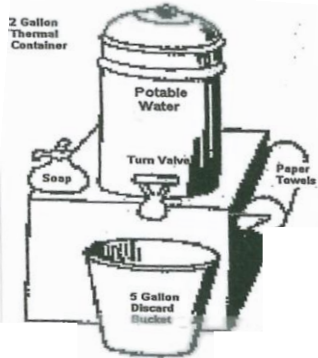
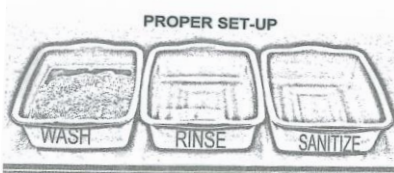


## Hand-washing and Warewashing stations



At least one conveniently located hand-washing facility must be available for employee hand-washing at all times. Soap, towels a wastewater catch bucket, and a thermos, for “running” water.



When working outdoors, you must wash your utensils. Three aluminum pans will help.

## Sale of (PERISHABLE) Food to Indiana consumers

- Farm fresh eggs are not permitted for resale in Indiana, unless inspected by the State’s Department of Egg Inspection. Please contact: (765) 494-8510 at Purdue University, for more information.
- Pet Food is required to be analyzed by the Indiana State Chemist at Purdue University, before it can be sold to consumers. Please contact: (765) 494-1492 at Purdue University, for more information



Rush County  
Health Department

Rush County Courthouse  
Room 105  
Rushville, IN 46173  
Phone: 765-932-3103  
Fax: 765-938-2604

## Rush County Health Department

### Food Safety for Farmers’ Markets



In accordance with  
410 IAC 7-24  
State of Indiana  
Retail Food Code

Phone: 765-932-3103

## Farmers' Market Vendors



Treat produce as if you were going to prepare it for yourself.

### Getting Started

- Locally grown whole, uncut fresh produce is a low risk food product and falls into a group known as “value-added” products.
- Produce is a raw agricultural commodity that does not undergo any processing other than a “quick” wash to remove field dirt, or minor trimming to remove damage.
- As a Farmers' Market participant, you are not required to purchase a vendor's license to sell fresh produce and home baked goods.

### Keep it clean and safe!

- Do not cut produce. There have been many cases of food borne illness directly linked to fresh produce, especially related to cut or damaged melons, tomatoes, leafy vegetables, such as lettuce, cabbage, cilantro, and raw seed sprouts.
- Encourage your customers to wash the produce, when they get home.
- No home-canned foods, such as salsa, are allowed to be sold at Farmers' Markets. The food product is of “higher” risk for food borne illness, due to water activity and ph/alkaline content.
- Home baked goods, jams and jellies, are low risk foods, and are welcome at Indiana's Farmers' Markets.
- Keep sale areas clean and free from debris.



Keep cold food, cold;  
And hot food, hot!

### Sale of Food to Consumers

- Baked goods can be sold at Indiana's Farmers' Markets.
- You must label your product as follows:  
**Your Name and Address, followed by a complete list of ingredients in descending order, by weight.**

**(Flour, sugar, butter, eggs, vanilla)**

In addition, you are encouraged to include the following:

*“This product is home produced and processed, and the production area has not been inspected by the State Department of Health.”*

- Bare hand contact with ready to eat food is prohibited by law.
- If you are ill, please stay home.
- Restrain your hair, when serving ready to eat food.
- **Farmers' Market items may ONLY be sold at a Roadside stand, or Farmers' Market. Please remember, selling over the internet, from your home, delivery, retail, fairs, festivals, and temporary events is in violation of Indiana law.**