or less) to be sold at a farmer's market or a roadside stand
- Only frozen poultry products can be delivered to the "end consumer"
- The products may be sold in a fresh state from the farm
- Farmers may sell frozen rabbit
- Other meat products such as beef and pork can only be sold frozen at a farmer's market or roadside stand if it is processed at a licensed, USDA inspected facility

An individual poultry vendor will be in compliance with the On-Farm Processing Rule if all of these conditions are met:

- The product is made, grown or raised by an individual at the individual's primary residence. The property must be owned or leased by the individual.
- The product must be prepared by an individual who practices proper sanitary procedures (see below)
- The poultry, (eggs) and rabbit products may not be resold
- The products must be properly labeled

Sanitary Procedures

Proper sanitary procedures include, but are not limited to:

- Hot and cold running water
- Proper hand washing procedures
- Restroom facilities (nearby)
- Food-grade equipment
- Floors, walls and ceilings must be easily cleanable
- There must be a food handling area
- There must be adequate storage and equipment for all products including fresh/frozen poultry, rabbits and eggs

Processing

- Birds must be slaughtered under BOAH rules (<http://www.in.gov/boah/>)
- Rabbits must be frozen
- Eggs must meet the requirements of IC 16-42-11
- Poultry may be sold refrigerated at 41°F or less from the farm
- Raw poultry must be sold, frozen or used within 72 hours of processing
- Poultry must be sold frozen for farmer's markets, roadside stands, or delivery

Labeling

See IC 16-42-5-29(c)(6) for full labeling requirements. Poultry products, eggs and rabbits must have a label declaring:

- Name and address of producer
- Common or usual name of the product
- New weight by standard measure or numerical count
- Date the 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"

A vendor is subject to inspection by the local health department:

- If the food product is misbranded or adulterated
- If there are consumer complaints
- If there is reason to believe that an imminent health hazard exists

Eggs



Shawn Linehan Photography

Eggs are subject to the Indiana State Egg Board requirements.

- (1) Eggs must be clean and sound-shelled (cracked eggs removed)
- (2) Dealer must be licensed by Egg Board and present license upon request (the application is available on their website at <http://www.ansc.purdue.edu/ISEB/>)