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Home Based Vendor Guidelines

A Home-Based Vendor must obtain a Food Handler Certificate from a certificate issuer that is accredited by the American National Standards Institute (ANSI).

What is a Home-Based Vendor (HBV)?

An individual vendor of a Farmers' Market, Roadside Stand, Fairs, Festivals, and online only in Indiana if the individual vendor's food product:

1. is made, grown, or raised by the individual in the individual's primary residence;
2. is not a potentially hazardous food product;
3. is selling the food product they made, grew, or raised ONLY at a roadside stand, farmers market, Fair, Festival, sold online in Indiana;
4. is prepared by an individual who practices proper sanitary procedures including: proper handwashing, sanitization of the container or other packaging in which the food product is contained; and safe storage of the food product.

What makes a food potentially hazardous or non-potentially hazardous?

Foods that may create a public health risk are considered potentially hazardous foods and may NOT be produced and sold under the HBV exemption. A potentially hazardous food product includes a food that requires temperature control. In general, any food that has ingredients, packaging, and/or storage conditions that could lead to a human health risk is considered potentially hazardous.

Where are foods prepared by HBVs allowed to be sold?

- Farmers Markets
- Road Side Stands
- Fair/Festivals
- Online/or by phone

HBV foods may not be sold at

- Restaurants
- Grocery stores
- Gas stations
- Across State Line

What is a Farmers' Market?

A farmers' market is defined as a common facility where two or more farmers or growers gather on a regular basis to sell a variety of fruits, vegetables, and other farm products directly to consumers.

What is a Road Side Stand?

A roadside stand is defined as a place, building or structure along, or near, a road, street, lane, avenue, boulevard or highways where a home-based vender can sell product(s) to the public.

Examples of HBV Products

- Baked goods - Cakes & cupcakes without PH icings/fillings, Fruit pies, cookies, brownies, breads, dry noodles
- Candy and confections – caramels, chocolates, fudge, hard candy
- Whole, uncut produce
- Treat nuts and legumes
- Honey, molasses, sorghum, maple syrup
- Jams, jellies, preserves – only high acid fruit sugar
- Salsa
 - Has been acidified by adding acid or by the action of a culture (fermented);
 - Cannot be put in an oxygen sealed container;
 - Must be able to be measured by the vendor showing the product has a pH of 4.6 or less

What are the Labeling Requirements of Foods Produced by HBVs?

All foods produced by HBV's must be labeled with 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.”

- Producer's name and address
- Common or usual name of food product
- Ingredients of food product
- Net weight and volume or numerical count
- Date food product was processed

Cleaning tips

- After each use all equipment and food contact surfaces should be thoroughly washed (hot, soapy water), rinsed (clean water), sanitized in a solution of 50-100 ppm available chlorine.
- Cooking surfaces should be cleaned and sanitized as often as needed.

Personal Hygiene

- No person with infected cuts, burns, or boils on their hands or arms; with fever and/or diarrhea, vomiting; should cook food.
- **Wash hands with warm water and soap for at least 20 seconds.**
- Hands and the exposed part of arms must be thoroughly washed:
 - Before starting work
 - After using the restroom
 - When changing tasks
 - After smoking, eating, or drinking.
- **Bare hand to food contact with ready to eat foods should be avoided.**
- Effective hair restraints (i.e. hairnet, hat, and visor) should be worn when working with/around food.
- No eating, drinking, or smoking in food preparation or serving areas.